



## Product Specification



Article 222

Cherry Yogurt Cake, 1550 g

pre-cut in 12 portions

**EAN:** inner box: 4002197002221 master box: 4002197902224

**Dimensions:** d = 28 cm

**Ingredients:** sugar, 17,0 % sour cherries (may contain cherry stones), water, whole egg, vegetable oil, 8,4 % yogurt, wheat starch, wheat flour, modified starch, 1,9 % hazelnuts, sweet whey powder, glucose-fructose syrup (wheat), skimmed milk powder, flavour, glucose syrup, hardened vegetable fat, emulsifier(s) (E 471, E 415), milk protein, thickener(s) (E 401, E 440), salt iodized, acidity regulator(s) (E 330), gelling agent(s) (E 407), colouring plant extracts (curcuma, carrot).

May contain traces of peanut, soy, lupine and nut products.

**Description:** A moist pound cake covered with a yogurt cream and sour cherries. Decorated with chopped hazelnuts.

### Microbiological data:

Method according to § 64 LFGB

Recommended and warning values according to DGHM

	Standard [KbE/g]	Maximum [KbE/g]
Total plate count	100 000	--
E. coli	10	100
Coliforms	100	1 000
S. aureus	10	100
Moulds	100	1 000
Salmonella	negative in 25 g	
Listeria monocytogenes	negative in 25 g	

### Nutritive value per 100 g:

Energy value:	1.349 kJ	322 kcal
Proteine:		3,3 g
Total carbohydrate:		42,1 g
Fat:		15,6 g

The nutritive values depend on natural variations.

**Shelflife:** 18 months up from production date

**Storage:** -18 °C or below

**Minimum shelflife after sale:** minimum 9 months

**Preparation guidelines:** Remove packaging before defrosting. Defrosting time in the refrigerator is approx 10 h. Never refreeze after thawing.

**Packaging:** PE-coated cardboard box with self-stick label.

**Pallet packaging scheme:** Euro pallet 4 cakes / selling unit (su) 4 su / layer 9 layers 36 su / pallet

		gross weight	net-weight
<b>Packaging dimensions:</b>	inner box	297x291x76	1803 g
	master box	607x304x162	7545 g
	pallet	120x80x161	296,5 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.

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