

**Article 535**

**Tangerine Cream Slice - 10% less sugar (deep frozen), 2900 g e**



**EAN:** sliced into 16 portions  
 inner box: 4002197005352      master box: 4002197905355

**Dimensions:** 38 x 25 cm, h = h = 52+/- 4 mm

**Ingredients:** 38.0 % tangerines, 16.2 % **whipped cream**, water, sugar, **whole egg**, **wheat flour**, glucose-fructose syrup, starch (**wheat**), humectant (E 420), modified starch, thickeners (E 440, E 410, E 401), **sweet whey powder**, emulsifiers (E 472 b, E 481), gelatine, acidity regulators (E 331, E 330), vegetable oil (rape), **skimmed milk powder**, raising agent (E 500), natural flavouring, colouring plant concentrate (carrot), gelling agent (E 407), stabilisers (E 333, E 516, E 450), salt, **milk protein**, colouring plant extracts (safflower, carrot), **lactose**, glucose syrup, maltodextrin.

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

**Information to Consumers:**

**Description:** Sponge layers filled with a cream with vanilla flavour. Generously covered with a juicy tangerine fruit filling, tangerine slices and jelly. May contain tangerine kernels.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	740 kJ	177 kcal	vegetarian:	<input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		6,1 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		3,6 g	without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		28 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		17 g	with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:		2,7 g		
Moulds	1000	--	Salt:		0,18 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, 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

Packaging dimensions:		gross weight		net weight	
	inner box	39.0 x 26.6 x 6.4 cm	3135 g		
	master box	40.0 x 27.0 x 20.7 cm	9739 g		
	pallet	120.0 x 80.0 x 159.9 cm	566,7 kg	487.2 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.