

Article 792

Cupcake Strawberry, vegan, lactose-free* (deep frozen), 630 g e (9 pieces)



9 cupcakes / inner box

EAN:

inner box: 4002197007929

master box: 4002197907922

Dimensions:

Ingredients:

water, sugar, 12.1 % strawberries, 11.4 % lentil protein preparation (water, 1.7 % lentil protein), vegetable oil (rape), 7.7 % **oat flour**, **wheat flour**, invert sugar syrup, vegetable fat (palm), starch, 1.1 % beetroot powder, alpha-cyclodextrins, 0.8 % low fat cocoa, humectant (E 420), corn flour, modified starch, emulsifiers (E 471, E 322, E 475, E 473), glucose syrup, salt, 0.3 % freeze-dried strawberries, acids (E 450, E 330), raising agent (E 500), thickeners (E 410, E 440, E 412), acidity regulators (E 331, E 263, E 516, E 339), natural flavour, **wheat gluten**, gelling agents (E 407, E 401), colouring plant extract (black chokeberry juice concentrate), colour (E 160 a).

May contain traces of peanuts, nuts, soy, lupins, celery and mustard. Manufactured on equipment that processes milk and egg. *Naturally lactose-free.

Information to Consumers:

Description:

Small chocolate sponge cake with oat flour and beetroot powder, topped with a delicious strawberry cream with lentil protein. Decorated with freeze-dried strawberry pieces.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1248 kJ	298 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:	16 g		vegan:	<input checked="" type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:	4,2 g		without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:	35 g		of which sugars:	20 g
Enterobacteriaceae	100	1 000	Protein:	2,4 g		Salt:	0,60 g
E. coli	10	100	The nutritive values depend on natural variations.				
Moulds	1000	--					
S. aureus	10	100					
Bacillus cereus	100	1 000					
Salmonella	negative in 25 g						
Listeria monocytogenes	negative in 25 g						
			lactose-free*: <input checked="" type="checkbox"/>				
			with alcohol: <input type="checkbox"/>				

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. 3 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:

Pallet packaging scheme:

Euro pallet 4 inner boxes/ selling unit (su) 4 su / layer 10 layers 40su / pallet

Packaging dimensions:

		gross weight	net weight
inner box	29.2 x 29.2 x 7.5 cm	858 g	
master box	59.5 x 29.6 x 15.5 cm	3753 g	
pallet	120.0 x 80.0 x 170.0 cm	171,4 kg	100.8 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.