

Article 100

Sacher Tart (deep frozen), 1400 g e



unsliced, makes 12 - 14 portions

EAN:

inner box: 4002197010417 master box: 4002197910410

Dimensions:

d = 28 cm, h: 54 +/- 4 mm

Ingredients:

whole egg, 15.4 % **cream chocolate coating (whipped cream**, cocoa mass, sugar, cocoa butter, glucose-fructose syrup, low fat cocoa, emulsifier (E 322), ground vanilla bean), 13.4 % apricot preparation (45.0 % apricots, glucose-fructose syrup, sugar, gelling agent (E 440), acid (E 330), acidity regulator (E 331)), **wheat flour**, **butterfat**, sugar, **marzipan raw paste (almonds**, sugar, water, invert sugar syrup), cocoa mass, raw persipan (apricot kernels, sugar, water, invert sugar syrup, starch), 1.3 % low fat cocoa, **hazelnuts**, humectant (E 420), cocoa, cocoa butter, water, starch (**wheat**), emulsifiers (E 471, E 475, E 432, E 322), acidity regulator (E 331), raising agent (E 500), cinnamon, salt, natural orange flavouring.

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

Information to Consumers:

Description:

A traditional favourite with a variety of fine ingredients, including an apricot preparation and a cream chocolate coating. Additional chocolate embellishments complete the decoration.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1620 kJ	387 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:			vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:			without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:			lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:			with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:				
Moulds	1000	--	Salt:				
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 **Tip: Please remove chocolate embellishments from the box before defrosting and defrost the cake in the cardboard box.**

Packaging:

Cardboard box made of virgin fibres with self-stick label

Pallet packaging scheme:

Euro pallet 4 cakes/ selling unit (su) 4 su / layer 10 layers 40 su / pallet

Packaging dimensions:

		gross weight	net weight
inner box	29.4 x 29.4 x 7.5 cm	1606 g	
master box	59.9 x 30.2 x 15.5 cm	6745 g	
pallet	120.0 x 80.0 x 170.0 cm	291,1 kg	224 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.