

Article 389

**Country-Style Cherry Cheesecake (deep frozen),
2700 g e**



EAN:

sliced into 14 portions

inner box: 4002197003891

master box: 4002197903894

Dimensions:

d = 36 cm

Ingredients:

19.4 % sour cherries, 13.6 % **cream cheese (fat)**, sugar, 10.9 % **whipped cream**, water, 8.2 % **skimmed curd cheese**, **wheat flour**, **whole egg**, 3.3 % **butter**, modified starch, glucose-fructose syrup, **butterfat**, **sweet whey powder**, vegetable fat (coconut), **skimmed milk powder**, glucose syrup, salt, thickeners (E 412, E 410, E 407, E 401), dextrose, **egg white powder**, colouring plant extracts (carrot, safflower), **milk protein**, natural flavouring, acidity regulator (E 331), starch (**wheat**), vegetable oil (sunflower), raising agent (E 500), **pregelatinized wheat flour**, **lactose**, acid (E 330), gelling agent (E 508), stabilisers (E 450, E 339).

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

Information to Consumers:

Description:

A cream cheese filling and juicy cherries on a butter shortcrust. Galzed with jelly. May contain cherry stones.

Microbiological data:			Nutritive value per 100 g:			Diet:				
Method according to § 64 LFGB			Energy:			1019 kJ	243 kcal	vegetarian:	☒	
Recommended and warning values according to DGHM			Fat:			12 g		vegan:	☐	
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:			7,8 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:			5,1 g				
Moulds	1000	--	Salt:			0,25 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:

PE-coated cardboard box with self-stick label.

Pallet packaging scheme:

Euro pallet 2 cakes/ selling unit (su) 6 su / layer 11 layers 66 su / pallet

Packaging dimensions:

inner box	37.0 x 37.0 x 6.5 cm	gross weight	2943 g	net weight
master box	37.4 x 37.7 x 13.6 cm		6127 g	
pallet	120.0 x 80.0 x 164.6 cm		425,7 kg	356.4 kg

All data mentioned in the document describe the product. Natural substances may vary in composition. Without legal right we are anxious to compensate this by taking corrective actions so that the product characteristics are maintained. This specification is not automatically updated. Please contact us before using data in catalogues or other binding printing documents.