

Article 9199

**Red Currant-Spelt Cake (deep frozen),
 1400 g e**



EAN: sliced into 12 portions
 inner box: 4002197091997 master box: 4002197991990

Dimensions: d = 28 cm; h= 40 +/- 4mm

Ingredients: water, 15.4 % red currants, sugar, vegetable oil (rape), 7.7 % **sour cream, skimmed curd cheese**, 5.0 % **spelt flour (a type of wheat), whole egg**, starch (**wheat**), **whipped cream**, modified starch, glucose-fructose syrup, 1.5 % **whole one-grained wheat flour, whole egg powder, sweet whey powder**, vegetable fat (coconut), **butterfat, skimmed milk powder**, salt, glucose syrup, natural flavour, raising agents (E 500, E 450, E 341), emulsifiers (E 471, E 475, E 481), **skimmed yogurt powder**, caramel sugar, stabiliser (E 415), dextrose, **egg white powder**, colouring plant extracts (carrot, safflower), gelling agents (E 407, E 410), acids (E 331, E 330).

May contain traces of peanuts, nuts, soy and lupin.

Information to Consumers:

Description: A batter with whole one-grained wheat - and spelt flour, on top a sour cream filling, rounded off with curd cheese and whipped cream. Richly covered with red currants and glazed with jelly.

Microbiological data:			Nutritive value per 100 g:		Diet:	
Method according to § 64 LFGB Recommended and warning values according to DGHM			Energy:	1209 kJ	285 kcal	vegetarian: <input checked="" type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	Fat:	16 g		vegan: <input type="checkbox"/>
Total plate count	100 000	--	of which saturates:	4,9 g		without palm oil: <input checked="" type="checkbox"/>
Enterobacteriaceae	100	1 000	Carbohydrate:	31 g		of which sugars:
E. coli	10	100	Protein:	20 g		Salt:
Moulds	1000	--		4,4 g	0,53 g	
S. aureus	10	100	The nutritive values depend on natural variations.			lactose-free*: <input type="checkbox"/>
Bacillus cereus	100	1 000				with alcohol: <input type="checkbox"/>
Salmonella	negative in 25 g					
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:

Pallet packaging scheme: Euro pallet 4 cakes / selling unit (su) 4 su / layer 14 layers 56 su / pallet

		gross weight	net weight
Packaging dimensions:	inner box/bag 29.8 x 29.4 x 5.4 cm	1564 g	
	master box 60.4 x 30.3 x 11.4 cm	6520 g	
	pallet 120.0 x 80.0 x 174.6 cm	386,4 kg	313.6 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.