

Article 9150

Raspberry-Stracciatella-Cream Gateau (deep frozen), 1700 g e



EAN: sliced into 12 portions
inner box: 4002197091508 master box: 4002197991501

Dimensions: d=28cm, h= 57 +/-4mm

Ingredients:

24.1 % **whipped cream**, 12.8 % raspberries, sugar, water, **whole egg**, vegetable oil (rape), starch (**wheat**), 4.4 % **marzipan raw paste (almonds)**, sugar, water, invert sugar syrup), invert sugar syrup, 3.1 % chocolate flakes (sugar, cocoa mass, low fat cocoa, cocoa butter, glucose syrup), **wheat flour**, modified starch, 1.7 % cocoa-containing fat icing (sugar, vegetable oils - in varying proportions (rape, sunflower), low fat cocoa, cocoa butter, emulsifier (E 322)), 1.4 % raspberry puree, **sweet whey powder**, **skimmed milk powder**, gelatine, raising agents (E 341, E 450, E 500), natural flavouring, stabilisers (E 410, E 440, E 412, E 516), salt, gelling agent (E 406), lemon juice concentrate, colouring plant concentrate (black chokeberry), acid (E 330), thickener (E 401), **lactose**, colouring plant extracts (carrot, safflower), glucose syrup.
May contain traces of peanuts, other nuts, soy and lupin.

Information to Consumers:

Description: Pound cake with chocolate flakes, covered with a raspberry preparation and a cream with vanilla taste. As decoration a raspberry and a cocoa-containing topping swirled with the cream.

Microbiological data:			Nutritive value per 100 g:			Diet:		
Method according to § 64 LFGB			Energy:	1289 kJ	308 kcal	vegetarian:		
Recommended and warning values according to DGHM			Fat:		19 g	☐		
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		6,4 g	vegan:		
Total plate count	100 000	--	Carbohydrate:		31 g	☐		
Enterobacteriaceae	100	1 000	of which sugars:		22 g	without palm oil:		
E. coli	10	100	Protein:		3,4 g	☒		
Moulds	1000	--	Salt:		0,29 g	lactose-free*:		
S. aureus	10	100	The nutritive values depend on natural variations.				☐	
Bacillus cereus	100	1 000					with alcohol:	
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	10 layers	40 su / pallet
				gross weight	net weight
Packaging dimensions:	inner box	29.4 x 29.4 x 7.5 cm		1893 g	
	master box	59.9 x 30.2 x 15.5 cm		7893 g	
	pallet	120.0 x 80.0 x 170.0 cm		337,0 kg	272 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.