



PFALZGRAF

Taste the Black Forest

Every slice a masterpiece



PRODUCT CATALOGUE 2024



Pfalzgraf – taste the Black Forest

DO YOU TAKE TIME OUT FOR INDULGENCE?

We should all be asking ourselves this question more often. We might be planning to take time out, or simply to leave some time for indulgence. But we might also forget how important this is, and especially to remind others who matter to us. Luckily, our products at Pfalzgraf are perfect at achieving just that. Our home in the Black Forest no doubt helps. It not only radiates beautiful calm and relaxation, it also provides us with high-quality, sustainable ingredients. We process these in our premium frozen cakes and gateaux and export them to more than 30 countries around the world.

Nowadays more than ever, indulgence is a question of ethics. That is why we, as a family company, apply our values not just in our interactions with each other, but also - and especially - during manufacture. Our state-of-the-art, resource-saving production site enables us to be among the best producers of high-quality baked goods in the European out of home market. Find out more about our frozen creations on the following pages. We look forward to collaborating with you as partners.

Yours sincerely,
with greetings from Pfalzgrafenweiler,

Dirk Brünz
Managing Director
Pfalzgraf Konditorei GmbH

Tim Brünz
Managing Director
Pfalzgraf Konditorei GmbH



Pfalzgraf only contains what it says on the box

- no preservatives or flavour enhancers
- no delectable colourants
- no hydrogenated fats or oils
- only natural aromas
- no soy ingredients
- only beef gelatine
- all baked products (without cream) are vegetarian
- more than 60 % of our products are free of palm oil
- primary packaging made from fresh fibres only, no recycled materials

The Pfalzgraf success story

A FAMILY COMPANY THAT MOVES WITH THE TIMES

1964

Café Brünz is still owned by the family now and continues to be a popular destination. Roland Brünz put his heart, soul and passion into laying the foundation for the later success story of Pfalzgraf Konditorei. By the mid-70s, frozen cakes and gateaux were already sent out to guests – a pioneering service at the time.

1985

Establishment of Pfalzgraf Konditorei in Pfalzgrafenweiler.

1989

Dirk Brünz joins the owner-managed family company - which at the time employed a staff of 15 - as managing director.

2015

At 250 employees and daily sales of approx. 40,000 frozen cakes and gateaux, Pfalzgraf Konditorei is the market leader in the European food service area. On 23/05/2015, a fire destroyed the production site with an area exceeding 20,000 m².

2016

Rebuilding of Pfalzgraf Konditorei in a record time of 9 months. Since July 2016, delicious and beautifully crafted cakes and gateaux are again produced at one of the most state-of-the-art facilities in Europe, exclusively for the professional market.

2020

Completion of a new high-bay warehouse for raw materials over an area of 2,000 m².

2022

Tim Brünz manages the company as the 3rd generation.

2024

Expansion of production by 6,000 m² of floor space.



Today

Every day, more than 200 employees make sure that customers around the world get to enjoy a slice of the Black Forest.



Quality and sustainability

A COMMITMENT – NOT JUST AN OPTION!

Our quality promise

Confectioners and industry experts are often amazed at our product quality, which we maintain nationally and internationally throughout the year. Even though our recipe for success is no big secret.

It all starts with selected ingredients which we purchase exclusively from certified suppliers bound by the strictest quality requirements. We make sure to use only top-quality ingredients for our traditional recipes: local sourcing with proof of origin matters to us. Needless to say, the cream for our Black Forest Gateaux is produced directly in the Black Forest, as is the kirsch liqueur.

And of course we ensure absolute transparency and 100 % traceability of all products and ingredients in the production and supply chain.

LOOK OUT FOR...



FLOUR FROM A FAMILY BUSINESS

We buy our flour from a mill not far from our production facilities.

DAIRY PRODUCTS FROM BLACK FOREST DAIRY FARMERS

Only cream with at least 30 % fat content. No gene technology, guaranteed.

LOCAL APPLES

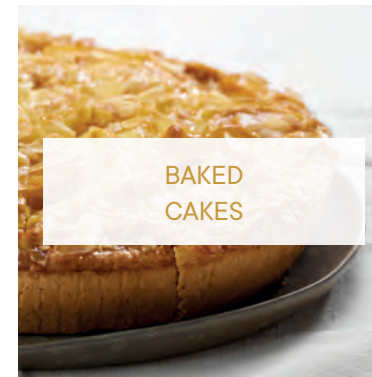
Our apples come fresh from the Lake Constance region and from South Tyrol.

MORE THAN 60 % OF OUR PRODUCTS ARE FREE OF PALM OIL.

Our goal is a continuous reduction in the coming years.

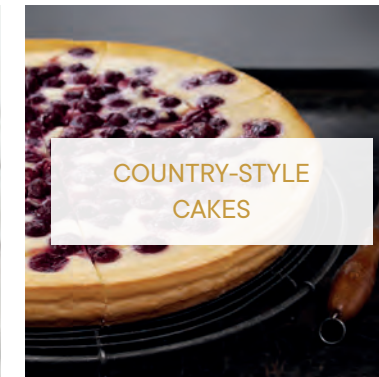
Our range

DISCOVER THE VARIETY AND QUALITY OF OUR CREATIONS



BAKED
CAKES

9



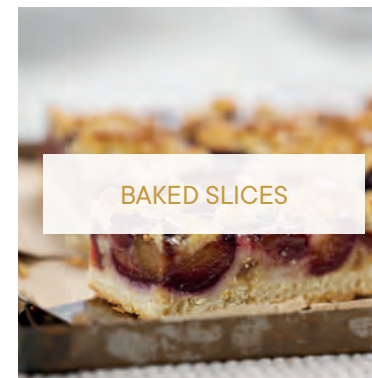
COUNTRY-STYLE
CAKES

17



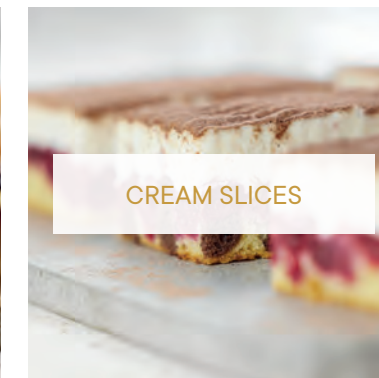
CREAM
GATEAUX

21



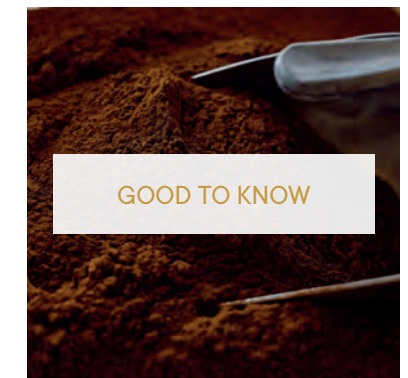
BAKED SLICES

29



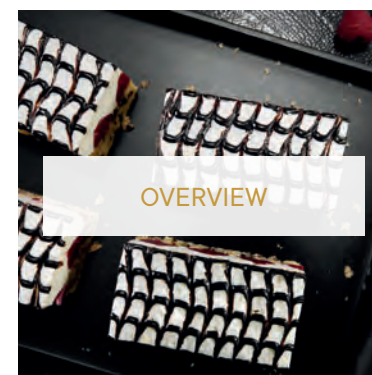
CREAM SLICES

35



GOOD TO KNOW

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OVERVIEW

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Premium baked cakes

OUR ROUND INDULGENCE



Our tip

Give your cut cake slices a modern look by serving them on a wooden or slate board.

