



## Product Specification

Article 425

### Frankfort Ring-shaped Cake, 2250 g



uncut, makes approx. 20 portions

EAN:

inner box: 4002197004256 master box: 4002197904259

Dimensions:

d = 28 cm

Ingredients:

water, sugar, 12.6 % nut brittle (sugar, 20,0 % hazelnuts, lactose, vegetable fat, glucose syrup), hole egg, 8.2 % butter, wheat flour, 4.7 % raspberries, 4.7 % red currants, vegetable oil, 2.1 % butterfat, invert sugar syrup, sulfurated cherries for decoration (cherries, glucose-fructose syrup, colouring plant extract (grapes), acid (E 330), antioxidant (E 220)), starch (contain gluten), vegetable fat, modified starch, skimmed milk powder, humectant (E 420), sweet whey powder, egg yolk powder, emulsifiers (E 471, E 472 a, E 472 b, E 322 (contain soybean)), baking powder, glucose syrup, milk protein, thickener (E 401), flavour, salt iodized, acid (E 330), colouring plant extracts (curcuma, carrot).

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

Description:

Vienna cake bottom filled with a butter cream, rounded off with vanilla flavour and decorated with brittle chips and cherries.

#### 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:       | 1404 kJ | 335 kcal |
| Proteine:           |         | 3,3 g    |
| Total carbohydrate: |         | 41,4 g   |
| Fat:                |         | 17,3 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. 8 h. Never refreeze after thawing.

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

Pallet packaging scheme: Euro pallet 2 cakes / selling unit (su) 4 su / layer 9 layers 36 su / pallet

gross weight net-weight

|                       |               |                        |                 |
|-----------------------|---------------|------------------------|-----------------|
| Packaging dimensions: | inner box/bag | 30.0 x 30.0 x 13.8 cm  | 2570 g          |
|                       | master box    | 61.2 x 30.4 x 16.1 cm  | 5462 g          |
|                       | pallet        | 20.0 x 80.0 x 159.9 cm | 217.6 kg 162 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.