

Article 762

**Blueberry and Lime Slice, vegan,
 *lactose-free (deep frozen), 1900 g e**



EAN: sliced into 24 portions
 inner box: 4002197007622 master box: 4002197907625

Dimensions: 38 x 25 cm, h = 30 +/- 4 mm

Ingredients: water, 21.4 % wild blueberries, sugar, **wheat flour**, vegetable oil (rape), starch (**wheat**), corn flour, glucose-fructose syrup, modified starch, alpha-cyclodextrins, vegetable fat (coconut), **wheat gluten**, acids (E 450, E 330), raising agent (E 500), salt, emulsifiers (E 471, E 475, E 322), maltodextrin, natural flavour, stabiliser (E 516), thickeners (E 401, E 410), colouring plant extracts (carrot, safflower), gelling agent (E 407), vegetable protein (peas), acidity regulator (E 331), natural lime flavour.

May contain traces of peanuts, nuts, soy and lupin. Manufactured on equipment that processes milk and eggs.
 *Naturally lactose-free.

Information to Consumers:

Description: Pound cake with lime flavour topped with a delicious cream with vanilla flavour and wild blueberries. Covered with jelly. Vegan - the cake does not contain any ingredients of animal origin.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB Recommended and warning values according to DGHM			Energy:	1232 kJ	294 kcal	vegetarian:	<input checked="" type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	Fat:		13 g	vegan:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	of which saturates:		1,8 g	without palm oil:	<input checked="" type="checkbox"/>
Enterobacteriaceae	100	1 000	Carbohydrate:		40 g	of which sugars:	<input checked="" type="checkbox"/>
E. coli	10	100	Protein:		21 g	Salt:	<input checked="" type="checkbox"/>
Moulds	1000	--			2,7 g		<input checked="" type="checkbox"/>
S. aureus	10	100			0,63 g		<input checked="" type="checkbox"/>
Bacillus cereus	100	1 000					<input type="checkbox"/>
Salmonella		negative in 25 g	The nutritive values depend on natural variations.				
Listeria monocytogenes		negative in 25 g					

Shelflife: 18 months up from production date **Storage/ Transport:** -18 °C or below

Minimum shelflife after sale: minimum 6 months

Preparation guidelines: Remove from packaging in a frozen condition, defrost in a refrigerator (< = 8 °C). Defrost time approx. 12 hours. Do not refreeze after thawing. Keep product refrigerated and consume promptly: baked products: approx. 3-4 days, cream-based products: approx. 2 days, fruits tortes: approx. 1-2 days.

Packaging: Cardboard box made of virgin fibres with self-stick label

Pallet packaging scheme: Euro pallet 3 cakes / selling unit (su) 8 su / layer 9 layers 72 su / pallet

		gross weight	net weight
Packaging dimensions:	inner box/bag 27.0 x 39.2 x 5.4 cm	2124 g	
	master box 40.0 x 27.2 x 17.0 cm	6608 g	
	pallet 120.0 x 80.0 x 168.0 cm	497,0 kg	410.4 kg

All data mentionend in the document describe the product. Natural substances may vary in composition. Without legal right we are anxious to compensate this by taking corrective actions so that the product characteristics are maintained. This specification is not automatically updated. Please contact us before using data in catalogues or other binding printing documents.