

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**, 11.8 % red currants, sugar, **whole egg**, glucose-fructose syrup, **wheat flour**, 4.7 % strawberry puree, 4.7 % black currants, 4.7 % raspberries, invert sugar syrup, 3.1 % wild blueberries, starch (**wheat**), low fat cocoa, humectant (E 420), thickeners (E 410, E 412, E 440, E 406, E 401), emulsifiers (E 472 b, E 481), modified starch, **sweet whey powder**, vegetable oil (rape), acidity regulators (E 331, E 330), gelatine, gelling agent (E 407), raising agent (E 500), natural flavouring, **skimmed milk powder**, colouring plant extracts (black carrot, safflower, carrot), **milk protein**, salt, colouring plant concentrates (red beet, elderberry), **lactose**, strawberry juice concentrate, glucose syrup, stabilisers (E 516, E 450), maltodextrin. 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:	764 kJ	182 kcal	vegan:	
Recommended and warning values according to DGHM			Fat:		5,9 g	vegetarian:	
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		3,3 g	lactose-free*:	
Total plate count	100 000	--	Carbohydrate:		28 g	without palm oil:	
Enterobacteriaceae	100	1 000	of which sugars:		20 g	with alcohol:	
E. coli	10	100	Protein:		3,5 g		
Moulds	1000	--	Salt:		0,17 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

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 2885 g
master box 40.0 x 27.0 x 20.7 cm 8989 g
pallet (incl. 21,3 kg) 120.0 x 80.0 x 159.9 cm 524,7 kg 445.2 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.