

Article 539

Cheesecake Slice with Chocolate Crumbles (deep frozen), 3000 g e



Article 539 sliced into 20 portions
EAN: inner box: 4002197005390 master box: 4002197905393
Dimensions: 38 x 25 cm, h = 37 +/- 4 mm
Ingredients:

water, 18.0 % **skimmed curd cheese**, 12.1 % **sour cream**, **whole egg**, sugar, 9.3 % **butter crumbles with cocoa** (**wheat flour**, sugar, 21.9 % **butter**, glucose-fructose syrup, 3.5 % cocoa, modified starch, **sweet whey powder**, starch (**wheat**), salt, **skimmed milk powder**, acidity regulator (E 331), raising agent (E 500), thickener (E 401), dextrose, colouring plant extracts (carrot, safflower), natural flavouring), **wheat flour**, modified starch, vegetable fats - in varying proportions (palm, coconut), **sweet whey powder**, **skimmed milk powder**, glucose syrup, dextrose, 0.5 % cocoa, **egg white powder**, vegetable oils - in varying proportions (sunflower, rape), **pregelatinized wheat flour**, starch (**wheat**), **whole egg powder**, raising agents (E 500, E 450i, E 341i), acids (E 450, E 330, E 341), salt, thickeners (E 415, E 401, E 407), stabilisers (E 412, <Zutat>, E 339), emulsifiers (E 472 e, E 481, E 471), natural flavouring, **milk protein**, **wheat gluten**, **why protein**, colouring plant extracts (carrot, safflower).
May contain traces of peanuts, nuts, soy and lupin.

Information to Consumers:

Description: A curd cheese and sour cream filling on a chocolate shortcrust base, covered with crusty chocolate butter crumbles.

Microbiological data:			Nutritive value per 100 g:			Diet:			
Method according to § 64 LFGB			Energy:			906 kJ	216 kcal	vegan:	☐
Recommended and warning values according to DGHM			Fat:				7,8 g	vegetarian:	☒
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:				4,2 g	lactose-free*:	☐
Total plate count	100 000	--	Carbohydrate:				29 g	without palm oil:	☐
Enterobacteriaceae	100	1 000	of which sugars:				18 g	with alcohol:	☐
E. coli	10	100	Protein:				6,7 g		
Moulds	1000	--	Salt:				0,47 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 27.0 x 39.2 x 5.4 cm 3231 g
master box 40.0 x 27.2 x 17.0 cm 9931 g
pallet (incl. 21,3 kg) 120.0 x 80.0 x 134.0 cm 577,4 kg 504 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.