

Article 529

**Almond Bienenstich Slice (deep frozen),  
 1800 g e**



**EAN:** sliced into 20 portions  
 inner box: 4002197010226      master box: 4002197910229

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

**Ingredients:** 36.5 % **whipped cream**, **wheat flour**, water, sugar, 4.8 % **almonds**, vegetable fat (palm), glucose syrup, **whole egg**, yeast, modified starch, **sweet whey powder**, dextrose, gelatine, **whole milk powder**, starch (**wheat**), raising agent (E 500), acids (E 450, E 341, E 575), **skimmed milk powder**, emulsifiers (E 322, E 471, E 472 e), vegetable oils - in varying proportions (rape, sunflower), acidity regulator (E 331), **wheat gluten**, **egg white powder**, salt, **lactose**, natural flavouring, thickener (E 401), colouring plant extracts (carrot, safflower), stabiliser (E 516).

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

**Information to Consumers:**

**Description:** Yeast-based layers filled with vanilla cream, covered with sliced almonds and a caramel glaze.

| Microbiological data:                            |                  |                 | Nutritive value per 100 g:                         |         |          | Diet:             |                          |
|--|------------------|-----------------|--|---------|----------|-------------------|--------------------------|
| Method according to § 64 LFGB                    |                  |                 | Energy:  | 1317 kJ | 315 kcal | vegetarian:       | <input type="checkbox"/> |
| Recommended and warning values according to DGHM |                  |                 | Fat:   | 18 g    |          | vegan:            | <input type="checkbox"/> |
|  | Standard [cfu/g] | Maximum [cfu/g] | of which saturates:                                | 9,7 g   |          | without palm oil: | <input type="checkbox"/> |
| Total plate count                                | 100 000          | --              | Carbohydrate:                                      | 31 g    |          | lactose-free*:    | <input type="checkbox"/> |
| Enterobacteriaceae                               | 100              | 1 000           | of which sugars:                                   | 14 g    |          | with alcohol:     | <input type="checkbox"/> |
| E. coli  | 10               | 100             | Protein:   | 5,5 g   |          |                   |                          |
| Moulds   | 1000             | --              | Salt:  | 0,48 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    8 layers    64 su / pallet

| Packaging dimensions: |            | gross weight            |          | net weight |  |
|-----------------------|------------|-------------------------|----------|------------|--|
|                       |            |                         |          |            |  |
|                       | inner box  | 39.0 x 26.6 x 6.4 cm    | 2042 g   |            |  |
|                       | master box | 40.0 x 27.0 x 20.7 cm   | 6460 g   |            |  |
|                       | pallet     | 120.0 x 80.0 x 180.6 cm | 434,7 kg | 345.6 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.