

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, modified starch, glucose-fructose syrup, 1.4 % **hazelnuts**, alpha-cyclodextrin, rice flour, vegetable fat (coconut), **wheat gluten**, salt, acids (E 450, E 330), raising agent (E 500), emulsifiers (E 471, E 322), maltodextrin, starch, 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			Energy:			1090 kJ	260 kcal	vegetarian:	☒
Recommended and warning values according to DGHM			Fat:				12 g	vegan:	☒
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:				1,9 g	without palm oil:	☒
Total plate count	100 000	--	Carbohydrate:				34 g	lactose-free*:	☒
Enterobacteriaceae	100	1 000	of which sugars:				19 g	with alcohol:	☐
E. coli	10	100	Protein:				2,5 g		
Moulds	1000	--	Salt:				0,54 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 14 layers 56 su / pallet

Packaging dimensions:

inner box	29.5 x 29.4 x 5.2 cm	gross weight	1496 g	net weight
master box	59.2 x 30.0 x 10.8 cm		6257 g	
pallet	120.0 x 80.0 x 166.2 cm		371,7 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.