

Article 505

Chocolate Cream Slice (deep frozen), 1.800 g e



EAN: sliced into 24 portions
inner box: 4002197005055 master box: 4002197905058

Dimensions: 38 x 25 cm, h= 39 +/- 4 mm

Ingredients: 54.1 % **whipped cream**, water, sugar, **whole egg**, **wheat flour**, 3.7 % cocoa-containing fat icing (sugar, vegetable oils - in varying proportions (rape, sunflower), low fat cocoa, cocoa butter, emulsifier (E 322)), 1.8 % low fat cocoa, gelatine, modified starch, humectant (E 420), vegetable oil (rape), starch (**wheat**), **sweet whey powder**, emulsifiers (E 472 b, E 481, E 472 e), **whole egg powder**, **skimmed milk powder**, acids (E 331, E 450, E 341), raising agent (E 500), acidity regulators (E 525, E 501), natural flavouring, salt, **lactose**, glucose syrup, **milk protein**, thickener (E 401), colouring plant extracts (carrot, safflower), stabiliser (E 516).
May contain traces of peanuts, nuts, soy and lupin.

Information to Consumers:

Description: On a dark cake base is a variation of fresh chocolate cream and a light vanilla-flavoured cream. Decorated with swirled cocoa fat icing.

Microbiological data:			Nutritive value per 100 g:			Diet:			
Method according to § 64 LFGB			Energy:			1097 kJ	262 kcal	vegan:	☐
Recommended and warning values according to DGHM			Fat:				19 g	vegetarian:	☐
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:				12 g	lactose-free*:	☐
Total plate count	100 000	--	Carbohydrate:				18 g	without palm oil:	☒
Enterobacteriaceae	100	1 000	of which sugars:				14 g	with alcohol:	☐
E. coli	10	100	Protein:				4,5 g		
Moulds	1000	--	Salt:				0,19 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. 0 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:

Pallet packaging scheme: Euro pallet 3 cakes/ selling unit (su) 8 su / layer 9 layers 72 su / pallet

gross weight net weight

Packaging dimensions: inner box 27.0 x 39.2 x 5.4 cm 2031 g

master box 40.0 x 27.2 x 17.0 cm 6331 g

pallet (incl. 21,3 kg) 120.0 x 80.0 x 168.0 cm 477,1 kg 388.8 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.