

Article 616

Tangerine and Chocolate Cream Gateau (deep frozen), 2000 g e



EAN: sliced into 14 portions
 inner box: 4002197010387 master box: 4002197910380

Dimensions: d = 28 cm, h = 74 +/- 4 mm

Ingredients: 40.1 % **whipped cream**, water, 10.8 % tangerines, sugar, **wheat flour**, **whole egg**, starch (**wheat**), 2.4 % plain chocolate (sugar, cocoa mass, cocoa butter, emulsifier (E 322)), vegetable fats - in varying proportions (palm, coconut, sal), 0.9 % low fat cocoa, dextrose, modified starch, **sweet whey powder**, humectant (E 420), gelatine, invert sugar syrup, vegetable oils - in varying proportions (rape, sunflower), rice flour, **skimmed milk powder**, emulsifiers (E 475, E 433, E 322), acidity regulator (E 331), raising agent (E 500), natural flavouring, salt, **lactose**, glucose syrup, stabilisers (E 516, E 450), thickener (E 401), colouring plant extracts (carrot, safflower).

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

Information to Consumers:

Description: Two sponge layers with a vanilla-flavoured cream filling. Fruity tangerines and dark chocolate pieces are embedded into the cream. The gateau is topped with chocolate cream and a cookie crumble dough with cocoa. May contain tangerine kernels.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1109 kJ	265 kcal	vegetarian:	<input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:	17 g		vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:	10 g		without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:	25 g		of which sugars:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	Protein:	3,6 g		lactose-free*:	<input type="checkbox"/>
E. coli	10	100	Salt:	0,15 g		with alcohol:	<input type="checkbox"/>
Moulds	1000	--	The nutritive values depend on natural variations.				
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 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	2228 g	
	master box	59.3 x 29.4 x 21.3 cm	9285 g	
	pallet	120.0 x 80.0 x 164.1 cm	281,3 kg	224 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.