

Article 163

Strawberry Tarte (deep frozen), 1650 g e



EAN: sliced into 12 portions
 inner box: 4002197010264 master box: 4002197910267

Dimensions: d = 28 cm; h= 40 +/- 4mm

Ingredients:

37.9 % strawberries, water, sugar, **wheat flour**, glucose-fructose syrup, 4.2 % **yoghurt, whole egg**, 3.7 % **butter, skimmed curd cheese**, invert sugar syrup, modified starch, **hazelnuts**, starch (**wheat**), **sweet whey powder, skimmed milk powder**, thickeners (E 410, E 440, E 401), acidity regulators (E 330, E 331), gelling agent (E 407), plant fibre (linseeds, potato), colouring plant concentrates (black chokeberry, red beet, elderberry), salt, dextrose, natural flavouring, colouring plant extracts (black carrot, safflower, carrot), raising agent (E 500), strawberry juice concentrate, maltodextrin.

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

Information to Consumers:

Description: Butter shortcrust base filled with yoghurt pudding cream, topped with a strawberry preparation and strawberry halves. The cake is decorated with jelly and chopped hazelnuts.

Microbiological data: Method according to § 64 LFGB Recommended and warning values according to DGHM			Nutritive value per 100 g:			Diet:	
	Standard [cfu/g]	Maximum [cfu/g]	Energy:	826 kJ	197 kcal	vegetarian:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Fat:		5,3 g	vegan:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which saturates:		2,6 g	without palm oil:	<input checked="" type="checkbox"/>
E. coli	10	100	Carbohydrate:		33 g	lactose-free*:	<input type="checkbox"/>
Moulds	1000	--	of which sugars:		21 g	with alcohol:	<input type="checkbox"/>
S. aureus	10	100	Protein:		3,2 g		
Bacillus cereus	100	1 000	Salt:		0,13 g		
Salmonella	negative in 25 g		The nutritive values depend on natural variations.				
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 14 layers 56 su / pallet

gross weight net weight

Packaging dimensions:

inner box	29.5 x 29.4 x 5.2 cm	1818 g	
master box	59.2 x 30.0 x 10.8 cm	7545 g	
pallet	120.0 x 80.0 x 166.2 cm	443,8 kg	369.6 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.