

Article 9131

Chocolate Gateau (deep frozen), 1650 g e



EAN: sliced into 12 portions
 inner box: 4002197091317 master box: 4002197991310

Dimensions: d=24 cm; h= 84 +/- 4 mm

Ingredients: 43.8 % **whipped cream**, sugar, water, **whole egg**, **wheat flour**, 4.0 % cocoa mass, cocoa-containing fat icing (sugar, vegetable oils - in varying proportions (rape, sunflower), low fat cocoa, cocoa butter, emulsifier (E 322)), 2.2 % low fat cocoa, cocoa butter, starch (**wheat**), invert sugar syrup, humectant (E 420), vegetable oil (rape), rice flour, gelatine, emulsifiers (E 475, E 322, E 471, E 481, E 433), **whole egg powder**, acidity regulators (E 525, E 501, E 331), modified starch, raising agent (E 500), **sweet whey powder**, natural flavouring, acids (E 341, E 450), salt, ground vanilla bean.

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

Information to Consumers:

Description: A chocolate cream between chocolate sponge layers. On top a chocolate cream swirled with cocoa-containing topping.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1300 kJ	311 kcal	vegetarian:	<input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:	21 g		vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:	12 g		without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:	26 g		of which sugars:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	Protein:	4,8 g		of which sugars:	<input type="checkbox"/>
E. coli	10	100	Salt:	0,19 g		lactose-free*:	<input type="checkbox"/>
Moulds	1000	--	The nutritive values depend on natural variations.				
S. aureus	10	100					
Bacillus cereus	100	1 000					
Salmonella	negative in 25 g						
Listeria monocytogenes	negative in 25 g						
						with alcohol:	<input type="checkbox"/>

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, fruits tortes: 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	1816 g	
	master box	53.6 x 26.5 x 20.0 cm	7586 g	
	pallet	120.0 x 80.0 x 155.0 cm	339,9 kg	277.2 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.