

Article 762

**Blueberry and Lime Slice, vegan, \*lactose-free  
 (deep frozen), 1900 g e**



**EAN:** sliced into 24 portions  
 inner box: 4002197007622      master box: 4002197907625

**Dimensions:** 38 x 25 cm, h = 30 +/- 4 mm

**Ingredients:** water, 21.4 % wild blueberries, sugar, **wheat flour**, vegetable oil (rape), starch (**wheat**), corn flour, glucose-fructose syrup, modified starch, alpha-cyclodextrin, vegetable fat (coconut), **wheat gluten**, acids (E 450, E 330), raising agent (E 500), salt, emulsifiers (E 471, E 475, E 322), maltodextrin, natural flavouring, thickeners (E 401, E 407, E 410), stabiliser (E 516), colouring plant extracts (carrot, safflower), vegetable protein (peas), acidity regulator (E 331), gelling agent (E 508), natural lime flavouring, dextrose.

May contain traces of peanuts, nuts, soy and lupin. Manufactured on equipment that processes milk and eggs.  
 \*Naturally lactose-free.

**Information to Consumers:**

**Description:** Pound cake with lime flavour topped with a delicious cream with vanilla flavour and wild blueberries. Covered with jelly. Vegan - the cake does not contain any ingredients of animal origin.

<b>Microbiological data:</b> Method according to § 64 LFGB Recommended and warning values according to DGHM			<b>Nutritive value per 100 g:</b> Energy: 1227 kJ    293 kcal Fat: 13 g of which saturates: 1,9 g Carbohydrate: 40 g of which sugars: 21 g Protein: 2,7 g Salt: 0,63 g			<b>Diet:</b> vegetarian: <input checked="" type="checkbox"/> vegan: <input checked="" type="checkbox"/> without palm oil: <input checked="" type="checkbox"/> lactose-free*: <input checked="" type="checkbox"/> with alcohol: <input type="checkbox"/>		
	Standard [cfu/g]	Maximum [cfu/g]	The nutritive values depend on natural variations.					
Total plate count	100 000	--						
Enterobacteriaceae	100	1 000						
E. coli	10	100						
Moulds	1000	--						
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    3 cakes/ selling unit (su)    8 su / layer    9 layers    72 su / pallet

			gross weight	net weight
<b>Packaging dimensions:</b>	inner box	27.0 x 39.2 x 5.4 cm	2124 g	
	master box	40.0 x 27.2 x 17.0 cm	6608 g	
	pallet	120.0 x 80.0 x 168.0 cm	497,0 kg	410.4 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.