

Product Specification

Article 9269

Peach-Passion Fruit Cheesecake (deep frozen), 1550 g e



EAN: inner box: 4002197092697 master box: 4002197992690
Dimensions: d = 24 cm
Ingredients:

33.8 % **cream cheese (fat)**, sugar, 14.2 % **whipped cream**, water, **wheat flour**, 6.0 % peaches, **whole egg**, **butter**, modified starch, **sweet whey powder**, vegetable fat (coconut), starch (**wheat**), invert sugar syrup, 0.4 % passion fruit juice concentrate, **skimmed milk powder**, salt, glucose syrup, natural flavouring, acids (E 330, E 341, E 450), thickeners (E 412, E 410), colouring plant extracts (carrot, pumpkin), dextrose, **egg white powder**, **milk protein**, raising agent (E 500), natural passion fruit flavouring.
May contain traces of peanuts, nuts, soy and lupin.

Information to Consumers:

Description: A delicious combination of cream cheese and a tasty peach preparation on a cookie dough base. The cheesecake is refined with a passion fruit preparation that is swirled into the cream cheese filling. May contain peach pits.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1130 kJ	270 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		14 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		9,1 g	without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		31 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		23 g	with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:		4,8 g		
Moulds	1000	--	Salt:		0,48 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 6 cakes/ selling unit (su) 6 su / layer 7 layers 42 su / pallet
gross weight net weight

Packaging dimensions: inner box 26.1 x 26.2 x 6.6 cm 1716 g
master box 53.6 x 26.5 x 20.0 cm 10617 g
pallet 120.0 x 80.0 x 155.0 cm 467,2 kg 390.6 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.