

Article 255

**Raspberry Cream Cheese Gateau (deep frozen),
2500 g e**



EAN: unsliced, makes approx. 16 portions
inner box: 4002197010103 master box: 4002197910106

Dimensions: d = 28 cm, h = 70 +/- 4 mm

Ingredients: 20.9 % raspberries, 19.4 % **whipped cream**, water, glucose-fructose syrup, sugar, **wheat flour, whole egg, almonds**, 2.2 % **skimmed curd cheese**, starch (**wheat**), invert sugar syrup, 1.1 % **yoghurt, butterfat**, red currant puree, raspberry puree, humectant (E 420), gelatine, modified starch, <Zutat>, low fat cocoa, acids (E 331, E 330), emulsifiers (E 472 b, E 481), vegetable oil (rape), gelling agent (E 407), natural lemon flavouring, **skimmed quark powder, skimmed yogurt powder, skimmed milk**, dextrose, raising agent (E 500), natural flavouring, thickener (E 410), salt, **buttermilk powder**, glucose syrup, stabilisers (E 440, E 412, E 406), colouring plant extracts (black carrot, safflower), colouring plant concentrates (red beet, black carrot, elderberry), lemon juice concentrate, **milk protein**, strawberry juice concentrate, **skimmed milk powder**, maltodextrin.

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

Information to Consumers:

Description: A luscious topping of aromatic raspberries and jelly lies on a dark cake base. Underneath, delicious cheese cream on a light cake and butter shortcrust base. Chopped almonds as a garnish on the edge.

Microbiological data:			Nutritive value per 100 g:			Diet:			
Method according to § 64 LFGB			Energy:			927 kJ	221 kcal	vegan:	☐
Recommended and warning values according to DGHM			Fat:			9,6 g			
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:			5,1 g		vegetarian:	☐
Total plate count	100 000	--	Carbohydrate:			28 g			
Enterobacteriaceae	100	1 000	of which sugars:			18 g		lactose-free*:	☐
E. coli	10	100	Protein:			4,6 g			
Moulds	1000	--	Salt:			0,18 g		without palm oil:	☒
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								
								with alcohol:	☐

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 7 layers 28 su / pallet

gross weight net weight

Packaging dimensions: inner box 29.2 x 29.2 x 10.5 cm 2744 g

master box 59.3 x 29.4 x 21.3 cm 11349 g

pallet (incl. 21,3 kg) 120.0 x 80.0 x 164.1 cm 339,1 kg 280 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.