You will find our defrosting tips on page 40.

This is what makes them so special!

From tasty classics through to seasonal creations. Easy handling with a choice of sliced and uncut versions and excellent value for money.

This is what they are especially great for!

In high demand in independent and chain restaurants, cafeterias, bakeries, coffee shops, hotels and travel catering.



Peach-Passion Fruit Cheesecake

A tasty combination of a cheesecake filling with cream cheese and cream covered with juicy peach preparation on a cake base of light cookie dough. Visually rounded off with a passion fruit preparation swirled with the cheesecake mixture.



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
9269	ø 24 cm	1,550 g	sliced	12	6



Blueberry Cheesecake

Nobody can resist this tasty combination of cheesecake filling combining cream cheese, cream and curd as well as juicy wild blueberries. The cake base is light cookie dough.



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
205	ø 24 cm	1,700 g	sliced	12	6



Cheesecake New York Style

The famous classic from the USA with creamy cheesecake filling combining cream cheese, cream and curd on a cake base made from light cookie dough.



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
206	ø 24 cm	1,700 g	sliced	12	6



Cheesecake

A traditional Swabian recipe: cheese filling of fresh curd and sour cream on a shortcrust base. An undisputed pleasure.



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
210	ø 28 cm	2,000 g	uncut	approx. 12-14	4
9105	ø 28 cm	2,000 g	sliced	12	4



Poppy Seed and Tangerine Cheesecake

The classic cheesecake filling is supplemented with a delicious poppy seed filling and fruity tangerine slices. Finished off with a jelly glaze, the poppy seed tangerine cheesecake boasts an impressive look.



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
228	ø 28 cm	1,900 g	sliced	12	4

Cheesecake with Tangerines

A lavish cheesecake with a light pound cake on a shortcrust base. Topped with an exquisite cheese filling made from curd, sour cream and yoghurt. The cake is decorated with a custard cheesecake filling, tangerines and jelly glaze.



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
171	ø 27 cm	2,350 g	uncut	approx. 12-16	4

Carrot-Nut Cake

Fresh carrots, ground hazelnuts and a marzipan and persipan mixture give this classic its very special taste. Optically finished off with a white plant-based fat glaze. Marzipan decorations included so you can choose your own design.



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
106	ø 28 cm	1,400 g	uncut	approx. 12-14	4

Poppy Seed Cake with Butter Crumbles

A fluffy poppy seed filling on a delicious butter shortcrust base. Covered with crisp butter crumbles, this cake is a pure delight.



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
9275	ø 28 cm	1,700 g	sliced	12	4

Cherry Cake with Butter Crumbles

A tasty shortcrust base, covered with sweet cherries in a creamy glaze made from sour cream and curd. Plenty of tasty butter crumbles on top.



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
230	ø 28 cm	1,900 g	uncut	approx. 12-14	4

Plum Cake with Butter Crumbles

Juicy plums in a creamy filling with hints of vanilla and persipan, on a shortcrust base. Covered with tasty butter crumbles. This classic has an impressively handmade look.



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
220	ø 28 cm	1,750 g	uncut	approx. 12-14	4
227	ø 28 cm	1,750 g	sliced	12	4

NEW



Apple Cake with Butter Crumbles

A true classic: Fresh apple pieces and raisins on a tasty shortcrust base. Garnished with a golden layer of butter crumbles.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
200	ø 28 cm	2,000 g	uncut	approx. 12-14	4
233	ø 28 cm	2,000 g	sliced	12	4



Gourmet Apple Torte

The high proportion of apples (around 70 %) makes our gourmet apple torte especially fruity. The manually added fresh apple pieces are on top of a shortcrust base and are lightly covered with almond slices, cinnamon and a thin layer of jelly glaze.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
203	ø 28 cm	2,250 g	sliced	12	4



Apple Cake

Shortcrust base covered in a mixture of juicy apple pieces, apple filling and tasty nut filling. Finished off with a delicious sugar and cinnamon mixture.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
760	ø 28 cm	2,100 g	sliced	12	4



Apple Cake

Apples on a tasty shortcrust base decorated with toasted almond slices, cinnamon and a thin layer of jelly.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
9271	ø 28 cm	2,000 g	sliced	12	4



Sacher Tart

The Vienna speciality made from the best ingredients: Delicious Sacher filling and juicy apricot jam, surrounded and refined with a high-quality topping of premium chocolate cream coating. An unequalled taste experience! Chocolate decorations included.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
100	ø 28 cm	1,400 g	uncut	approx. 12-14	4

Chocolate Cake

A premium chocolate experience: Luscious chocolate pound cake covered in cocoa fat icing to create the ultimate chocolate indulgence!

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
224	ø 28 cm	1,050 g	sliced	12	4



Chocolate-Pear Cake

A chocolate experience made from chocolate pound cake with apple puree, covered with pear slices, chocolate curls and lightly glazed with jelly.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
9272	ø 28 cm	1,350 g	sliced	12	4



Pear-Yoghurt Cake

Tasty yoghurt cream and juicy pear slices on a light pound cake. Dusted with cocoa and finished off with a jelly glaze. The pear-yoghurt cake is a sweet indulgence!

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
223	ø 28 cm	1,400 g	sliced	12	4



Raspberry and Hazelnut Cake

A hazelnut pound cake topped with a layer of cream with vanilla and caramel flavour and raspberries. This tasty fruit cake has a jelly glaze.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
9189	ø 28 cm	1,350 g	sliced	12	4



Strawberry Tarte

Crispy butter shortcrust dough covered with delicate yoghurt pudding cream and a strawberry preparation and garnished with tasty strawberry halves. This tart has a jelly glaze and is decorated with chopped hazelnuts.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
163	ø 28 cm	1,650 g	sliced	12	4





Hazelnut Ring Cake

The ultimate indulgence for nut fans: A delicate, tasty hazelnut pound cake garnished with chopped hazelnuts and dusted over.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
401	ø 22 cm	1,100 g	uncut	approx. 16-20	4



Banana Ring Cake

A fruity ring cake made with a juicy pound cake with banana puree and chocolate sprinkles throughout. Hazelnut flakes perfect its look and taste.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
403	ø 22 cm	1,050 g	uncut	approx. 16-20	4



Marble Ring Cake

A genuine cake classic with its alternating light and chocolate pound cake. Also a genuine taste indulgence – and a beautiful eyecatcher with its chocolate curls and dust.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
410	ø 22 cm	1,100 g	uncut	approx. 16-20	4



Lemon Ring Cake

Our deliciously refreshing lemon ring cake is made with pound cake with fruity lemon granules. Finished off and perfected with subtle dusting.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
415	ø 22 cm	1,100 g	uncut	approx. 16-20	4



Always the bigger slice for the customer.

