

Article 690

Advocaat-Chocolate Cream Gateau (deep frozen), 1400 g e



unsliced, makes approx. 14 portions

EAN:

inner box: 4002197006908 master box: 4002197200269

Dimensions:

d = 28 cm, h = 66 +/- 4 mm

Ingredients:

41.2 % **whipped cream**, sugar, water, 7.9 % pears, **wheat flour**, 6.8 % **egg liqueur** (sugar, water, **egg yolk**, ethanol, **egg white**, natural flavouring), **whole egg**, starch (**wheat**), humectants (E 420, E 422), gelatine, invert sugar syrup, 0.4 % low fat cocoa, vegetable oil (rape), dextrose, **sweet whey powder**, emulsifiers (E 472 b, E 481, E 471), glucose-fructose syrup, modified starch, natural flavouring, raising agents (E 500, E 450), ethanol, acids (E 331, E 330), thickeners (E 410, E 440, E 401), **skimmed milk powder**, salt, acidity regulator (E 262), **lactose**, glucose syrup, **milk protein**, vegetable fat (sal), colouring plant extracts (carrot, safflower), stabiliser (E 516).

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

Information to Consumers:

Description:

One egg-liqueur flavoured cream and one chocolate flavoured cream filled with a juicy pear preparation. This delicious combination is embeded between a light cake base and delicious sponge cake base.

| Microbiological data: | | | Nutritive value per 100 g: | | | Diet: | |
|--|------------------|-----------------|--|---------|----------|-------------------|-------------------------------------|
| Method according to § 64 LFGB | | | Energy: | 1092 kJ | 261 kcal | vegetarian: | <input type="checkbox"/> |
| Recommended and warning values according to DGHM | | | Fat: | | 14 g | vegan: | <input type="checkbox"/> |
| | Standard [cfu/g] | Maximum [cfu/g] | of which saturates: | | 8,7 g | without palm oil: | <input 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 checked="" type="checkbox"/> |
| E. coli | 10 | 100 | Protein: | | 4,0 g | | |
| Moulds | 1000 | -- | Salt: | | 0,24 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) 4 su / layer 9 layers 36 su / pallet

Packaging dimensions:

| | | gross weight | net weight |
|------------|-------------------------|--------------|------------|
| inner box | 29.4 x 29.4 x 7.5 cm | 1615 g | |
| master box | 59.9 x 30.2 x 15.5 cm | 6781 g | |
| pallet | 120.0 x 80.0 x 154.5 cm | 265,4 kg | 201.6 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.