



Product Specification



Article 510

Marzipan Gateau, 1950 g

uncut, makes approx. 16 portions

EAN: inner box: 4002197005109 d master box: 4002197905102

Dimensions: = 28 cm, h = 63 +/- 4 mm

Ingredients: 24,2 % marzipan (sugar, almonds, water, invert sugar syrup, ethanol), water, sugar, whole egg, wheat flour, 6,7 % raspberries, vegetable fat, butterfat, vegetable oil, wheat starch, walnut kernel, modified starch, 1,4 % plain chocolate (emulsifier(s) (E 322-soy)), invert sugar syrup, humectant(s) (E 420), sweet whey powder, glucose syrup, emulsifier(s) (E 471, E 472 a, E 472 b, E 322), baking powder, milk protein, hardened vegetable fat, flavour, thickener(s) (E 401), skimmed milk powder, whole milk powder, salt iodized, acid(s) (E 330), colouring plant extracts (curcuma, carrot).

May contain traces of peanut, lupine and nut products.

Description: Cream with amaretto flavour, raspberries, chocolate pieces, coated with marzipan and decorated with walnuts.

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:	1.432 kJ	342 kcal
Proteine:		4,4 g
Total carbohydrate:		38,3 g
Fat:		19,2 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 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 7 layers 28 su / pallet

		gross weight	net-weight
Packaging dimensions:	inner box	298x294x107 mm	2198 g
	master box	612x304x221 mm	9196 g
	pallet	120x80x171 cm	279,7 kg
			218,4 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.