

Article 640

Hazelnut Cream Gateau (deep frozen), 1900 g e



unsliced, makes approx. 16 portions

EAN:

inner box: 4002197006403 master box: 4002197200214

Dimensions:

d = 28 cm, h = 75 +/-4 mm

Ingredients:

50.9 % **whipped cream**, water, sugar, **whole egg**, **wheat flour**, 3.5 % **hazelnuts**, starch (**wheat**), invert sugar syrup, 0.7 % cocoa-containing fat icing (sugar, vegetable oils - in varying proportions (rape, sunflower), low fat cocoa, cocoa butter, emulsifier (E 322)), humectant (E 420), gelatine, emulsifiers (E 472 b, E 481), low fat cocoa, vegetable oil (rape), acid (E 331), raising agent (E 500), salt, natural flavouring, **milk protein**.

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

Information to Consumers:

Description:

Fresh hazelnut cream between two sponge layers and a dome-shaped chocolate sponge layer. As decoration chopped and roasted hazelnuts and a cocoa-containing topping which is swirled into the cream.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1167 kJ	279 kcal	vegetarian:	<input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:	19 g		vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:	11 g		without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:	22 g		lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:	13 g		with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:	4,5 g			
Moulds	1000	--	Salt:	0,20 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 4 cakes/ selling unit (su) 4 su / layer 7 layers 28 su / pallet

Packaging dimensions:

		gross weight	net weight
inner box	29.2 x 29.2 x 10.5 cm	2143 g	
master box	59.3 x 29.4 x 21.3 cm	8945 g	
pallet	120.0 x 80.0 x 164.1 cm	271,8 kg	212.8 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.