

Article 9297

Country-style Cake Rhubarb Strawberry (deep frozen), 2.550 g e



EAN: sliced into 14 portions
 inner box: 4002197092970 master box: 4002197992973

Dimensions: d = 36 cm

Ingredients: sugar, 10.9 % strawberries, 10.9 % rhubarb, **wheat flour**, **whole egg**, 7.8 % **butter crumbles (wheat flour, sugar, 24,3 % butter, glucose-fructose syrup, modified starch, sweet whey powder, skimmed milk powder, salt, thickener (E 401), dextrose, colouring plant extracts (carrot, safflower), natural flavouring)**, 7.7 % **yoghurt**, water, vegetable oil (rape), starch (**wheat**), **butter**, modified starch, glucose syrup, **sweet whey powder, skimmed milk powder**, vegetable fat (palm), raising agents (E 341, E 500, E 450), dextrose, **whole milk powder**, salt, natural flavouring, thickener (E 401), emulsifier (E 322), acidity regulator (E 331), colouring plant extracts (carrot, safflower).

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

Information to Consumers:

Description: A buttershortcrust with a moist pound cake with a light yoghurt mass on top, covered with juicy strawberries and pieces of rhubarb. Refined with crusty butter crumbles.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1333 kJ	318 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		15 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		4,5 g	without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		42 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:		3,8 g		
Moulds	1000	--	Salt:		0,35 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 2 cakes/ selling unit (su) 6 su / layer 11 layers 66 su / pallet

			gross weight	net weight
Packaging dimensions:	inner box	37.3 x 37.3 x 6.7 cm	2838 g	
	master box	37.4 x 37.7 x 13.6 cm	5917 g	
	pallet	120.0 x 80.0 x 164.6 cm	411,8 kg	336.6 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.