

Article 636

**Strawberry-Matcha-Gateau (deep frozen),
1650 g e**



EAN:

sliced into 12 portions

inner box: 4002197006366

master box: 4002197906369

Dimensions:

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

Ingredients:

46.3 % **whipped cream**, water, 12.3 % strawberries, sugar, **whole egg**, **wheat flour**, starch (**wheat**), **yoghurt**, 1.3 % strawberry puree, dextrose, invert sugar syrup, gelatine, modified starch, humectant (E 420), **sweet whey powder**, 0.3 % ground green tea (matcha), emulsifiers (E 472 b, E 481), acids (E 330, E 331), vegetable oil (rape), **skimmed milk powder**, **skimmed yogurt powder**, raising agent (E 500), natural flavouring, plant fibre (linseeds, potato), thickeners (E 412, E 410, E 440, E 406, E 401), colouring foods (beetroot juice concentrate, aronia juice concentrate, safflower concentrate, carrot concentrate, elderberry concentrate), salt, **milk protein**, strawberry juice concentrate, stabilisers (E 516, E 450), **lactose**, glucose syrup.
May contain traces of peanuts, nuts, soy and lupin.

Information to Consumers: none

Description:

Two light sponges, filled with cream and pieces of strawberry, topped with a fluffy matcha cream and refined with strawberry puree.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	943 kJ	225 kcal	vegan:	☐
Recommended and warning values according to DGHM			Fat:		14 g	vegetarian:	☐
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		9,3 g	lactose-free*:	☐
Total plate count	100 000	--	Carbohydrate:		21 g	without palm oil:	☒
Enterobacteriaceae	100	1 000	of which sugars:		14 g	with alcohol:	☐
E. coli	10	100	Protein:		3,2 g		
Moulds	1000	--	Salt:		0,15 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

1866 g

master box

53.6 x 26.5 x 20.0 cm

7786 g

pallet (incl. 21,3 kg)

120.0 x 80.0 x 155.0 cm

348,3 kg

277.2 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.