

Article 762

**Blueberry and Lime Slice, vegan, *lactose-free
(deep frozen), 1900 g e**



EAN: sliced into 24 portions
inner box: 4002197007622 master box: 4002197907625

Dimensions: 38 x 25 cm, h = 30 +/- 4 mm

Ingredients: water, 20.6 % wild blueberries, **wheat flour**, sugar, vegetable oil (rape), starch (**wheat**), glucose-fructose syrup, modified starch, **wheat gluten**, raising agents (E 500, E 450), vegetable fat (coconut), salt, dextrose, thickeners (E 415, E 401, E 407, E 410), colouring foods (carrot extract, carrot concentrate, safflower concentrate), natural bourbon vanilla flavoring, maltodextrin, stabilisers (E 516, E 450), natural flavouring, vegetable protein (peas), acidity regulator (E 331), acid (E 330), gelling agent (E 508), natural lime flavouring. May contain traces of peanuts, nuts, soy and lupin. Manufactured on equipment that processes milk and eggs. *Naturally lactose-free.

Information to Consumers:

Description: Pound cake with lime flavour topped with a delicious cream with vanilla flavour and wild blueberries. Covered with jelly. Vegan - the cake does not contain any ingredients of animal origin.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1261 kJ	301 kcal	vegan:	☒
Recommended and warning values according to DGHM			Fat:		13 g	vegetarian:	☒
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		1,9 g	lactose-free*:	☒
Total plate count	100 000	--	Carbohydrate:		41 g	without palm oil:	☒
Enterobacteriaceae	100	1 000	of which sugars:		21 g	with alcohol:	☐
E. coli	10	100	Protein:		4,5 g		
Moulds	1000	--	Salt:		0,81 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: Cardboard box made of virgin fibres with self-stick label

Pallet packaging scheme:	Euro pallet	3 cakes/ selling unit (su)	8 su / layer	9 layers	72 su / pallet
				gross weight	net weight
Packaging dimensions:	inner box	27.0 x 39.2 x 5.4 cm		2138 g	
	master box	40.0 x 27.2 x 17.0 cm		6650 g	
	pallet (incl. 21,3 kg)	120.0 x 80.0 x 168.0 cm		500,1 kg	410.4 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.