

Article 635

Carrot cake with cream cheese and butter caramel topping (deep-frozen), 2000 g e



EAN:

sliced into 12 portions

inner box: 4002197006359

master box: 4002197906352

Dimensions:

d: 24,5 cm; h= 70 +/- 4mm

Ingredients:

28.7 % **whipped cream**, sugar, 10.4 % carrots, **wheat flour**, vegetable oil (rape), **whole egg**, water, apple puree, starch (**wheat**), 2.6 % **cream cheese (fat)**, 2.5 % **hazelnuts**, 2.4 % **butter caramel** (glucose syrup, **condensed milk**, **sweetened** (sugar, **whole milk**), sugar, **butter**, water, thickener (E 440), corn starch, emulsifier (E 322), salt), **yoghurt**, invert sugar syrup, gelatine, cinnamon, **skimmed quark powder**, dextrose, acidity regulator (E 331), raising agent (E 500), coriander, **buttermilk powder**, modified starch, glucose syrup, acid (E 330), salt, allspice, thickeners (E 410, E 412), natural flavouring, nutmeg, cloves, **skimmed milk powder**, anise, cardamom.
May contain traces of peanuts, other nuts, soy and lupin.

Information to Consumers:

Description:

Pound cake with carrots and ground hazelnuts, refined with a cream cheese filling and a butter caramel topping.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1324 kJ	316 kcal	vegetarian:	☐
Recommended and warning values according to DGHM			Fat:		21 g	vegan:	☐
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		7,4 g	without palm oil:	☒
Total plate count	100 000	--	Carbohydrate:		26 g	lactose-free*:	☐
Enterobacteriaceae	100	1 000	of which sugars:		18 g	with alcohol:	☐
E. coli	10	100	Protein:		5,5 g		
Moulds	1000	--	Salt:		0,19 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

Packaging dimensions:

inner box 26.1 x 26.3 x 9.8 cm 2233 g
master box 53.6 x 26.5 x 20.0 cm 9255 g
pallet (incl. 21,3 kg) 120.0 x 80.0 x 155.0 cm 410,0 kg 336 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.