

Article 275

Strawberry Cake (deep frozen), 2250 g e



unsliced, makes approx. 14 portions

EAN: inner box: 4002197010073 master box: 4002197910076

Dimensions: d = 28 cm; h = 60 +/- 4 mm

Ingredients: 27.9 % strawberries, water, 14.2 % **whipped cream**, glucose-fructose syrup, **wheat flour**, sugar, **whole egg**, **almonds**, starch (**wheat**), invert sugar syrup, **butterfat**, dextrose, red currant puree, raspberry puree, **buttermilk powder**, modified starch, <Zutat>, humectant (E 420), glucose syrup, acids (E 331, E 330), gelatine, gelling agent (E 407), emulsifiers (E 472 b, E 481), vegetable oil (rape), **skimmed yogurt powder**, **skimmed milk**, natural flavouring, thickener (E 410), plant fibre (linseeds, potato), **skimmed milk powder**, raising agent (E 500), salt, colouring plant extracts (black carrot, safflower), stabilisers (E 440, E 412, E 406), colouring plant concentrates (red beet, black carrot, elderberry), **milk protein**, strawberry juice concentrate, maltodextrin.
 May contain traces of peanuts, other nuts, soy and lupin.

Information to Consumers:

Description: Strawberry halves coated in jelly on two light sponge cake layers are filled with a fresh buttermilk cream. Underneath, a crispy butter shortcrust pastry base. Chopped almonds as garnish on the edges.

Microbiological data: Method according to § 64 LFGB Recommended and warning values according to DGHM		Nutritive value per 100 g: Energy: 848 kJ 203 kcal Fat: 7,7 g of which saturates: 4,1 g Carbohydrate: 29 g of which sugars: 18 g Protein: 3,3 g Salt: 0,16 g		Diet: vegan: <input type="checkbox"/> vegetarian: <input type="checkbox"/> lactose-free*: <input type="checkbox"/> without palm oil: <input checked="" type="checkbox"/> with alcohol: <input type="checkbox"/>																										
	<table border="1"> <thead> <tr> <th></th> <th>Standard [cfu/g]</th> <th>Maximum [cfu/g]</th> </tr> </thead> <tbody> <tr> <td>Total plate count</td> <td>100 000</td> <td>--</td> </tr> <tr> <td>Enterobacteriaceae</td> <td>100</td> <td>1 000</td> </tr> <tr> <td>E. coli</td> <td>10</td> <td>100</td> </tr> <tr> <td>Moulds</td> <td>1000</td> <td>--</td> </tr> <tr> <td>Coagulase pos. staphylococci</td> <td>10</td> <td>100</td> </tr> <tr> <td>Presumptive Bacillus cereus</td> <td>100</td> <td>1 000</td> </tr> <tr> <td>Salmonella</td> <td colspan="2">negative in 25 g</td> </tr> <tr> <td>Listeria monocytogenes</td> <td colspan="2">negative in 25 g</td> </tr> </tbody> </table>		Standard [cfu/g]	Maximum [cfu/g]	Total plate count	100 000	--	Enterobacteriaceae	100	1 000	E. coli	10	100	Moulds	1000	--	Coagulase pos. staphylococci	10	100	Presumptive Bacillus cereus	100	1 000	Salmonella	negative in 25 g		Listeria monocytogenes	negative in 25 g		The nutritive values depend on natural variations.	
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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	2455 g	
master box	59.9 x 30.2 x 15.5 cm	10141 g	
pallet (incl. 21,3 kg)	120.0 x 80.0 x 154.5 cm	386,4 kg	324 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.