

Article 425

**Premium Frankfurt Ring Cake (deep frozen),
2400 g e**



EAN:

unsliced, makes approx. 20 portions

inner box: 4002197010608

master box: 4002197910601

Dimensions:

d = 28 cm, h = 112 +/-4 mm

Ingredients:

30.3 % **butter cream** (water, 28,3 % **butter***, sugar, **butterfat**, modified starch, **sweet whey powder**, **skimmed milk powder**, salt, natural flavouring, stabilisers (E 516, E 450), thickener (E 401), colouring plant extracts (carrot, safflower)), 12.5 % **nut brittle** (sugar, 20 % **hazelnuts**, glucose syrup, sugar beet molasses, vegetable fat (sunflower)), **whole egg**, water, **wheat flour**, sugar, cream with vegetable fats (sugar, vegetable oil (rape), vegetable fat (palm)), **skimmed milk powder**, emulsifier (E 322), natural flavouring), 4.1 % red currant puree, 4.1 % raspberry puree, invert sugar syrup, starch (**wheat**), cherries for decoration (cherries, glucose-fructose syrup, sugar, lemon juice concentrate, colouring plant extracts (carrot, black currants, radish)), humectant (E 420), **egg yolk powder**, vegetable oil (rape), rice flour, stabilisers (E 410, E 440, E 412, E 406), emulsifiers (E 475, E 433), acidity regulator (E 331), raising agent (E 500), natural flavouring, colouring plant concentrate (black carrot), acid (E 330).

*The final product contains 8,6 % butter.

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

Information to Consumers:

Description:

Three vienna cake bottoms are filled with a raspberry and red currant preparation and a fine vanilla flavoured butter cream. This ring cake is coated with a vegetable fat cream and hazelnut brittle. Decorated with dots of butter cream and cherries.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1345 kJ	321 kcal	vegan:	☐
Recommended and warning values according to DGHM			Fat:		16 g	vegetarian:	☒
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		7,7 g	lactose-free*:	☐
Total plate count	100 000	--	Carbohydrate:		40 g	without palm oil:	☐
Enterobacteriaceae	100	1 000	of which sugars:		30 g	with alcohol:	☐
E. coli	10	100	Protein:		4,0 g		
Moulds	1000	--	Salt:		0,25 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

Tipp: Please defrost the product in the packaging.

Packaging:

Cardboard box made of virgin fibres with self-stick label

Pallet packaging scheme:

Euro pallet	2 cakes/ selling unit (su)	4 su / layer	9 layers	36 su / pallet
			gross weight	net weight

Packaging dimensions:

inner box	29.8 x 29.4 x 13.8 cm	2649 g
master box	59.9 x 30.2 x 15.5 cm	5619 g
pallet (incl. 21,3 kg)	120.0 x 80.0 x 154.5 cm	223,6 kg 172.8 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.