

Article 610

Chocolate Cream Gateau (deep frozen), 1900 g e



unsliced, makes approx. 16 portions
inner box: 4002197010158 **master box:** 4002197910151
Dimensions: d = 28 cm, h = 73 +/- 4 mm
Ingredients: 49.2 % **whipped cream**, water, sugar, **whole egg**, **wheat flour**, starch (**wheat**), 1.9 % low fat cocoa, 1.2 % cocoa-containing fat icing (sugar, vegetable oils - in varying proportions (rape, sunflower), low fat cocoa, cocoa butter, emulsifier (E 322)), cocoa mass, invert sugar syrup, humectant (E 420), gelatine, cocoa butter, emulsifiers (E 472 b, E 481, E 322), vegetable oil (rape), acid (E 331), raising agent (E 500), modified starch, **lactose**, glucose syrup, natural flavouring, **milk protein**.
May contain traces of peanuts, nuts, soy and lupin.

Information to Consumers:

Description: A combination of chocolate and vanilla flavored cream between light and chocolate sponge layers. The Gateau is decorated with a cocoa-containing topping and chocolate chips.

Microbiological data:			Nutritive value per 100 g:			Diet:			
Method according to § 64 LFGB			Energy:			1131 kJ	270 kcal	vegan:	☐
Recommended and warning values according to DGHM			Fat:			18 g		vegetarian:	☐
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:			11 g		lactose-free*:	☐
Total plate count	100 000	--	Carbohydrate:			22 g		without palm oil:	☒
Enterobacteriaceae	100	1 000	of which sugars:			14 g		with alcohol:	☐
E. coli	10	100	Protein:			5,0 g			
Moulds	1000	--	Salt:			0,18 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 4 cakes/ selling unit (su) 4 su / layer 7 layers 28 su / pallet
gross weight net weight

Packaging dimensions: inner box 29.2 x 29.2 x 10.5 cm 2080 g
master box 59.3 x 29.4 x 21.3 cm 8693 g
pallet (incl. 21,3 kg) 120.0 x 80.0 x 164.1 cm 264,7 kg 212.8 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.