

Article 615

Cream Gateau Tiramisu (deep frozen), 1750 g e



unsliced, makes approx. 16 portions

EAN:

inner box: 4002197010554 master box: 4002197910557

Dimensions:

d = 28 cm, h = 60 +/- 4 mm

Ingredients:

43.4 % **whipped cream**, water, sugar, **wheat flour**, **whole egg**, starch (**wheat**), 2.0 % **skimmed curd cheese**, invert sugar syrup, dextrose, **egg white**, 1.4 % white wine, **butterfat**, 0.8 % **mascarpone powder**, humectant (E 420), gelatine, **egg yolk**, 0.3 % coffee extract, rice flour, vegetable oil (rape), modified starch, 0.1 % roasted coffee, emulsifiers (E 475, E 433, E 471, E 322), 0.1 % low fat cocoa, 0.1 % rum blending, **skimmed milk powder**, fructose syrup, **cream powder**, ethanol, acidity regulator (E 331), raising agent (E 500), vegetable fat (sal), **skimmed yogurt powder**, cocoa mass, glucose syrup, acid (E 330), colouring plant extract (carrot), cocoa butter, caramel sugar, natural flavour.

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

Information to Consumers:

Description:

Two sponge layers, one of them soaked with coffee. The Gateau is filled with two tasty cream fillings, rounded off with curd cheese, coffee and amaretto flavour. The top is covered with cocoa decoration powder. As decorative feature: hollows on the surface. Contains ethanol.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1131 kJ	270 kcal	vegetarian:	<input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:			vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:			without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:			lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:			with alcohol:	<input checked="" type="checkbox"/>
E. coli	10	100	Protein:				
Moulds	1000	--	Salt:				
S. aureus	10	100					
Bacillus cereus	100	1 000					
Salmonella	negative in 25 g						
Listeria monocytogenes	negative in 25 g						
			The nutritive values depend on natural variations.				

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) 4 su / layer 7 layers 28 su / pallet

Packaging dimensions:

		gross weight	net weight
inner box/bag	29.2 x 29.2 x 10.5 cm	1993 g	
master box	59.3 x 29.4 x 21.3 cm	8345 g	
pallet	120.0 x 80.0 x 164.1 cm	255,0 kg	196 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.