

Article 539

## Cheesecake Slice with Chocolate Crumbles (deep frozen), 3000 g e



**EAN:** sliced into 20 portions  
 inner box: 4002197005390 master box: 4002197905393

**Dimensions:** 38 x 25 cm, h = 37 +/- 4 mm

**Ingredients:** water, 18.0 % **skimmed curd cheese**, 12.1 % **sour cream**, **whole egg**, sugar, 9.3 % **butter crumbles with cocoa (wheat flour, sugar, 22.3 % butter, glucose-fructose syrup, 3.5 % cocoa, modified starch, sweet whey powder, starch (wheat), salt, skimmed milk powder, acidity regulator (E 331), raising agent (E 500), thickener (E 401), dextrose, colouring plant extracts (carrot, safflower), natural flavouring), wheat flour, modified starch, vegetable fats - in varying proportions (palm, coconut), sweet whey powder, skimmed milk powder, glucose syrup, dextrose, 0.5 % cocoa, egg white powder, vegetable oils - in varying proportions (sunflower, rape), pregelatinized wheat flour, starch (wheat), whole egg powder, acids (E 450, E 330, E 341), raising agent (E 500), salt, thickeners (E 415, E 401, E 407), stabilisers (E 412, E 339), emulsifiers (E 472 e, E 481), natural flavouring, milk protein, wheat gluten, whey protein, colouring plant extracts (carrot,**

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

### Information to Consumers:

**Description:** A curd cheese and sour cream filling on a chocolate shortcrust base, covered with crusty chocolate butter crumbles.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	909 kJ	217 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		7,8 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		4,2 g	without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		29 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		18 g	with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:		6,7 g		
Moulds	1000	--	Salt:		0,47 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 3 cakes/ selling unit (su) 8 su / layer 7 layers 56 su / pallet

			gross weight	net weight
<b>Packaging dimensions:</b>	inner box	27.0 x 39.2 x 5.4 cm	3221 g	
	master box	40.0 x 27.2 x 17.0 cm	9901 g	
	pallet	120.0 x 80.0 x 134.0 cm	575,7 kg	504 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.