

**Article 106**
**Carrot-Nut Cake (deep frozen), 1400 g e**


unsliced, makes 12 - 14 portions

**EAN:**

inner box: 4002197010424      master box: 4002197910427

**Dimensions:**

d: 28 cm, h: 48 +/- 4 mm

**Ingredients:**

 sugar, 16.3 % carrots, vegetable oil (rape), **whole egg**, **wheat flour**, starch (**wheat**), water, 2.7 % **hazelnuts**, vegetable fat (palm), **skimmed milk powder**, modified starch, **almonds**, **lactose**, raising agents (E 341, E 500, E 450), **marzipan raw paste** (**almonds**, sugar, water, invert sugar syrup), raw persipan (apricot kernels, sugar, water, invert sugar syrup, starch), humectants (E 420, E 1103), cocoa butter, invert sugar syrup, emulsifier (E 322), **sweet whey powder**, salt, natural flavouring, colouring plant extracts (safflower, apple, paprika, spirulina, tomato).

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

**Information to Consumers:**
**Description:**

Pound cake with fresh carrot chips, ground hazelnuts and refined with marzipan and persipan. Covered with a light cake icing. Marzipan shapes for custom decoration are provided.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1613 kJ	385 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		22 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		3,9 g	without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		43 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		25 g	with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:		4,6 g		
Moulds	1000	--	Salt:		0,55 g		
S. aureus	10	100	The nutritive values depend on natural variations.				
Bacillus cereus	100	1 000					
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 (&lt; = 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, cakes with fruits: approx. 1-2 days.

**Packaging:**

Cardboard box made of virgin fibres with self-stick label

**Pallet packaging scheme:**

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

**Packaging dimensions:**

		gross weight	net weight
inner box	29.4 x 29.4 x 7.5 cm	1607 g	
master box	59.9 x 30.2 x 15.5 cm	6749 g	
pallet	120.0 x 80.0 x 170.0 cm	291,3 kg	224 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.