

Article 575

Raspberry-Stracciatella Cream Slice (deep frozen), 1700 g e



sliced into 20 portions

EAN: inner box: 4002197010363 master box: 4002197910366

Dimensions: 38 x 25 cm, h = 40 +/- 4 mm

Ingredients: 23.4 % **whipped cream**, 12.0 % raspberries, sugar, water, **whole egg**, vegetable oil (rape), starch (**wheat**), 5.0 % **marzipan raw paste (almonds)**, sugar, water, invert sugar syrup), 3.5 % chocolate flakes (sugar, cocoa mass, low fat cocoa, cocoa butter, glucose syrup), **wheat flour**, invert sugar syrup, modified starch, 1.7 % cocoa-containing fat icing (sugar, vegetable oils - in varying proportions (rape, sunflower), low fat cocoa, cocoa butter, emulsifier (E 322)), **skimmed milk powder**, **sweet whey powder**, raising agents (E 341, E 450, E 500), gelatine, natural flavouring, stabilisers (E 410, E 440, E 412, E 516), salt, gelling agent (E 406), lemon juice concentrate, **lactose**, thickener (E 401), colouring plant extracts (carrot, safflower), glucose syrup.
May contain traces of peanuts, other nuts, soy and lupin.

Information to Consumers:

Description: Pound cake with chocolate flakes, covered with a raspberry preparation and a cream with vanilla taste. Decorated with a cocoa-containing topping.

Microbiological data:			Nutritive value per 100 g:			Diet:			
Method according to § 64 LFGB			Energy:	1348 kJ	322 kcal	vegan:			
Recommended and warning values according to DGHM			Fat:		20 g	☐			
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		6,5 g	vegetarian:			
Total plate count	100 000	--	Carbohydrate:		30 g	☐			
Enterobacteriaceae	100	1 000	of which sugars:		22 g	lactose-free*:			
E. coli	10	100	Protein:		4,7 g	☐			
Moulds	1000	--	Salt:		0,34 g	without palm oil:			
Coagulase pos. staphylococci	10	100	The nutritive values depend on natural variations.				☒		
Presumptive Bacillus cereus	100	1 000					with alcohol:		☐
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 9 layers 72 su / pallet
gross weight net weight

Packaging dimensions: inner box 27.0 x 39.2 x 5.4 cm 1931 g
master box 40.0 x 27.2 x 17.0 cm 6031 g
pallet (incl. 21,3 kg) 120.0 x 80.0 x 168.0 cm 455,5 kg 367.2 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.