

Article 389

Country-Style Cherry Cheesecake (deep frozen), 2700 g e



EAN: sliced into 14 portions
 inner box: 4002197003891 master box: 4002197903894

Dimensions: d = 36 cm

Ingredients: 19.4 % sour cherries, 11.4 % **cream cheese (fat)**, sugar, 10.9 % **whipped cream**, water, 8.2 % **skimmed curd cheese, wheat flour, whole egg**, 3.3 % **butter**, modified starch, **skimmed yogurt**, glucose-fructose syrup, **sweet whey powder, butterfat**, vegetable fat (coconut), **skimmed milk powder**, glucose syrup, thickeners (E 410, E 412, E 407, E 401), salt, dextrose, **egg white powder**, natural flavour, colouring plant extracts (carrot, safflower), vegetable oil (sunflower), starch (**wheat**), gelling agents (E 407, E 410), **pregelatinized wheat flour, lactose**, acids (E 331, E 330), raising agent (E 500), stabilisers (E 450, E 339).

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

Information to Consumers:

Description: A cream cheese filling and juicy cherries on a butter shortcrust. Galzed with jelly. May contain cherry stones.

Microbiological data:			Nutritive value per 100 g:		Diet:	
Method according to § 64 LFGB			Energy:	1045 kJ	250 kcal	vegetarian: <input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		12 g	vegan: <input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		7,9 g	without palm oil: <input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		29 g	lactose-free*: <input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		19 g	with alcohol: <input type="checkbox"/>
E. coli	10	100	Protein:		5,1 g	
Moulds	1000	--	Salt:		0,41 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, fruits tortes: approx. 1-2 days.

Packaging: PE-coated cardboard box with self-stick label.

Pallet packaging scheme: Euro pallet 2 cakes / selling unit (su) 6 su / layer 11 layers 66 su / pallet

		gross weight	net weight
Packaging dimensions:	inner box/bag 37.0 x 37.0 x 6.5 cm	3063 g	
	master box 37.4 x 37.7 x 13.6 cm	6127 g	
	pallet 120.0 x 80.0 x 164.6 cm	425,7 kg	356.4 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.