

Article 590

Strawberry Cream Slice (deep frozen), 2900 g e



EAN: sliced into 16 portions
inner box: 4002197005901 master box: 4002197905904

Dimensions: 38 x 25 cm, h = 61 +/- 4 mm

Ingredients: 33.8 % strawberries, water, glucose-fructose syrup, 12.0 % **whipped cream, whole egg, wheat flour**, sugar, starch (**wheat**), dextrose, humectant (E 420), **buttermilk powder**, modified starch, glucose syrup, acids (E 331, E 330), emulsifiers (E 472 b, E 481), gelling agent (E 407), vegetable oil (rape), gelatine, natural flavouring, **skimmed yogurt powder**, raising agent (E 500), plant fibre (linseeds, potato), thickener (E 410), **skimmed milk powder**, colouring plant extracts (black carrot, safflower), colouring plant concentrates (red beet, elderberry), salt, **milk protein**, strawberry juice concentrate, maltodextrin.
May contain traces of peanuts, nuts, soy and lupin.

Information to Consumers:

Description: Fresh buttermilk cream between two sponge bases entirely covered with strawberries and glazed with jelly.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	715 kJ	171 kcal	vegetarian:	☐
Recommended and warning values according to DGHM			Fat:		4,8 g	vegan:	☐
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		2,7 g	without palm oil:	☒
Total plate count	100 000	--	Carbohydrate:		29 g	lactose-free*:	☐
Enterobacteriaceae	100	1 000	of which sugars:		17 g	with alcohol:	☐
E. coli	10	100	Protein:		2,4 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
				gross weight	net weight
Packaging dimensions:	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 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.