

Article 603

**Strawberry Cream Gateau (deep frozen),  
 2100 g e**



**EAN:** sliced into 12 portions  
 inner box: 4002197006038 master box: 4002197906031

**Dimensions:** d = 24 cm, h = 78 mm +/- 4 mm

**Ingredients:** 25.0 % **whipped cream**, 20.7 % strawberries, water, glucose-fructose syrup, sugar, **whole egg, wheat flour**, starch (**wheat**), 2.3 % **white chocolate** (sugar, cocoa butter, **whole milk powder**, emulsifier (E 322)), **yoghurt**, humectant (E 420), modified starch, gelatine, **sweet whey powder**, dextrose, emulsifiers (E 472 b, E 481), acidity regulators (E 331, E 330), vegetable oil (rape), gelling agent (E 407), **skimmed milk powder**, raising agent (E 500), natural flavouring, glucose syrup, plant fibre (linseeds, potato), colouring plant extracts (black carrot, red beet, safflower, carrot), thickeners (E 410, E 401), salt, colouring plant concentrates (red beet, elderberry), **milk protein**, strawberry juice concentrate, **lactose**, stabilisers (E 516, E 450), maltodextrin.

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

**Information to Consumers:**

**Description:** Fresh cream with vanilla flavor between sponge bases entirely covered with strawberry halves and glazed with jelly. Decorated with chocolate.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	878 kJ	210 kcal	vegetarian:	<input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		9,3 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		5,7 g	without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		28 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		18 g	with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:		2,8 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 4 cakes/ selling unit (su) 6 su / layer 7 layers 42 su / pallet

			gross weight	net weight
<b>Packaging dimensions:</b>	inner box	26.1 x 26.3 x 9.8 cm	2352 g	
	master box	53.6 x 26.5 x 20.0 cm	9730 g	
	pallet	120.0 x 80.0 x 155.0 cm	430,0 kg	352.8 kg

All data mentionend 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.