

Article 528

**Chocolate and Cherry Cream Slice (deep frozen),
 1950 g e**



EAN: sliced into 20 portions
 inner box: 4002197005284 master box: 4002197201242

Dimensions: 38 x 25 cm, h = 40 +/- 4 mm

Ingredients: 29.4 % sour cherries, 23.3 % **whipped cream**, sugar, water, vegetable oil (rape), **whole egg**, starch (**wheat**), **wheat flour**, modified starch, dextrose, **skimmed milk powder**, 0.4 % low fat cocoa, **sweet whey powder**, raising agents (E 341, E 450, E 500), gelatine, thickeners (E 412, E 410, E 401), salt, natural flavouring, vegetable fat (sal), **pregelatinized wheat flour**, **lactose**, cinnamon, colouring plant extracts (carrot, safflower), glucose syrup, stabiliser (E 516).

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

Information to Consumers:

Description: Vanilla and cocoa pound cake with sour cherries, filled with a vanilla flavoured cream and topped with a cocoa decoration powder. May contain cherry stones.

Microbiological data: Method according to § 64 LFGB Recommended and warning values according to DGHM			Nutritive value per 100 g: Energy: 1199 kJ 286 kcal Fat: <0,5 g of which saturates: <0,1 g Carbohydrate: <0,5 g of which sugars: <0,5 g Protein: <0,5 g Salt: <0,01 g			Diet: vegetarian: <input type="checkbox"/> vegan: <input type="checkbox"/> without palm oil: <input checked="" type="checkbox"/> lactose-free*: <input type="checkbox"/> with alcohol: <input type="checkbox"/>		
	Standard [cfu/g]	Maximum [cfu/g]	The nutritive values depend on natural variations.					
Total plate count	100 000	--						
Enterobacteriaceae	100	1 000						
E. coli	10	100						
Moulds	1000	--						
S. aureus	10	100						
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 3 cakes/ selling unit (su) 8 su / layer 8 layers 64 su / pallet

			gross weight	net weight
Packaging dimensions:	inner box	27.0 x 39.2 x 5.4 cm	2171 g	
	master box	40.0 x 27.2 x 17.0 cm	6751 g	
	pallet	120.0 x 80.0 x 151.0 cm	453,4 kg	374.4 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.