

Article 240

Wild Berry Cake with Forest Fruits (deep frozen), 2050 g e



unsliced, makes approx. 14 portions

EAN:

inner box: 4002197010448

master box: 4002197910441

Dimensions:

d = 28 cm, h = 52 +/- 4 mm

Ingredients:

16.4 % **whipped cream**, water, glucose-fructose syrup, 8.5 % raspberries, **wheat flour**, sugar, 5.9 % red currants, 5.9 % black currants, **whole egg**, 4.2 % blackberries, **almonds**, starch (**wheat**), invert sugar syrup, **butterfat**, 0.8 % wild blueberries, red currant puree, raspberry puree, modified starch, humectant (E 420), <Zutat>, low fat cocoa, **sweet whey powder**, gelatine, emulsifiers (E 472 b, E 481), acids (E 331, E 330), vegetable oil (rape), gelling agent (E 407), **skimmed milk**, **skimmed milk powder**, stabilisers (E 410, E 440, E 412, E 406, E 516, E 450), raising agent (E 500), natural flavouring, salt, colouring plant extracts (black carrot, safflower, carrot), colouring plant concentrates (red beet, black carrot, elderberry), **milk protein**, strawberry juice concentrate, **lactose**, glucose syrup, thickener (E 401), maltodextrin.
May contain traces of peanuts, other nuts, soy and lupin.

Information to Consumers:

Description:

One chocolate and one light sponge layer on a crispy short biscuit, filled with vanilla flavoured cream. On top wild berries coated with jelly. As decoration we use chopped almonds.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	937 kJ	224 kcal	vegan:	☐
Recommended and warning values according to DGHM			Fat:		8,9 g	vegetarian:	☐
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		4,7 g	lactose-free*:	☐
Total plate count	100 000	--	Carbohydrate:		29 g	without palm oil:	☒
Enterobacteriaceae	100	1 000	of which sugars:		18 g	with alcohol:	☐
E. coli	10	100	Protein:		4,0 g		
Moulds	1000	--	Salt:		0,17 g		
Coagulase pos. staphylococci	10	100	The nutritive values depend on natural variations.				
Presumptive 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	9 layers	36 su / pallet
			gross weight	net weight

Packaging dimensions:

inner box	29.4 x 29.4 x 7.5 cm	2258 g	
master box	59.9 x 30.2 x 15.5 cm	9353 g	
pallet (incl. 21,3 kg)	120.0 x 80.0 x 154.5 cm	358,0 kg	295.2 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.