



Product Specification



Article 300

Traditional German Bienenstich, 1300 g

divided into 14 portions inner

EAN:

box: 4002197003006

master box: 4002197200122

Dimensions:

d = 28 cm, h = 60 +/- 6 mm

Ingredients:

42.5 % whipped cream, water, wheat flour, sugar, 3.8 % almonds, vegetable fat, glucose syrup, whole egg, modified starch, skimmed quark, sweet whey powder, gelatine, yeast, dextrose, whole milk powder, vegetable oil, salt iodized, emulsifiers (E 471, E 322, E 472 b), flavour, colouring plant extracts (paprika, carrot), thickener (E 401), dried glucose syrup.

May contain traces of peanut, lupine and nut products.

Description:

Yeast-based layers filled with cream with the taste of vanilla, covered with roasted almonds and a caramel glaze.

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:	1286 kJ	307 kcal
Proteine:		4,9 g
Total carbohydrate:		27,8 g
Fat:		19,4 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

Packaging dimensions:

		gross weight	net-weight
inner box/bag	29.8 x 29.4 x 7.7 cm	1542 g	
master box	61.2 x 30.4 x 16.1 cm	6490 g	
pallet	20.0 x 80.0 x 159.9 cm	254.6 kg	187.2 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.