

Article 9190

**Strawberry Yoghurt Cream Slice - 10% less sugar (deep frozen), 2800 g e**



**EAN:**

sliced into 20 portions

inner box: 4002197091904

master box: 4002197991907

**Dimensions:**

25 x 38 cm, h = 54 +/- 4 mm

**Ingredients:**

33.1 % **whipped cream**, 27.4 % strawberries, water, sugar, **whole egg**, **wheat flour**, starch (**wheat**), 2.3 % **yoghurt**, dextrose, inulin, 1.0 % **almonds**, humectant (E 420), gelatine, emulsifiers (E 472 b, E 481), acids (E 330, E 331), vegetable oil (rape), modified starch, **skimmed yogurt powder**, raising agent (E 500), plant fibre (linseeds, potato), natural flavouring, **milk protein**.

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

## Information to Consumers:

**Description:**

Fresh yoghurt cream between two sponge bases, in between delicious strawberries.  
Covered with roasted almonds.

| Microbiological data:                            |                  |                 | Nutritive value per 100 g:                         |  |  | Diet:  |          |                   |                                     |  |
|--------------------------------------------------|------------------|-----------------|----------------------------------------------------|--|--|--------|----------|-------------------|-------------------------------------|--|
| Method according to § 64 LFGB                    |                  |                 | Energy:                                            |  |  | 839 kJ | 200 kcal | vegetarian:       | <input type="checkbox"/>            |  |
| Recommended and warning values according to DGHM |                  |                 | Fat:                                               |  |  |        | 12 g     | vegan:            | <input type="checkbox"/>            |  |
|                                                  | Standard [cfu/g] | Maximum [cfu/g] | of which saturates:                                |  |  |        | 7,0 g    | without palm oil: | <input checked="" type="checkbox"/> |  |
| Total plate count                                | 100 000          | --              | Carbohydrate:                                      |  |  |        | 19 g     |                   |                                     |  |
| Enterobacteriaceae                               | 100              | 1 000           | of which sugars:                                   |  |  |        | 11 g     |                   |                                     |  |
| E. coli                                          | 10               | 100             | Protein:                                           |  |  |        | 3,5 g    |                   |                                     |  |
| Moulds                                           | 1000             | --              | Salt:                                              |  |  |        | 0,16 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 |                 |                                                    |  |  |        |          | lactose-free*:    | <input type="checkbox"/>            |  |
|                                                  |                  |                 |                                                    |  |  |        |          | 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, 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    7 layers    56 su / pallet

**Packaging dimensions:**

|            |                         |              |          |            |
|------------|-------------------------|--------------|----------|------------|
| inner box  | 39.0 x 26.6 x 6.4 cm    | gross weight | 3035 g   | net weight |
| master box | 40.0 x 27.0 x 20.7 cm   |              | 9436 g   |            |
| pallet     | 120.0 x 80.0 x 159.9 cm |              | 549,7 kg | 470.4 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.