



## Product Specification



Article 527

### Black Forest Cream Slice, 2250 g

pre-cut in 20 portions

**EAN:**

inner box: 4002197005277

master box: 4002197201143

**Dimensions:**

38 x 25 cm, h = 52 +/- 4 mm

**Ingredients:**

35.2 % whipped cream, 15.5 % sour cherries (may contain cherry stones), water, sugar, whole egg, wheat flour, 4.7 % kirsch, 3.0 % chocolate couverture (cocoa mass, sugar, cocoa butter, natural flavour, emulsifier (E 322)), modified starch, starch (contain gluten), invert sugar syrup, 0.7 % low fat cocoa, humectant (E 420), emulsifiers (E 472 a, E 471, E 472 b), vegetable oil, gelatine, baking powder, dried glucose syrup, flavour.

May contain traces of peanut, lupine and nut products.

**Description:**

Fresh cream, juicy sour cherries and kirsch liqueur on chocolate sponge layers, decorated with grated chocolate.

**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:	1022 kJ	244 kcal
Proteine:		3,2 g
Total carbohydrate:		24,9 g
Fat:		13,3 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 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	2524 g	
master box	41.2 x 27.8 x 21.3 cm	7848 g	
pallet	20.0 x 80.0 x 164.1 cm	460.5 kg	378 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.