

Article 9272

Chocolate-Pear Cake, vegan, lactose-free* (deep frozen), 1350 g e



EAN: sliced into 12 portions
 inner box: 4002197092727 master box: 4002197992720

Dimensions: d = 28 cm

Ingredients: 31.1 % pears, water, sugar, vegetable oil (rape), **wheat flour**, 5.0 % apple puree, 4.2 % dark chocolate couverture (cocoa mass, sugar, cocoa butter, emulsifier (E 322)), glucose-fructose syrup, corn flour, starch, humectant (E 420), 1.3 % cocoa, alpha-cyclodextrin, modified starch, 0.4 % plain chocolate (sugar, cocoa mass, cocoa butter, emulsifier (E 322)), **wheat gluten**, vegetable fat (coconut), acids (E 450, E 330), raising agent (E 500), salt, emulsifiers (E 471, E 475, E 322), maltodextrin, thickeners (E 407, E 401, E 410), natural flavouring, stabiliser (E 516), colouring plant extracts (carrot, safflower), acidity regulator (E 331), vegetable protein (peas), gelling agent (E 508), dextrose.

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

Information to Consumers:

Description: Juicy chocolate sponge cake with apple puree. Covered with pear segments and decorated with dark chocolate flakes. Coated with jelly.

| Microbiological data: | | | Nutritive value per 100 g: | | | Diet: | |
|--|------------------|-----------------|--|---------|----------|-------------------|-------------------------------------|
| Method according to § 64 LFGB | | | Energy: | 1237 kJ | 296 kcal | vegetarian: | <input checked="" type="checkbox"/> |
| Recommended and warning values according to DGHM | | | Fat: | | 14 g | vegan: | <input checked="" type="checkbox"/> |
| | Standard [cfu/g] | Maximum [cfu/g] | of which saturates: | | 2,8 g | without palm oil: | <input checked="" type="checkbox"/> |
| Total plate count | 100 000 | -- | Carbohydrate: | | 38 g | lactose-free*: | <input checked="" type="checkbox"/> |
| Enterobacteriaceae | 100 | 1 000 | of which sugars: | | 23 g | with alcohol: | <input type="checkbox"/> |
| E. coli | 10 | 100 | Protein: | | 2,7 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 4 cakes/ selling unit (su) 4 su / layer 14 layers 56 su / pallet

| | | | gross weight | net weight |
|------------------------------|------------|-------------------------|--------------|------------|
| Packaging dimensions: | 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.