

Article 534

Forest Fruit Cream Slice (deep frozen), 2650 g e



EAN:

sliced into 20 portions

inner box: 4002197010301

master box: 4002197910304

Dimensions:

38 x 25 cm, h = 48 +/- 4 mm

Ingredients:

water, 14.8 % **whipped cream**, 11.5 % red currants, sugar, **whole egg**, glucose-fructose syrup, **wheat flour**, 4.7 % strawberry puree, 4.7 % black currants, 4.7 % raspberries, invert sugar syrup, 3.4 % wild blueberries, starch (**wheat**), low fat cocoa, humectant (E 420), thickeners (E 410, E 412, E 440, E 406, E 401), rice flour, modified starch, **sweet whey powder**, gelatine, acidity regulators (E 331, E 330), vegetable oil (rape), emulsifiers (E 475, E 433), gelling agent (E 407), natural flavouring, **skimmed milk powder**, raising agent (E 500), colouring plant extracts (black carrot, safflower, carrot), salt, colouring plant concentrates (red beet, elderberry), **lactose**, strawberry juice concentrate, glucose syrup, stabilisers (E 516, E 450).

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

## Information to Consumers:

Description:

Chocolate sponge layers filled with vanilla flavoured cream and covered with a preparation of berries. Decorated with red currants and wild blueberries, covered with jelly.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	789 kJ	188 kcal	vegetarian:	<input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		6,0 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		3,5 g	without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		29 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		20 g	with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:		2,8 g		
Moulds	1000	--	Salt:		0,15 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

Packaging dimensions:

inner box	39.0 x 26.6 x 6.4 cm	gross weight	2925 g	net weight
master box	40.0 x 27.0 x 20.7 cm		9109 g	
pallet	120.0 x 80.0 x 159.9 cm		531,4 kg	445.2 kg

All data mentioned 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.