

Article 588

Strawberry Cream Slice (deep frozen), 2900 g e



EAN: sliced into 20 portions
 inner box: 4002197010288 master box: 4002197910281

Dimensions: 38 x 25 cm, h = 61 +/- 4 mm

Ingredients: 33.8 % strawberries, water, glucose-fructose syrup, 12.0 % **whipped cream, whole egg, wheat flour**, sugar, starch (**wheat**), dextrose, humectant (E 420), **buttermilk powder**, modified starch, glucose syrup, acids (E 331, E 330), emulsifiers (E 472 b, E 481), gelling agent (E 407), vegetable oil (rape), gelatine, natural flavouring, **skimmed yogurt powder**, raising agent (E 500), plant fibre (linseeds, potato), thickener (E 410), **skimmed milk powder**, colouring plant extracts (black carrot, safflower), colouring plant concentrates (red beet, elderberry), salt, **milk protein**, strawberry juice concentrate, maltodextrin.

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

Information to Consumers:

Description: Fresh buttermilk cream between two sponge bases entirely covered with strawberries and glazed with jelly.

Microbiological data: Method according to § 64 LFGB Recommended and warning values according to DGHM			Nutritive value per 100 g: Energy: 715 kJ 171 kcal Fat: 4,8 g of which saturates: 2,7 g Carbohydrate: 29 g of which sugars: 17 g Protein: 2,4 g Salt: 0,20 g	Diet: vegetarian: <input type="checkbox"/> vegan: <input type="checkbox"/> without palm oil: <input checked="" type="checkbox"/> lactose-free*: <input type="checkbox"/> with alcohol: <input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	The nutritive values depend on natural variations.	
Total plate count	100 000	--		
Enterobacteriaceae	100	1 000		
E. coli	10	100		
Moulds	1000	--		
S. aureus	10	100		
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 3 cakes/ selling unit (su) 8 su / layer 7 layers 56 su / pallet
 gross weight net weight

Packaging dimensions: inner box 39.0 x 26.6 x 6.4 cm 3135 g
 master box 40.0 x 27.0 x 20.7 cm 9739 g
 pallet 120.0 x 80.0 x 159.9 cm 566,7 kg 487.2 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.