Take: a high degree of convenience, cost certainty and product variety.



Country-Style Cakes

OUR SERVING OF NOSTALGIA



Our tip

These country-style can be defrosted in separate slices as needed outside peak hours.

You will find our defrosting tips on page 40.

This is what makes them so special!

Using traditional rural Swabian recipes, these cakes not only look handmade – they also taste like grandma made them! With a generous 36 cm diameter, already cut into 14 evenly sized portions.

This is what they are especially great for!

Ideal for cafeterias, bakeries, hotels, and independent restaurants.



Country-Style Cherry Cheesecake

A cheese cherry cake as from a story book. Juicy sour cherries and a creamy cheese filling perfected with cream cheese, whipped cream and curd on a butter shortcrust base. This cake is covered with a jelly glaze.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
389	ø 36 cm	2,700 g	sliced	14	2



Country-Style Plum Cake with Butter Crumbles

A traditional taste experience! A yeast dough covered with plums, persipan-flavoured cream and crisp butter crumbles. This cake has a jelly glaze.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
390	ø 36 cm	3,100 g	sliced	14	2



Country-Style Apple Cake

Fresh apple halves suspended in a juicy pound cake on a butter shortcrust base. This cake is decorated with chopped hazelnuts and has a jelly glaze.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
391	ø 36 cm	2,250 g	sliced	14	2



Country-Style Wild Blueberry Cake

A delicious fruit indulgence! Tasty wild blueberries on a sour cream filling on top of a shortcrust base. This cake has a jelly glaze.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
394	ø 36 cm	2,600 g	sliced	14	2



NEW



Country-style Rhubarb Strawberry Cake

A butter shortcrust base and pound cake covered with a light yoghurt mixture. Topped with a layer of juicy strawberries and rhubarb pieces and refined with crispy butter crumbles.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
9297	ø 36 cm	2,550 g	sliced	14	2



Every slice sustainably delicious.

Sustainable recipe: zero waste, zero plastic, regional suppliers.



Exquisite cream gateaux

BE SEDUCED BY OUR SWEET CREATIONS



Our tip

With just a minimum of effort, you can tailor these gateaux to create personalised highlights in your range.

You will find our defrosting tips on page 40.

This is what makes them so special!

Beautifully presented, highly convenient and based on a unique recipe to create the unequalled natural flavour of well-known classics through to innovative new trends.

This is what they are especially great for!

Right for any occasion in independent as well as chain restaurants, coffee shops, cafeterias, hotels and of course bakeries.



Strawberry Cream Gateau

Three light sponge bases filled with a mixture of vanilla cream and injected strawberry cream. Covered with plenty of strawberry halves and fruity jelly. Finished off with white chocolate curls as edge topping.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
603	ø 24 cm	2,100 g	sliced	12	4



NO PALM OIL



Chocolate and Cherry Cream Gateau

A classic as a slice, even more so as a whole cake: A tasty combination of light and plain chocolate pound cake, interlaced with sour cherries and covered with vanilla cream and cocoa fat icing.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
633	ø 24 cm	1,850 g	sliced	12	4



NO PALM OIL



Chocolate Mousse Gateau

A light and tasty chocolate cream between three layers of extra-dark chocolate pastry base and an intricate decoration made from cocoa fat icing.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
9131	ø 24 cm	1,650 g	sliced	12	4



NO PALM OIL



Black Forest Gateau

Ever popular and right for every occasion. This classic is made of fresh cream, succulent sour cherry preparation and genuine Black Forest kirsch liqueur between delicate layers of chocolate sponge. Decorated with chocolate rondies and chocolate couverture flakes.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
604	ø 24 cm	1,700 g	sliced	12	4



NO PALM OIL WITH ALCOHOL



Original Black Forest Gateau

This classic is made of fresh cream, succulent sour cherry preparation and Black Forest kirsch liqueur between delicate layers of chocolate sponge. The original with cream dome and chocolate coating flakes to decorate the edges.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
600	ø 28 cm	2,180 g	uncut	16	4



NO PALM OIL WITH ALCOHOL

Marzipan Gateau

Four light bases, interspersed with an amaretto flavoured cream, chocolate pieces and a fruity raspberry preparation. Surrounded by a layer of marzipan, this gateau is a favourite with marzipan fans. Walnut marzipan decoration included.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
510	ø 28 cm	1,950 g	uncut	approx. 16	4



VEGETARIAN WITH ALCOHOL



Pistachio and Poppy Seed Cream Gateau

Delicious pistachio and poppy seed cream, interspersed with a raspberry preparation on a tasty hazelnut gateau base. Surrounded by a layer of marzipan and decorated with a cocoa fat glaze - pure gateau indulgence.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
516	ø 28 cm	2,250 g	uncut	approx. 16	4



NO PALM OIL WITH ALCOHOL



Premium Frankfurt Ring Cake

Delicate butter cream and a fruity raspberry and red currant preparation between light Vienna bases. Surrounded by hazelnut chips and plant-based fatty glaze and decorated with candied cherries on butter cream drops, this cake shows off our patisserie skills.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
425	ø 28 cm	2,400 g	uncut	20	2



VEGETARIAN



Almond Bienenstich

Fluffy vanilla cream between layers of delicate yeast dough, covered with chopped almonds and a caramel glaze. The almond Bienenstich is a classic that no afternoon tea should be without.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
300	ø 28 cm	1,300 g	segmented	14	4



Raspberry-Stracciatella-Cream Gateau

A juicy pound cake with delicate marzipan and chocolate sprinkles, covered with a delicious raspberry preparation and vanilla cream. Garnished with a decorative raspberry preparation and cocoa fat icing.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
9150	ø 28 cm	1,700 g	sliced	12	4



NO PALM OIL





Tangerine and Chocolate Cream Gateau

Dark and light gateaux bases with a vanilla cream filling. The cream contains fruity tangerine segments and dark chocolate shavings. Tasty chocolate cream and biscuit crumb dough with cocoa swerve up to give it that molehill look.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
616	ø 28 cm	2,000 g	sliced	14	4



Hazelnut Cream Gateau

A must-have for all nut fans: Delicious hazelnut cream between two light bases and one chocolate gateau base inserted in the middle. Decorated with swirled cocoa fat glaze and chopped roasted hazelnuts.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
640	ø 28 cm	1,900 g	uncut	approx. 16	4



Chocolate Cream Gateau

A variant of vanilla and chocolate cream with two chocolate gateau bases and one light base inserted in the middle. Garnished with vanilla cream and a cocoa fat glaze as well as chocolate coating flakes to decorate the edges.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
610	ø 28 cm	1,900 g	uncut	approx. 16	4



