



## Product Specification



Article 460

### Chocolate and Coconut Sheet Cake, 2500 g

pre-cut in 20 portions

**EAN:** inner box: 4002197004607 master box:4002197904600

**Dimensions:** 38 x 25 cm

**Ingredients:** whole egg, sugar, vegetable oil, water, 9.8 % coconut flakes, wheat flour, starch, humectant (E 420), 1.9 % low fat cocoa, modified starch, sweet whey powder, flavour, salt, glucose-fructose syrup, emulsifiers (E 472 e, E 472 b, E 472 a, E 475), vegetable fat, skimmed milk powder, glucose syrup, thickeners (E 401, E 440), milk protein, acid (E 330), gelling agent (E 407), colouring plant extracts (curcuma, carrot).

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

**Description:** Chocolate pound cake with a coconut filling glazed with jelly and decorated with coconut flakes.

#### 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:	1710 kJ	408 kcal
Protein:	4,7 g	
Carbohydrate:	37,9 g	
of which sugars:	22,9 g	
Fat:	26,7 g	
of which saturates:	8,7 g	
Fibre:	2,5 g	
Sodium:	0,2 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.12 h. Never refreeze after thawing.

#### Packaging:

**Pallet packaging scheme:** Euro pallet 3 cakes / selling unit (su) 8 su / layer 7 layers 56 su / pallet

#### Packaging dimensions:

		gross weight	net-weight
inner box/bag	39.8 x 27.2 x 6.8 cm	2789 g	
master box	41.2 x 27.8 x 21.3 cm	8643 g	
pallet	120.0 x 80.0 x 164.1 cm	505 kg	420 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.