

**Article 633**

## Chocolate and Cherry Cream Gateau (deep frozen), 1850 g e



**EAN:** sliced into 12 portions  
 inner box: 4002197006335      master box: 4002197906338

**Dimensions:** d=24 cm

**Ingredients:** 26.5 % **whipped cream**, 17.2 % sour cherries, sugar, vegetable oils - in varying proportions (rape, sunflower), water, **whole egg**, starch (**wheat**), **wheat flour**, modified starch, 1.2 % low fat cocoa, **skimmed milk powder**, **sweet whey powder**, cocoa butter, raising agents (E 341, E 450, E 500), gelatine, thickeners (E 412, E 410, E 401), salt, natural flavouring, **lactose**, **pregelatinized wheat flour**, colouring plant extracts (carrot, safflower), glucose syrup, emulsifier (E 322), stabiliser (E 516).

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

### Information to Consumers:

**Description:** Vanilla and cocoa pound cake with sour cherries, filled with vanilla flavoured cream and decorated with a cocoa-containing topping. May contain cherry stones.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1340 kJ	320 kcal	vegetarian:	<input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		21 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		7,0 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:		3,3 g		
Moulds	1000	--	Salt:		0,37 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, fruits tortes: 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	2040 g	
	master box	53.6 x 26.5 x 20.0 cm	8482 g	
	pallet	120.0 x 80.0 x 155.0 cm	377,6 kg	310.8 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.