

Article 598

**Cheesecake Slice (deep frozen), 2600 g e**



sliced into 20 portions  
**EAN:** inner box: 4002197005987 master box: 4002197905980  
**Dimensions:** 38 x 25 cm, h = 32 +/- 4 mm  
**Ingredients:**

water, 16.8 % **skimmed curd cheese**, 11.2 % **sour cream**, sugar, **whole egg**, **wheat flour**, vegetable fats - in varying proportions (palm, coconut), modified starch, **sweet whey powder**, **skimmed milk powder**, **egg white powder**, dextrose, glucose syrup, starch (**wheat**), vegetable oils - in varying proportions (sunflower, rape), **whole egg powder**, **pregelatinized wheat flour**, acids (E 450, E 341, E 330), raising agent (E 500), thickeners (E 415, E 401, E 407), stabilisers (E 412, E 339), salt, emulsifiers (E 472 e, E 481, E 471), natural flavouring, **milk protein**, **wheat gluten**, **why protein**, colouring plant extracts (carrot, safflower).  
 May contain traces of peanuts, nuts, soy and lupin.

### Information to Consumers:

**Description:** A filling with fresh curd cheese and sour cream on a curd cheese dough, home-made taste.

<b>Microbiological data:</b>			<b>Nutritive value per 100 g:</b>			<b>Diet:</b>	
Method according to § 64 LFGB			Energy:	827 kJ	197 kcal	vegetarian: <input checked="" type="checkbox"/>	
Recommended and warning values according to DGHM			Fat:		7,0 g	vegan: <input type="checkbox"/>	
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		3,8 g	without palm oil: <input type="checkbox"/>	
Total plate count	100 000	--	Carbohydrate:		27 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:		6,5 g		
Moulds	1000	--	Salt:		0,50 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 3 cakes/ selling unit (su) 8 su / layer 7 layers 56 su / pallet  
 gross weight net weight

**Packaging dimensions:** inner box 27.0 x 39.2 x 5.4 cm 2821 g  
 master box 40.0 x 27.2 x 17.0 cm 8701 g  
 pallet 120.0 x 80.0 x 134.0 cm 508,6 kg 436.8 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.