Advocaat Chocolate Cream Gateau

A juicy pear preparation and chocolate cream with exquisite advocaat cream, layered between one light gateau base and one tasty pound cake.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
690	ø 28 cm	1,400 g	uncut	approx. 14	4
9111	ø 28 cm	1,400 g	sliced	14	4



Cream Cheese Gateau

Perfect for hot summer days: Refreshing cream cheese made from delicate cream, curd and yoghurt between fluffy gateau bases. Covered with a pound cake layer and lightly dusted.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
630	ø 28 cm	1,800 g	uncut	approx. 16	4
632	ø 28 cm	1,800 g	sliced	16	4

Peach Melba Cream Gateau

Light gateau base filled with a peach preparation and delicious peach cream and topped with a raspberry preparation. Sliced almonds as decoration for the edges.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
620	ø 28 cm	1,950 g	uncut	approx. 16	4



Latte Macchiato Cream Gateau

Two chocolate gateau bases filled with aromatic coffee and vanilla cream. On top: white chocolate flakes dusted with cocoa. The edges are decorated with chocolate coating flakes.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
605	ø 28 cm	1,850 g	uncut	approx. 16	4



Raspberry Cream Cheese Gateau

Aromatic raspberries on a chocolate gateau base and covered with jelly glaze. Underneath, tasty cheese cream on a light gateau base and a butter shortcrust base. Perfected with roasted and chopped almonds to decorate the edges.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
255	ø 28 cm	2,500 g	uncut	approx. 16	4



Raspberry Cake

Two light gateau bases topped with a fluffy vanilla cream filling, raspberries and jelly. Underneath, a butter shortcrust base and roasted chopped almonds to decorate the edges.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
270	ø 28 cm	2,050 g	uncut	approx. 14	4



Strawberry Cake

An indulgence of aromatic strawberry halves lies on top delicate buttermilk cream and between two light gateau bases. Coated with fruited jelly and rounded off with a butter shortcrust base and roasted chopped almonds to decorate the edges.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
275	ø 28 cm	2,250 g	uncut	approx. 14	4





Wild Berry Cake with Forest Fruits

Delicious vanilla cream between one light and one chocolate gateau base on a butter shortcrust base. Covered with red currants and black currants, blackberries, raspberries and wild blueberries. Glazed with jelly and decorated with roasted chopped almonds.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
240	ø 28 cm	2,050 g	uncut	approx. 14	4



SERVING SUGGESTION



Craftmanship
meets high-tech
one slice at a time.

Every crumb IFS certified, 100%
traceability and each cake as
beautiful as the other.



Delicious Slices

OUR SLICE OF HAPPINESS



Our tip

It will be easier to remove the cake from the packaging if you first allow it to defrost briefly for 10-15 minutes.

You will find our defrosting tips on page 40.

This is what makes them so special!

It is their matchless mixture of taste, great value for money and their home-made look. You can defrost our slices individually.

This is what they are especially great for!

In high demand in cafeterias, catering, gastronomy, travel catering and chain restaurants as well as in social establishments.



Plum Slice with Butter Crumbles

Fruity plums and crisp butter crumbles on a curd base, with fluffy persipan-flavoured cream filling. A delight every time.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
544	25 x 38 cm	2,600 g	sliced	16	9,5 x 6,2 cm	3
550	25 x 38 cm	2,600 g	sliced	20	9,5 x 5,0 cm	3
9239	25 x 38 cm	2,600 g	sliced	35	5,4 x 5,0 cm	3



Apple Slice with Butter Crumbles

Fresh apples and raisins on a curd base, covered with crisp golden butter crumbles. Irresistibly tasty!

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
576	25 x 38 cm	2,900 g	sliced	16	9,5 x 6,2 cm	3
572	25 x 38 cm	2,900 g	sliced	20	9,5 x 5,0 cm	3
9716	25 x 38 cm	2,900 g	sliced	35	5,4 x 5,0 cm	3



Viennese Apple Slice

A fluffy caramel-flavoured pound cake with finely chopped walnuts and fresh apples. Garnished with lightly caramelised sliced hazelnuts.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
567	25 x 38 cm	1,900 g	sliced	20	9,5 x 5,0 cm	3



Cherry Butter Crumble Slice

Aromatic cherry filling, juicy curd base and crispy butter crumbles: a combination that hardly anyone can resist!

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
465	25 x 38 cm	2,700 g	sliced	20	9,5 x 5,0 cm	3



Poppy Seed and Butter Crumble Slice

Another classic slice: A juicy poppy seed filling on a curd base covered with crisp butter crumbles.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
583	25 x 38 cm	2,800 g	sliced	20	9,5 x 5,0 cm	3

Cheesecake Slice

A curd base with a fluffy cheese filling made from fresh curd and sour cream, covered with an egg custard topping. Always popular!

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
598	25 x 38 cm	2,600 g	sliced	20	9,5 x 5,0 cm	3



Cheesecake Slice with Chocolate Crumbles

High-quality cheese filling made from curd and sour cream on a chocolate curd base, covered with crisp chocolate butter crumbles. Who could resist?

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
539	25 x 38 cm	3,000 g	sliced	20	9,5 x 5,0 cm	3



Rhubarb and Strawberry Slice

A delicious combination of juicy strawberries and rhubarb pieces on a high-quality pound cake, covered with crisp butter crumbles. A tasty summer treat!

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
543	25 x 38 cm	2,000 g	sliced	20	9,5 x 5,0 cm	3



Cherry Slice

A fluffy pound cake with beautifully juicy cherries. Finished off with chopped hazelnuts for a great taste and beautiful look. This cake is lightly dusted over.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
562	25 x 38 cm	1,900 g	sliced	20	9,5 x 5,0 cm	3



Chocolate and Coconut Slice

A feast for coconut fans: A delicate coconut filling on a juicy chocolate pound cake. This cake is decorated with coconut flakes and has a jelly glaze.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
460	25 x 38 cm	2,500 g	sliced	20	9,5 x 5,0 cm	3





Chocolate and Cherry Slice

Tasty chocolate pound cake with ground hazelnuts covered with juicy cherries and finished off with a thin layer of jelly glaze. As tasty as it looks.



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
503	25 x 38 cm	2,300 g	sliced	20	9.5 x 5.0 cm	3



Apple-Almond Slice

A fluffy pound cake covered with fresh apples and crispy almond slices, with a thin jelly glaze.



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
552	25 x 38 cm	2,250 g	sliced	24	6.3 x 6.2 cm	3



Butter Crumble Slice

A traditional and popular slice made with sweet yeast dough covered with delicious vanilla cream and crisp golden butter crumbles. A classic loved by everyone.



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
573	25 x 38 cm	1,600 g	sliced	24	6.3 x 6.2 cm	3



Lemon Slice

Fruity and fresh pound cake with lemon granulate covered with decorating sugar and dusted over. Simply a great taste!



