

Article 528

**Chocolate and Cherry Cream Slice (deep frozen),  
1950 g e**



**EAN:** sliced into 20 portions  
inner box: 4002197005284 master box: 4002197201242

**Dimensions:** 38 x 25 cm, h = 40 +/- 4 mm

**Ingredients:**

27.2 % sour cherries, 23.3 % **whipped cream**, sugar, water, vegetable oil (rape), **whole egg**, starch (**wheat**), **wheat flour**, modified starch, dextrose, **skimmed milk powder**, 0.4 % low fat cocoa, **sweet whey powder**, raising agents (E 341, E 450, E 500), gelatine, thickeners (E 412, E 410, E 401), salt, natural flavouring, vegetable fat (sal), **pregelatinized wheat flour**, **lactose**, cinnamon, colouring foods (safflower concentrate, carrot concentrate), glucose syrup, stabiliser (E 516).  
May contain traces of peanuts, nuts, soy and lupin.

## Information to Consumers:

**Description:** Vanilla and cocoa pound cake with sour cherries, filled with a vanilla flavoured cream and topped with a cocoa decoration powder. May contain cherry stones.

| Microbiological data:                            |                  |                 | Nutritive value per 100 g:                         |         |          | Diet:             |                                     |
|--------------------------------------------------|------------------|-----------------|----------------------------------------------------|---------|----------|-------------------|-------------------------------------|
| Method according to § 64 LFGB                    |                  |                 | Energy:                                            | 1226 kJ | 293 kcal | vegan:            | <input type="checkbox"/>            |
| Recommended and warning values according to DGHM |                  |                 | Fat:                                               |         | 18 g     | vegetarian:       | <input type="checkbox"/>            |
|                                                  | Standard [cfu/g] | Maximum [cfu/g] | of which saturates:                                |         | 5,8 g    | lactose-free*:    | <input type="checkbox"/>            |
| Total plate count                                | 100 000          | --              | Carbohydrate:                                      |         | 29 g     | without palm oil: | <input checked="" type="checkbox"/> |
| Enterobacteriaceae                               | 100              | 1 000           | of which sugars:                                   |         | 18 g     | with alcohol:     | <input type="checkbox"/>            |
| E. coli                                          | 10               | 100             | Protein:                                           |         | 3,2 g    |                   |                                     |
| Moulds                                           | 1000             | --              | Salt:                                              |         | 0,36 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

|                                 |                        |                            |              |              |                |
|---------------------------------|------------------------|----------------------------|--------------|--------------|----------------|
| <b>Pallet packaging scheme:</b> | Euro pallet            | 3 cakes/ selling unit (su) | 8 su / layer | 8 layers     | 64 su / pallet |
|                                 |                        |                            |              | gross weight | net weight     |
| <b>Packaging dimensions:</b>    | inner box              | 27.0 x 39.2 x 5.4 cm       |              | 2181 g       |                |
|                                 | master box             | 40.0 x 27.2 x 17.0 cm      |              | 6781 g       |                |
|                                 | pallet (incl. 21,3 kg) | 120.0 x 80.0 x 151.0 cm    |              | 455,3 kg     | 374.4 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.