

Article 527

Black Forest Cream Slice (deep frozen), 2250 g e



EAN: sliced into 20 portions
 inner box: 4002197005277 master box: 4002197201143

Dimensions: 38 x 25 cm, h = 50 +/- 4 mm

Ingredients: 32.6 % **whipped cream**, 14.1 % sour cherries, water, sugar, **whole egg**, **wheat flour**, 4.4 % kirsch, 3.0 % dark chocolate couverture (cocoa mass, sugar, cocoa butter, low fat cocoa, emulsifier (E 322), ground vanilla bean), starch (**wheat**), modified starch, invert sugar syrup, 0.8 % low fat cocoa, humectant (E 420), gelatine, rice flour, vegetable oil (rape), emulsifiers (E 475, E 433), **lactose**, glucose syrup, acidity regulator (E 331), raising agent (E 500), natural flavouring.

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

Information to Consumers:

Description: Fresh cream, a juicy preparation of sour cherries and kirsch liqueur on chocolate sponge layers, decorated with grated chocolate. May contain cherry stones.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1027 kJ	245 kcal	vegetarian:	<input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		13 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		7,7 g	without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		26 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		16 g	with alcohol:	<input checked="" type="checkbox"/>
E. coli	10	100	Protein:		3,4 g		
Moulds	1000	--	Salt:		0,13 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, fruits tortes: 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	2499 g	
	master box	40.0 x 27.0 x 20.7 cm	7831 g	
	pallet	120.0 x 80.0 x 159.9 cm	459,8 kg	378 kg

All data mentionend 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.