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
556	25 x 38 cm	1,400 g	sliced	24	6.3 x 6.2 cm	3



Nut-Caramel Slice

High-quality pound cake flavoured with caramel on a tasty hazelnut pound cake. Covered with chopped hazelnuts and decorative powder to give our cake its great taste.



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
551	25 x 38 cm	1,550 g	sliced	24	6.3 x 6.2 cm	3

Marble Slice

The typical combination of light and chocolate pound cake. A classic in taste and looks. Its chocolate curls decorations make it a hit with young and old.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
557	25 x 38 cm	1,700 g	sliced	24	6.3 x 6.2 cm	3



Brownie

Cocoa nibs in a juicy chocolate pound cake decorated with walnut halves and cocoa fat icing. Serve with whipped cream to create the perfect chocolate experience.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
504	25 x 38 cm	1,900 g	sliced	24	6.3 x 6.2 cm	3



Chocolate Slice

For chocolate fans and everyone else as well: Delicate chocolate pound cake decorated with dark chocolate curls.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
571	25 x 38 cm	1,400 g	sliced	24	6.3 x 6.2 cm	3



Blueberry and Lime Slice

Delicious vanilla cream and wild blueberries on a lime-flavoured pound cake. This cake has a jelly glaze.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
762	25 x 38 cm	1,900 g	sliced	24	6.3 x 6.2 cm	3





Wonderful cream slices

A FEAST FOR THE SENSES



Our tip

Mix it up on your counter by cutting the portions diagonally.

You will find our defrosting tips on page 40.

This is what makes them so special!

A feast for the eyes in any cake display case, a top sales hit and unbeatable value for money.

This is what they are especially great for!

Ideal for coffee shops, bakeries, hospitals, cafeterias, hotels, in shipping and catering and for chain restaurants.



Chocolate and Cherry Cream Slice

Sour cherries in an elegant combination of light and chocolate pound cake with a generous topping of vanilla cream. Dusted over with cocoa for a genuine classic.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
526	25 x 38 cm	1,950 g	sliced	16	9,5 x 6,2 cm	3
528	25 x 38 cm	1,950 g	sliced	20	9,5 x 5,0 cm	3



Almond Bienenstich Slice

A topping of chopped almonds in a refined caramel glaze over fluffy vanilla cream with a perfectly balanced flavour, on a base of delicate yeast dough. Our almond Bienenstich slices are an indulgence from top to bottom.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
525	25 x 38 cm	1,800 g	sliced	16	9,5 x 6,2 cm	3
529	25 x 38 cm	1,800 g	sliced	20	9,5 x 5,0 cm	3



Black Forest Cream Slice

Ultimate sweet indulgence is guaranteed with our tasty treats made from fresh cream, juicy sour cherry preparation, original Black Forest kirsch liqueur and chocolate gateau bases. Garnished with chocolate coating flakes to give them that handmade look.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
527	25 x 38 cm	2,250 g	sliced	20	9,5 x 5,0 cm	3



Strawberry-Yoghurt Cream Slice

A mixture of light and fluffy yoghurt cream and strawberry halves between two light gateau bases. Decorated with roasted almond slices for a great look and taste. Wonderfully refreshing.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
9190*	25 x 38 cm	2,800 g	sliced	16	9,5 x 6,2 cm	3
591	25 x 38 cm	2,800 g	sliced	20	9,5 x 5,0 cm	3

* 10 % less sugar



Strawberry Cream Slice

This cream slice is filled with fresh buttermilk cream between two light gateau bases and covered with plenty of delicious strawberry halves and fruity jelly.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
590	25 x 38 cm	2,900 g	sliced	16	9,5 x 6,2 cm	3
588	25 x 38 cm	2,900 g	sliced	20	9,5 x 5,0 cm	3
9717	25 x 38 cm	2,900 g	sliced	35	5,4 x 5,0 cm	3

Tangerine Cream Slice

Two light gateau bases filled with delicate vanilla cream. Topped with a rich layer of juicy tangerine fruit filling, tangerine pieces and jelly.



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
535	25 x 38 cm	2,900 g	sliced	16	9,5 x 6,2 cm	3
533	25 x 38 cm	2,900 g	sliced	20	9,5 x 5,0 cm	3

Forest Fruit Cream Slice

A delight for fruit and chocolate lovers alike: Vanilla cream between two chocolate gateau bases topped with red currants and wild blueberries in jelly.



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
534	25 x 38 cm	2,650 g	sliced	20	9,5 x 5,0 cm	3

Raspberry Cream Slice

We couldn't possibly have fit in more raspberries! One chocolate and one light gateau base, with delicious vanilla cream in-between, covered with plenty of raspberries and finished off with a jelly glaze.



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
536	25 x 38 cm	2,500 g	sliced	20	9,5 x 5,0 cm	3

Raspberry-Stracciatella Cream Slice

Pound Cake with marzipan and chocolate crumble topped with a mixture of tasty raspberry preparation and vanilla cream. Intricately decorated with a cocoa fat glaze.



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
575	25 x 38 cm	1,700 g	sliced	20	9,5 x 5,0 cm	3

Tiramisu Cream Slice

Two gateau bases, one soaked in coffee, with an aromatic amaretto-flavoured tiramisu curd cream filling and delicate coffee cream. Covered with tiramisu curd cream and cocoa decoration.



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
522	25 x 38 cm	2,250 g	sliced	20	9,5 x 5,0 cm	3



Peach Cream Slice

Fruity peach cream on a light gateau base covered with refreshing peach cubes and a jelly glaze. Fruity, fluffy and summery.



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
752	25 x 38 cm	1,900 g	sliced	24	6.3 x 6.2 cm	3



Chocolate Cream Slice

Delicious chocolate and vanilla cream on an extra dark gateau base, elaborately decorated with a cocoa glaze.



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
505	25 x 38 cm	1,800 g	sliced	24	6.3 x 6.2 cm	3



SERVING SUGGESTION



Family tradition
grown one slice at
a time.

Traditional craftsmanship and high-tech and a large portion of sustainability make our cakes and gateaux a bestseller/indulgence.

Important information

You eat with your eyes first! And although we give our good name to guarantee the taste and quality of our products, we recommend using the following steps to ensure that our creations are presented in their best light:

Our defrosting tips

Cold chain

The cold chain must not be broken. Until they are defrosted, the cakes and gateaux must be stored at a constant temperature of -18 °C or lower without interruption.

Transport and storage

Transport and storage must generally happen horizontally.

Optimal presentation

You will achieve optimal presentation if you remove all packaging materials (including the white paper band around some gateaux) while the product is still frozen. For baked slices and cream slices, we recommend allowing the cake to defrost briefly for approx. 10-15 minutes to make it easier to remove the packaging. Then present your product on a cake platter, cover it and leave in the fridge or cold store until it is fully defrosted.

