

Article 403

Banana Ring Cake, vegan, lactose-free* (deep frozen), 1050 g e



EAN:

unsliced, makes 16 - 20 portions
 inner box: 4002197004034 master box: 4002197904037

Dimensions:

d = 22 cm, h = 63 +/- 4 mm

Ingredients:

sugar, **wheat flour**, water, 14.6 % banana puree, vegetable oil (rape), starch (**wheat**), corn flour, 2.4 % chocolate flakes (sugar, cocoa mass, low fat cocoa, cocoa butter, emulsifier (E 322), glucose syrup), alpha-cyclodextrins, 1.7 % **hazelnuts**, **wheat gluten**, acid (E 450), raising agent (E 500), modified starch, salt, emulsifiers (E 471, E 475, E 322), natural flavour, lime juice concentrate.

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

Information to Consumers:

Description:

Poundcake with banana puree and chocolate flakes decorated with sliced hazelnuts. Vegan - the cake does not contain any ingredients of animal origin.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1485 kJ	355 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		15 g	vegan:	<input checked="" type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		1,4 g	without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		48 g	lactose-free*:	<input checked="" type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		26 g	with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:		3,9 g		
Moulds	1000	--	Salt:		0,81 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 (< = 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 4 cakes / selling unit (su) 6 su / layer 8 layers 48 su / pallet

Packaging dimensions:

		gross weight	net weight
inner box/bag	26.1 x 26.3 x 9.8 cm	1210 g	
master box	53.6 x 26.5 x 20.0 cm	5162 g	
pallet	120.0 x 80.0 x 175.0 cm	269,1 kg	201.6 kg

All data mentioned 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.