

**Article 630**

**Cream Cheese Gateau (deep frozen),  
 1800 g e**



unsliced, makes approx. 16 portions

**EAN:**

inner box: 4002197006304      master box: 4002197200207

**Dimensions:**

d = 28 cm, h = 70 +/- 4 mm

**Ingredients:**

42.3 % **whipped cream**, water, sugar, **whole egg**, **wheat flour**, 4.8 % **skimmed curd cheese**, starch (**wheat**), **yoghurt**, invert sugar syrup, gelatine, humectant (E 420), dextrose, emulsifiers (E 472 b, E 481, E 471, E 477, E 470 a), natural lemon flavouring, acids (E 330, E 331), **skimmed yogurt powder**, vegetable oil (rape), **skimmed quark powder**, raising agents (E 500, E 450i, E 450ii), glucose syrup, **buttermilk powder**, modified starch, lemon juice concentrate, natural flavouring, salt, thickener (E 410), **milk protein**, **skimmed milk powder**, vegetable fat (sal).

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

**Information to Consumers:**

**Description:**

Fresh cream, curd cheese and yoghurt between sponge layers, covered with decoration powder.

<b>Microbiological data:</b> Method according to § 64 LFGB Recommended and warning values according to DGHM			<b>Nutritive value per 100 g:</b> Energy: 1043 kJ    249 kcal Fat: 14 g of which saturates: 8,9 g Carbohydrate: 25 g of which sugars: 17 g Protein: 5,9 g Salt: 0,24 g			<b>Diet:</b> vegan: <input type="checkbox"/> vegetarian: <input type="checkbox"/> lactose-free*: <input type="checkbox"/> without palm oil: <input checked="" type="checkbox"/> with alcohol: <input type="checkbox"/>		
	Standard [cfu/g]	Maximum [cfu/g]						
Total plate count	100 000	--						
Enterobacteriaceae	100	1 000						
E. coli	10	100						
Moulds	1000	--						
Coagulase pos. staphylococci	10	100						
Presumptive Bacillus cereus	100	1 000						
Salmonella	negative in 25 g							
Listeria monocytogenes	negative in 25 g							
			The nutritive values depend on natural variations.					

**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	2055 g	
master box	59.3 x 29.4 x 21.3 cm	8593 g	
pallet (incl. 21,3 kg)	120.0 x 80.0 x 164.1 cm	261,9 kg	201.6 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.