Defrosting times

Defrosting times can vary depending on the cakes and are at least 6-12 hours. We recommend defrosting the products in the fridge or cold store at a temperature of max. +8 °C the day before consumption.

Optimal glaze

Some products only reach their optimal glaze after they have been fully defrosted.

Heating

Some baked products (not containing chocolate, whipped cream or other cream) can be warmed up in the oven before serving.

Cutting

Always use a moist, warmed up, narrow cake knife to cut the cakes and gateaux.

Refreezing

It is not possible to refreeze defrosted cakes and gateaux.

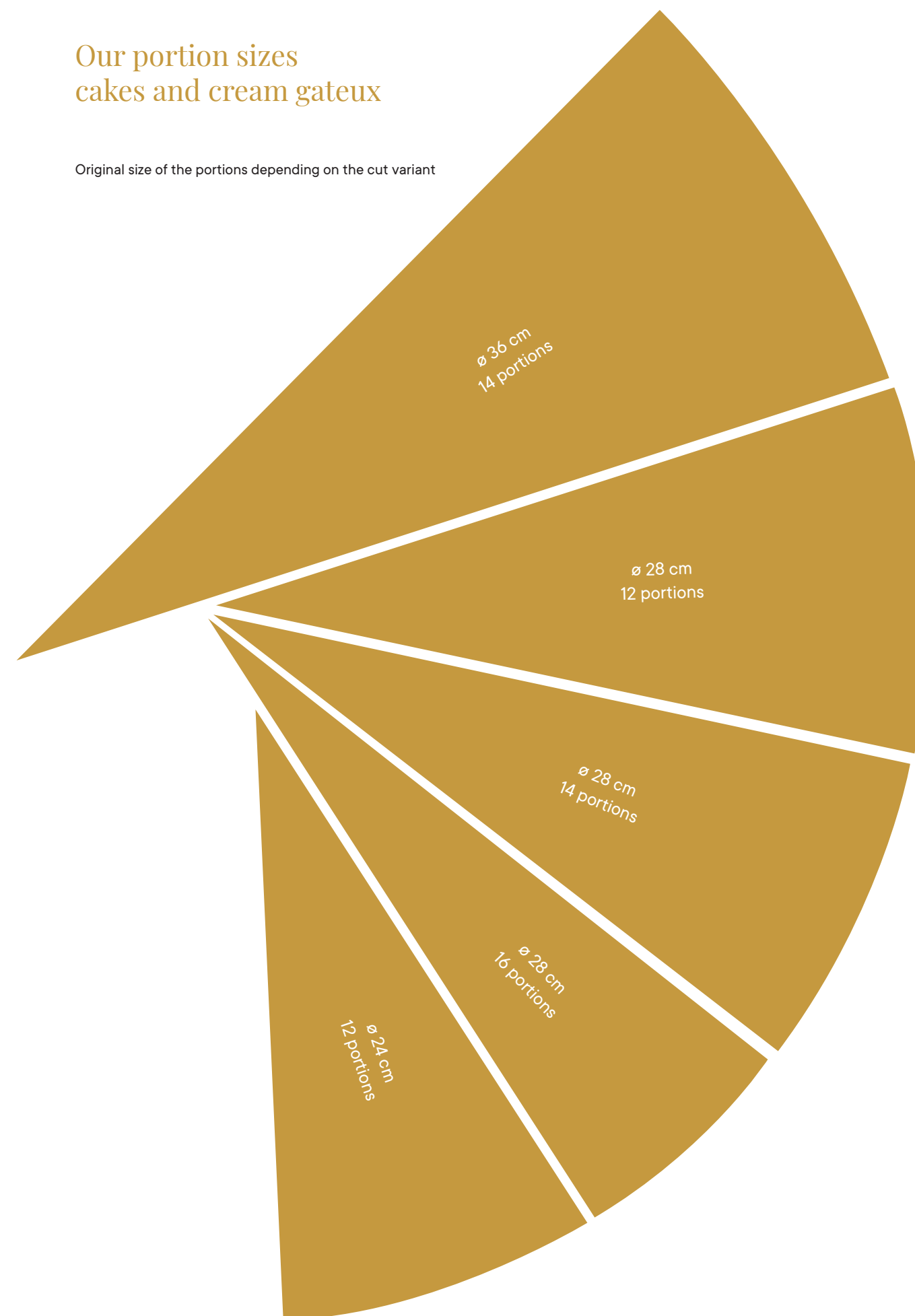
'Consume by' dates

We recommend storing the defrosted products in the fridge (at max. +8 °C) and consuming them by the end of the following periods:

- Baked products: approx. 3-4 days
- Cream products: approx. 2 days
- Fruit cakes: approx. 1-2 days

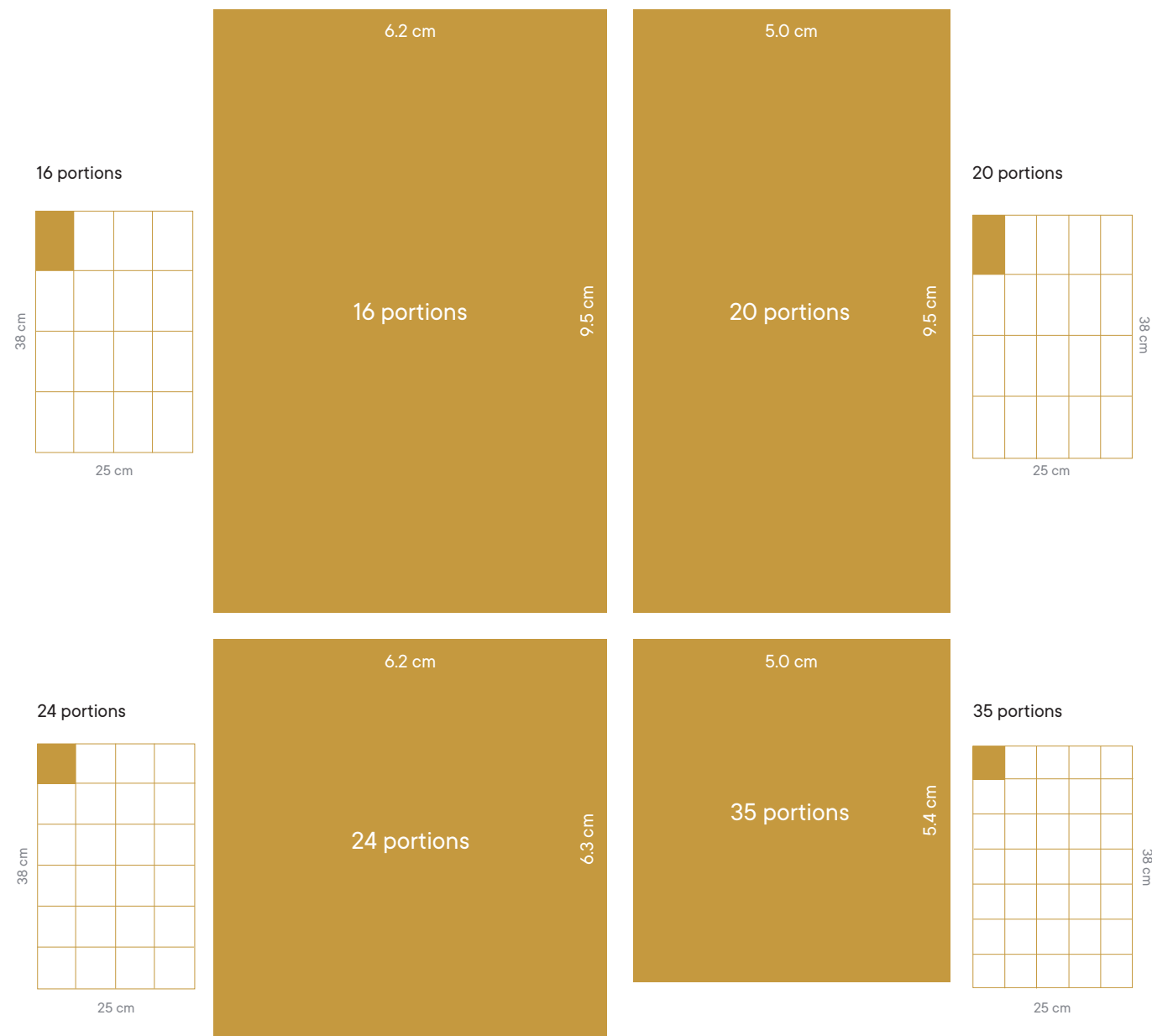
Our portion sizes cakes and cream gateaux

