

Article 763

Strawberry slice, vegan, lactose-free*
(deep frozen), 1850 g e



EAN: sliced into 20 portions
 inner box: 4002197030002 master box: 4002197930005

Dimensions: 38 x 25 cm, h = 44 +/- 4 mm

Ingredients: water, sugar, 12.8 % strawberries, vegetable oil (rape), **wheat flour**, invert sugar syrup, 3.9 % strawberry puree, dextrose, apple puree, starch (**wheat**), alpha-cyclodextrin, dried glucose syrup, **wheat starch**, corn flour, modified starch, **wheat gluten**, raising agents (E 500, E 450), rice flour, thickeners (E 410, E 440, E 415, E 412, E 406, E 401), natural flavouring, salt, **wheat gluten**, colouring foods (beetroot juice concentrate, aronia juice concentrate, carrot extract, carrot concentrate, safflower concentrate, elderberry concentrate), acids (E 450, E 330), emulsifiers (E 471, E 322), vegetable fat (coconut), natural bourbon vanilla flavoring, strawberry juice concentrate, maltodextrin, stabiliser (E 516), vegetable protein (peas).

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

Information to Consumers:

Description: A vegan sponge cake base covered with delicious strawberry filling and vegan strawberry cream, decorated with topping.

Microbiological data: Method according to § 64 LFGB Recommended and warning values according to DGHM	Standard [cfu/g]		Maximum [cfu/g]	Nutritive value per 100 g: Energy: 1052 kJ 251 kcal Fat: 13 g of which saturates: 1,1 g Carbohydrate: 31 g of which sugars: 20 g Protein: 2,4 g Salt: 0,45 g The nutritive values depend on natural variations.	Diet: vegan: <input checked="" type="checkbox"/> vegetarian: <input checked="" type="checkbox"/> lactose-free*: <input checked="" type="checkbox"/> without palm oil: <input checked="" type="checkbox"/> with alcohol: <input type="checkbox"/>
	Total plate count	100 000	--		
Enterobacteriaceae	100	1 000			
E. coli	10	100			
Moulds	1000	--			
Coagulase pos. staphylococci	10	100			
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 3 cakes/ selling unit (su) 8 su / layer 9 layers 72 su / pallet
 gross weight net weight

Packaging dimensions: inner box 27.0 x 39.2 x 5.4 cm 2081 g
 master box 40.0 x 27.2 x 17.0 cm 6481 g
 pallet (incl. 21,3 kg) 120.0 x 80.0 x 168.0 cm 487,9 kg 399.6 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.