

Article 9189

**Raspberry and Hazelnut Cake, vegan, lactose-free\* (deep frozen), 1350 g e**



**EAN:** sliced into 12 portions  
 inner box: 4002197091898      master box: 4002197991891

**Dimensions:** d = 28 cm, h = 35 +/- 4 mm

**Ingredients:** water, 24.0 % raspberries, sugar, **wheat flour**, vegetable oil (rape), corn flour, glucose-fructose syrup, modified starch, starch, 1.4 % **hazelnuts**, alpha-cyclodextrin, vegetable fat (coconut), **wheat gluten**, acids (E 450, E 330), raising agent (E 500), salt, maltodextrin, emulsifiers (E 471, E 475, E 322), thickeners (E 401, E 407, E 410), stabiliser (E 516), natural flavouring, colouring plant extracts (carrot, safflower), vegetable protein (peas), acidity regulator (E 331), gelling agent (E 508), dextrose.

May contain traces of peanuts, other nuts, soy and lupin. Manufactured on equipment that processes milk and eggs. \*Naturally lactose-free.

**Information to Consumers:**

**Description:** Hazelnut cake with a cream with vanilla and caramel flavour. Topped with raspberries and 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 Recommended and warning values according to DGHM			Energy:	1084 kJ	259 kcal	vegetarian:	<input checked="" type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	Fat:		12 g	vegan:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	of which saturates:		1,8 g	without palm oil:	<input checked="" type="checkbox"/>
Enterobacteriaceae	100	1 000	Carbohydrate:		33 g	of which sugars:	<input checked="" type="checkbox"/>
E. coli	10	100	Protein:		2,5 g	Salt:	<input checked="" type="checkbox"/>
Moulds	1000	--			0,56 g		
S. aureus	10	100	The nutritive values depend on natural variations.				
Bacillus cereus	100	1 000				lactose-free*:	<input checked="" type="checkbox"/>
Salmonella	negative in 25 g					with alcohol:	<input type="checkbox"/>
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    14 layers    56 su / pallet

			gross weight	net weight
<b>Packaging dimensions:</b>	inner box	29.5 x 29.4 x 5.2 cm	1512 g	
	master box	59.2 x 30.0 x 10.8 cm	6321 g	
	pallet	120.0 x 80.0 x 166.2 cm	375,3 kg	302.4 kg

All data mentioned 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.