Original size of the portions depending on the cut variant



Our portion sizes baked slices and cream slices

Original size of the portions depending on the cut variant



Our slices at a glance

						Plum Slice with Butter Crumbles P. 30	Apple Slice with Butter Crumbles P. 30
						16 port. 20 port. 35 port.	Item 544 Item 550 Item 9239
							Item 576 Item 572 Item 9716
Viennese Apple Slice P. 30	Cherry Butter Crumble Slice P. 30	Poppy Seed and Butter Crumble Slice P. 30	Cheesecake Slice P. 31	Cheesecake Slice with Chocolate Crumbles P. 31	Rhubarb and Strawberry Slice P. 31	Cherry Slice P. 31	Chocolate and Coconut Slice P. 31
20 port.	Item 567	Item 465	Item 583	Item 598	Item 539	Item 543	Item 562
							Item 460
Chocolate and Cherry Slice P. 32	Apple-Almond Slice P. 32	Butter Crumble Slice P. 32	Lemon Slice P. 32	Nut-Caramel Slice P. 32	Marble Slice P. 33	Brownie P. 33	Chocolate Slice P. 33
20 port. 24 port.	Item 503	Item 552	Item 573	Item 556	Item 551	Item 557	Item 504
							Item 571
Blueberry and Lime Slice P. 33	Chocolate and Cherry Cream Slice P. 36	Almond Bienenstich Slice P. 36	Black Forest Cream Slice P. 36	Strawberry-Yoghurt Cream Slice P. 36	Strawberry Cream Slice P. 36	Tangerine Cream Slice P. 37	Forest Fruit Cream Slice P. 37
16 port. 20 port. 24 port. 35 port.	Item 526 Item 528	Item 525 Item 529	Item 527	Item 9190 Item 591	Item 590 Item 588	Item 535 Item 533	Item 534
						Item 9717	
Raspberry Cream Slice P. 37	Raspberry-Stracciatella Cream Slice P. 37	Tiramisu Cream Slice P. 37	Peach Cream Slice P. 38	Chocolate Cream Slice S. 38			
20 port. 24 port.	Item 536	Item 575	Item 522	Item 752	Item 505		

Product overview

Item no.	Item description	Portions	Items/ sales unit	Cartons/ layer	Cartons/ pallet	P, V, OG, L, A	Additives*	Page
Baked Cakes								
100	Sacher Tart 1,400 g, ø 28 cm, uncut	12-14	4	4	40	OG	3	12
106	Carrot-Nut Cake 1,400 g, ø 28 cm, uncut	12-14	4	4	40	OG	2,3	11
163	Strawberry Tarte 1,650 g, ø 28 cm, sliced	12	4	4	56	P, OG		13
171	Cheesecake with Tangerines 2,350 g, ø 27 cm, uncut	12-16	4	4	36	OG		11
200 / 233	NEW Apple Cake with Butter Crumbles 2,000 g, ø 28 cm, uncut/sliced	12-14 12	4	4	52	OG		12
203	Gourmet Apple Torte 2,250 g, ø 28 cm, sliced	12	4	4	36	OG, L		12
205	Blueberry Cheesecake 1,700 g, ø 24 cm, sliced	12	6	6	42	P, OG		10
206	Cheesecake New York Style 1,700 g, ø 24 cm, sliced	12	6	6	42	P, OG		10
210 / 9105	Cheesecake 2,000 g, ø 28 cm, uncut/sliced	12-14 12	4	4	52	OG		10
220 / 227	Plum Cake with Butter Crumbles 1,750 g, ø 28 cm, uncut/sliced	12-14 12	4	4	52	OG	3	11
223	Pear-Yoghurt Cake 1,400 g, ø 28 cm, sliced	12	4	4	40	P, OG		13
224	Chocolate Cake 1,050 g, ø 28 cm, sliced	12	4	4	56	P, OG	1	13
228	Poppy Seed and Tangerine Cheesecake 1,900 g, ø 28 cm, sliced	12	4	4	52	OG		10
230	Cherry Cake with Butter Crumbles 1,900 g, ø 28 cm, uncut	12-14	4	4	52	OG		11
401	Hazelnut Ring Cake 1,100 g, ø 22 cm, uncut	16-20	4	6	48	P, OG		14
403	Banana Ring Cake 1,050 g, ø 22 cm, uncut	16-20	4	6	48	P, V, OG, L		14
410	Marble Ring Cake 1,100 g, ø 22 cm, uncut	16-20	4	6	48	P, OG		14
415	Lemon Ring Cake 1,100 g, ø 22 cm, uncut	16-20	4	6	48	P, OG		14
760	Apple Cake 2,100 g, ø 28 cm, sliced	12	4	4	36	V, OG, L		12
9189	Raspberry and Hazelnut Cake 1,350 g, ø 28 cm, sliced	12	4	4	56	P, V, OG, L		13
9269	Peach-Passion Fruit Cheesecake 1,550 g, ø 24 cm, sliced	12	6	6	42	P, OG		10
9271	Apple Cake 2,000 g, ø 28 cm, sliced	12	4	4	36	P, V, OG, L		12
9272	Chocolate-Pear Cake 1,350 g, ø 28 cm, sliced	12	4	4	56	P, V, OG, L		13
9275	NEW Poppy Seed Cake with Butter Crumbles 1,700 g, ø 28 cm, sliced	12	4	4	52	P, OG		11

