

Article 529

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



Article 529 sliced into 20 portions
EAN: 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 oils and fats – in varying proportions (sunflower, rape, shea nut, coconut), glucose syrup, **whole egg**, yeast, modified starch, **sweet whey powder**, **oat preparation** (water, **oat**, sunflower oil), dextrose, **whole milk powder**, gelatine, starch (**wheat**), raising agent (E 500), acids (E 450, E 341, E 575), **skimmed milk powder**, emulsifiers (E 322, E 472 e), acidity regulator (E 331), **wheat gluten**, **egg white powder**, salt, **lactose**, natural flavouring, thickener (E 401), colouring foods (safflower concentrate, carrot concentrate), 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:			1320 kJ	315 kcal	vegan:	☐
Recommended and warning values according to DGHM			Fat:			18 g			
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:			9,9 g		vegetarian:	☐
Total plate count	100 000	--	Carbohydrate:			31 g			
Enterobacteriaceae	100	1 000	of which sugars:			14 g		lactose-free*:	☐
E. coli	10	100	Protein:			5,6 g			
Moulds	1000	--	Salt:			0,50 g		without palm oil:	☒
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								
								with alcohol:	☐

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 8 layers 64 su / pallet
gross weight net weight

Packaging dimensions: inner box 39.0 x 26.6 x 6.4 cm 2016 g
master box 40.0 x 27.0 x 20.7 cm 6382 g
pallet (incl. 21,3 kg) 120.0 x 80.0 x 180.6 cm 429,7 kg 345.6 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.