

Article 460

Chocolate and coconut slice (deep frozen), 2500 g e



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EAN: sliced into 20 portions
inner box: 4002197004607 **master box:** 4002197904600
Dimensions: 38 x 25 cm, h = 48 +/-4 mm
Ingredients:

sugar, water, **whole egg**, vegetable oil (rape), 9.9 % grated coconut, **wheat flour**, modified starch, starch (**wheat**), humectant (E 420), glucose-fructose syrup, 1.5 % low fat cocoa, **sweet whey powder**, **whole egg powder**, **skimmed milk powder**, emulsifiers (E 472 b, E 481, E 472 e), acids (E 341, E 450, E 330), salt, raising agent (E 500), natural flavouring, acidity regulator (E 331), **milk protein**, thickeners (E 401, E 407, E 410), dextrose, **skimmed yogurt powder**, stabiliser (E 415), colouring foods (safflower extract, carrot extract), gelling agent (E 508).
May contain traces of peanuts, nuts, soy and lupin.

Information to Consumers:

Description: Chocolate cake with a delicate coconut filling. Decorated with coconut flakes and glazed with jelly.

Microbiological data:			Nutritive value per 100 g:		Diet:	
Method according to § 64 LFGB			Energy:	1640 kJ 392 kcal		
Recommended and warning values according to DGHM			Fat:	24 g	vegan:	☐
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:	6,8 g	vegetarian:	☒
Total plate count	100 000	--	Carbohydrate:	40 g	lactose-free*:	☐
Enterobacteriaceae	100	1 000	of which sugars:	26 g	without palm oil:	☒
E. coli	10	100	Protein:	5,2 g	with alcohol:	☐
Moulds	1000	--	Salt:	0,66 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 3 cakes/ selling unit (su) 8 su / layer 7 layers 56 su / pallet
gross weight net weight

Packaging dimensions: inner box 39.0 x 26.6 x 6.4 cm 2720 g
master box 40.0 x 27.0 x 20.7 cm 8494 g
pallet (incl. 21,3 kg) 120.0 x 80.0 x 159.9 cm 497,0 kg 420 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.