

Article 270

Raspberry Cake (deep frozen), 2050 g e



unsliced, makes approx. 14 portions

EAN:

inner box: 4002197010066 master box: 4002197910069

Dimensions:

d = 28 cm, h = 60 +/- 4 mm

Ingredients:

23.2 % raspberries, 16.3 % **whipped cream**, water, glucose-fructose syrup, 8.2 % **butter shortcrust pastry** (**wheat flour**, sugar, **butterfat**, invert sugar syrup, water, **wheat starch**, **skimmed milk**, salt), sugar, **whole egg**, **wheat flour**, **almonds**, starch (**wheat**), red currant puree, raspberry puree, modified starch, invert sugar syrup, humectant (E 420), **sweet whey powder**, gelatine, gelling agent (E 407), acids (E 331, E 330), emulsifiers (E 472 b, E 481), vegetable oil (rape), **skimmed milk powder**, stabilisers (E 410, E 440, E 412, E 406, E 516, E 450), raising agent (E 500), natural flavouring, colouring foods (black carrot concentrate, beetroot juice concentrate, safflower concentrate, carrot concentrate, elderberry concentrate), salt, **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:

Two light sponges on a crispy short biscuit are filled with a vanilla flavoured cream. The top is covered with raspberries and coated with jelly. As decoration 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:		8,7 g	vegetarian:	☐
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		4,6 g	lactose-free*:	☐
Total plate count	100 000	--	Carbohydrate:		32 g	without palm oil:	☒
Enterobacteriaceae	100	1 000	of which sugars:		19 g	with alcohol:	☐
E. coli	10	100	Protein:		3,3 g		
Moulds	1000	--	Salt:		0,18 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 9352 g
pallet (incl. 21,3 kg) 120.0 x 80.0 x 154.5 cm 336,7 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.