

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: 33.7 % 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), thickener (E 410), colouring foods (black carrot concentrate, beetroot juice concentrate, safflower concentrate, elderberry concentrate), **skimmed milk powder**, 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:			710 kJ	170 kcal		
Recommended and warning values according to DGHM			Fat:			4,7 g		☐	
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:			2,7 g			
Total plate count	100 000	--	Carbohydrate:			29 g		☐	
Enterobacteriaceae	100	1 000	of which sugars:			17 g			
E. coli	10	100	Protein:			2,5 g		☐	
Moulds	1000	--	Salt:			0,19 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								
			vegan:						☐
			vegetarian:						☐
			lactose-free*:						☐
			without palm oil:						☒
			with alcohol:						☐

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 (incl. 21,3 kg) 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. 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.