

Article 516

Pistachio and Poppy Seed Cream Gateau (deep frozen), 2250 g e



unsliced, makes approx 16 portions

EAN: inner box: 4002197010462 master box: 4002197910465

Dimensions: d = 28 cm, h = 85 +/- 4 mm

Ingredients: 26.6 % **whipped cream**, 24.1 % **marzipan** (sugar, **almonds**, water, invert sugar syrup, ethanol), water, **whole egg**, sugar, **wheat flour**, 3.8 % raspberries, starch (**wheat**), cocoa-containing fat icing (sugar, vegetable oils - in varying proportions (rape, sunflower), low fat cocoa, cocoa butter, emulsifier (E 322)), **hazelnuts**, glucose syrup, humectant (E 420), invert sugar syrup, 0.7 % poppy seed, rice flour, vegetable oil (rape), gelatine, modified starch, emulsifiers (E 475, E 433), **pregelatinized wheat flour**, 0.1 % **pistachios**, natural flavouring, acidity regulators (E 331, E 263), raising agent (E 500), stabilisers (E 410, E 440, E 412), potato flakes, **lactose**, colouring plant extracts (safflower, spirulina), salt, **egg white powder**, thickener (E 401), cinnamon, **skimmed milk powder**, gelling agent (E 406), lemon juice concentrate.

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

Information to Consumers:

Description: Pistachio cream and poppy seed cream with a raspberry preparation on hazelnut sponge bases, entirely covered with marzipan. Decorated with a cocoa-containing topping. Contains ethanol.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1312 kJ	313 kcal	vegetarian:	<input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		16 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		6,6 g	without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		35 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		25 g	with alcohol:	<input checked="" type="checkbox"/>
E. coli	10	100	Protein:		5,3 g		
Moulds	1000	--	Salt:		0,16 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, 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 7 layers 28 su / pallet

			gross weight	net weight
Packaging dimensions:	inner box	29.2 x 29.2 x 10.5 cm	2493 g	
	master box	59.3 x 29.4 x 21.3 cm	10345 g	
	pallet	120.0 x 80.0 x 164.1 cm	311,0 kg	252 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.