

Article 228

Poppy Seed and Tangerine Cheesecake (deep frozen), 1900 g e



EAN: inner box: 4002197010349 master box: 4002197910342

Dimensions: d = 28 cm, h = 41 +/-4 mm

Ingredients: 17.4 % **skimmed curd cheese**, water, **whole egg**, 12.4 % **sour cream**, sugar, 8.4 % tangerines, **wheat flour**, modified starch, starch (**wheat**), vegetable fat (palm), 1.8 % poppy seed, glucose-fructose syrup, **sweet whey powder**, **butterfat**, **pregelatinized wheat flour**, vegetable oils - in varying proportions (sunflower, rape), glucose syrup, dextrose, potato flakes, acids (E 450, E 330), thickeners (E 401, E 407, E 410, E 415), **skimmed milk powder**, salt, acidity regulators (E 263, E 331), **egg white powder**, raising agents (E 500, E 500ii, E 450i), natural flavouring, cinnamon, emulsifiers (E 472 e, E 481, E 471), low fat cocoa, colouring plant extracts (carrot, safflower), stabiliser (E 339), **wheat gluten**, **whey protein**, gelling agent (E 508).
May contain traces of peanuts, nuts, soy and lupin.

Information to Consumers:

Description: A curd cheese and poppy seed filling on a short dough base. Topped with tangerine slices and glazed with jelly. May contain tangerine kernels.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	897 kJ	214 kcal	vegetarian:	☒
Recommended and warning values according to DGHM			Fat:		8,0 g	vegan:	☐
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		3,5 g	without palm oil:	☐
Total plate count	100 000	--	Carbohydrate:		28 g	lactose-free*:	☐
Enterobacteriaceae	100	1 000	of which sugars:		18 g	with alcohol:	☐
E. coli	10	100	Protein:		7,4 g		
Moulds	1000	--	Salt:		0,31 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, 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 13 layers 52 su / pallet
gross weight net weight

Packaging dimensions: inner box 29.5 x 29.4 x 5.2 cm 2046 g
master box 59.2 x 30.0 x 10.8 cm 8457 g
pallet (incl. 21,3 kg) 120.0 x 80.0 x 155.4 cm 461,1 kg 395.2 kg

All data mentioned in the document describe the product. Natural substances may vary in composition. The specifications of our products on the homepage are updated when the recipe is adjusted and have a maximum shelf life of 18 months when frozen. The information on the label is mandatory but may correspond to a previous version of the specification. This specification is not automatically updated.