

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, h = 42 mm

Ingredients:

sugar, **wheat flour**, 10.9 % strawberries, 10.9 % rhubarb, **whole egg**, 8.3 % **yoghurt**, water, vegetable oils - in varying proportions (rape, sunflower), 6.0 % **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), starch (wheat), butter, modified starch, sweet whey powder, skimmed milk powder, glucose syrup, raising agents (E 341, E 500, E 450), dextrose, salt, natural flavouring, thickener (E 401), whole milk powder, acidity regulator (E 331), emulsifier (E 322), colouring plant extracts (carrot, safflower).**

*The final product contains 4.9 % butter.
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:	1304 kJ	312 kcal	vegan:	☐
Recommended and warning values according to DGHM			Fat:		14 g	vegetarian:	☒
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		4,1 g	lactose-free*:	☐
Total plate count	100 000	--	Carbohydrate:		41 g	without palm oil:	☒
Enterobacteriaceae	100	1 000	of which sugars:		23 g	with alcohol:	☐
E. coli	10	100	Protein:		3,8 g		
Moulds	1000	--	Salt:		0,36 g		
Coagulase pos. staphylococci	10	100	The nutritive values depend on natural variations.				
Presumptive 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 37.0 x 37.0 x 6.5 cm 2771 g
master box 37.4 x 37.7 x 13.6 cm 5783 g
pallet (incl. 21,3 kg) 120.0 x 80.0 x 164.6 cm 403,0 kg 336.6 kg

All data mentioned in the document describe the product. Natural substances may vary in composition. The specifications of our products on the homepage are updated when the recipe is adjusted and have a maximum shelf life of 18 months when frozen. The information on the label is mandatory but may correspond to a previous version of the specification. This specification is not automatically updated.