Country-Style Cakes ø 36 cm

389	Country-Style Cherry Cheesecake 2,700 g, sliced	14	2	6	66	P, OG		18
390	Country-Style Plum Cake with Butter Crumbles 3,100 g, sliced	14	2	6	66	OG	3	18
391	Country-Style Apple Cake 2,250 g, sliced	14	2	6	66	P, OG		18
394	Country-Style Wild Blueberry Cake 2,600 g, sliced	14	2	6	66	OG		18
9297	NEW Country-Style Rhubarb Strawberry Cake 2,550 g, sliced	14	2	6	66	P, OG		18

Cream Gateaux

240	Wild Berry Cake with Forest Fruits 2,050 g, ø 28 cm, uncut	14	4	4	36	P		26
255	Raspberry Cream Cheese Gateau 2,500 g, ø 28 cm, uncut	16	4	4	28	P		25
270	Raspberry Cake 2,050 g, ø 28 cm, uncut	14	4	4	36	P		25
275	Strawberry Cake 2,250 g, ø 28 cm, uncut	14	4	4	36	P		25
300	Almond Bienenstich 1,300 g, ø 28 cm, segmented	14	4	4	36			23

Item no.	Item description	Portions	Items/ sales unit	Cartons/ layer	Cartons/ pallet	P, V, OG, L, A	Additives*	Page
Cream Gateaux								
425	Premium Frankfurt Ring Cake 2,400 g, ø 28 cm, uncut	20	2	4	36	OG	2	23
510	Marzipan Gateau 1,950 g, ø 28 cm, uncut	16	4	4	28	A, OG		23
516	Pistachio and Poppy Seed Cream Gateau 2,250 g, ø 28 cm, uncut	16	4	4	28	P, A	1	23
600	Original Black Forest Gateau 2,180 g, ø 28 cm, uncut	16	4	4	28	P, A		22
603	Strawberry Cream Gateau 2,100 g, ø 24 cm, sliced	12	4	6	42	P		22
604	Black Forest Gateau 1,700 g, ø 24 cm, sliced	12	4	6	42	P, A		22
605	Latte Macchiato Cream Gateau 1,850 g, ø 28 cm, uncut	16	4	4	28	P		25
610	Chocolate Cream Gateau 1,900 g, ø 28 cm, uncut	16	4	4	28	P	1	24
616	Tangerine and Chocolate Cream Gateau 2,000 g, ø 28 cm, sliced	14	4	4	28			24
620	Peach Melba Cream Gateau 1,950 g, ø 28 cm, uncut	16	4	4	28	P, L		25
630 / 632	Cream Cheese Gateau 1,800 g, ø 28 cm, uncut/sliced	16	4	4	28			24
633	Chocolate and Cherry Cream Gateau 1,850 g, ø 24 cm, sliced	12	4	6	42	P	1	22
640	Hazelnut Cream Gateau 1,900 g, ø 28 cm, uncut	16	4	4	28	P	1	24
690 / 9111	Advocaat Chocolate Cream Gateau 1,400 g, ø 28 cm, uncut/sliced	14	4	4	36	A		24
9131	Chocolate Mousse Gateau 1,650 g, ø 24 cm, sliced	12	4	6	42	P	1	22
9150	NEW Raspberry-Stracciatella-Cream Gateau 1,700 g, ø 28 cm, sliced	12	4	4	40	P	1	23

Slices 25 x 38 cm

460	Chocolate and Coconut Slice 2,500 g, sliced	20	3	8	56	P, OG		31
465	Cherry Butter Crumble Slice 2,700 g, sliced	20	3	8	56	P, OG		30
503	Chocolate and Cherry Slice 2,300 g, sliced	20	3	8	56	P, OG		32
504	Brownie 1,900 g, sliced	24	3	8	64	P, OG	1	33
539	Cheesecake Slice with Chocolate Crumbles 3,000 g, sliced	20	3	8	56	OG		31
543	Rhubarb and Strawberry Slice 2,000 g, sliced	20	3	8	56	P, OG		31
544 / 550 / 9239	Plum Slice with Butter Crumbles 2,600 g, sliced	16 / 20 / 35	3	8	56	OG	3	30
551	Nut-Caramel Slice 1,550 g, sliced	24	3	8	72	P, OG		32
552	Apple-Almond Slice 2,250 g, sliced	24	3	8	64	P, OG		32
556	Lemon Slice 1,400 g, sliced	24	3	8	72	P, OG		32
557	Marble Slice 1,700 g, sliced	24	3	8	64	P, OG		33
562	Cherry Slice 1,900 g, sliced	20	3	8	64	P, OG		31
567	Viennese Apple Slice 1,900 g, sliced	20	3	8	64	P, OG		30
571	Chocolate Slice 1,400 g, sliced	24	3	8	72	P, OG		33
573	Butter Crumble Slice 1,600 g, sliced	24	3	8	72	P, OG		32
576 / 572 / 9716	Apple Slice with Butter Crumbles 2,900 g, sliced	16 / 20 / 35	3	8	56	OG		30
583	Poppy Seed and Butter Crumble Slice 2,800 g, sliced	20	3	8	56	OG		30
598	Cheesecake Slice 2,600 g, sliced	20	3	8	56	OG		31
762	Blueberry and Lime Slice 1,900 g, sliced	24	3	8	72	P, V, OG, L		33

Item no.	Item description	Portions	Items/ sales unit	Cartons/ layer	Cartons/ pallet	P, V, OG, L, A	Additives*	Page
Cream Slices 25 x 38 cm								
505	NEW Chocolate Cream Slice 1,800 g, sliced	24	3	8	72	P	1	38
522	Tiramisu Cream Slice 2,250 g, sliced	20	3	8	56	A		37
525 / 529	Almond Bienenstich Slice 1,800 g, sliced	16 / 20	3	8	64			36
526 / 528	Chocolate and Cherry Cream Slice 1,950 g, sliced	16 / 20	3	8	64	P		36
527	Black Forest Cream Slice 2,250 g, sliced	20	3	8	56	P, A		36
534	Forest Fruit Cream Slice 2,650 g, sliced	20	3	8	56	P		37
535 / 533	Tangerine Cream Slice 2,900 g, sliced	16 / 20	3	8	56	P		37
536	Raspberry Cream Slice 2,500 g, sliced	20	3	8	56	P		37
575	Raspberry-Stracciatella Cream Slice 1,700 g, sliced	20	3	8	72	P	1	37
590 / 588 / 9717	Strawberry Cream Slice 2,900 g, sliced	16 / 20 / 35	3	8	56	P		36
752	Peach Cream Slice 1,900 g, sliced	24	3	8	64	P, L		38
9190 / 591	Strawberry-Yoghurt Cream Slice 2,800 g, sliced	16 / 20	3	8	56	P		36



Advantage slice by
slice, price and
performance delicious.

Eye level, service and a pinch of loyalty ensure a
fair price-performance ratio.



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