

Article 634

Hazelnut Cream Gateau (deep frozen), 1700 g e



EAN: sliced into 12 portions
inner box: 4002197006342 master box: 4002197906345

Dimensions: d = 24,5 cm, h = 69 +/- 4 mm

Ingredients: 44.9 % **whipped cream**, water, 10.1 % cocoa-containing fat icing (sugar, 1.4 % **hazelnuts**, vegetable oils - in varying proportions (rape, sunflower), low-fat cocoa powder, **lactose**, **skimmed milk powder**, cocoa butter, **whey powder**, emulsifier (E 322), natural vanilla flavouring, glucose syrup, sugar beet molasses, vegetable fat (sunflower)), sugar, **whole egg**, **wheat flour**, 4.0 % **hazelnuts**, starch (**wheat**), humectant (E 420), gelatine, vegetable oil (rape), 0.3 % low fat cocoa, emulsifiers (E 472 b, E 481), acid (E 331), raising agent (E 500), salt, **milk protein**, natural flavouring.

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

Information to Consumers:

Description: Delicious hazelnut cream, layered between one dark cake layer and two light cake layers. A hazelnut brittle filling provides a special crunch. Finished and decorated with a cocoa-containing fat glaze.

Microbiological data:			Nutritive value per 100 g:		Diet:
Method according to § 64 LFGB			Energy:	1108 kJ 265 kcal	
Recommended and warning values according to DGHM			Fat:	18 g	vegan: ☐
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:	9,5 g	vegetarian: ☐
Total plate count	100 000	--	Carbohydrate:	22 g	lactose-free*: ☐
Enterobacteriaceae	100	1 000	of which sugars:	13 g	without palm oil: ☒
E. coli	10	100	Protein:	4,4 g	with alcohol: ☐
Moulds	1000	--	Salt:	0,20 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:

Pallet packaging scheme: Euro pallet 4 cakes/ selling unit (su) 6 su / layer 7 layers 42 su / pallet

gross weight net weight

Packaging dimensions: inner box 26.1 x 26.3 x 9.8 cm 1912 g

master box 53.6 x 26.5 x 20.0 cm 7970 g

pallet (incl. 21,3 kg) 120.0 x 80.0 x 155.0 cm 356,1 kg 285.6 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.