

Article 536

Raspberry Cream Slice (deep frozen), 2500 g e



EAN:

sliced into 20 portions

inner box: 4002197010318

master box: 4002197910311

Dimensions:

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

Ingredients:

28.6 % raspberries, water, glucose-fructose syrup, 12.7 % **whipped cream**, sugar, **whole egg**, **wheat flour**, starch (**wheat**), modified starch, humectant (E 420), low fat cocoa, rice flour, gelling agent (E 407), **sweet whey powder**, acidity regulators (E 331, E 330), gelatine, vegetable oil (rape), emulsifiers (E 475, E 433), **skimmed milk powder**, natural flavouring, raising agent (E 500), thickeners (E 410, E 401), colouring plant extracts (black carrot, safflower, carrot), colouring plant concentrates (red beet, elderberry), salt, strawberry juice concentrate, **lactose**, glucose syrup, stabilisers (E 516, E 450), maltodextrin.

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

Information to Consumers:

Description:

Two sponge layers are filled with vanilla flavoured cream. The slice is generously covered with raspberries and jelly.

Microbiological data:			Nutritive value per 100 g:			Diet:				
Method according to § 64 LFGB			Energy:			788 kJ	188 kcal	vegetarian:	<input type="checkbox"/>	
Recommended and warning values according to DGHM			Fat:				5,2 g	vegan:	<input type="checkbox"/>	
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:				3,0 g	without palm oil:	<input checked="" type="checkbox"/>	
Total plate count	100 000	--	Carbohydrate:				31 g			
Enterobacteriaceae	100	1 000	of which sugars:				19 g			
E. coli	10	100	Protein:				2,6 g			
Moulds	1000	--	Salt:				0,20 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:

inner box	39.0 x 26.6 x 6.4 cm	gross weight	2761 g	net weight
master box	40.0 x 27.0 x 20.7 cm		8617 g	
pallet	120.0 x 80.0 x 159.9 cm		503,8 kg	420 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.