



Product Specification



Article 528

Chocolate and Cherry Slice, 1950 g

pre-cut in 20 portions

EAN:

inner box: 4002197005284 master box: 4002197201242

Dimensions:

38 x 25 cm, h = 40 +/- 4 mm

Ingredients:

28,9 % sour cherries (may contain cherry stones), 24,1 % whipped cream, sugar, water, vegetable oil, whole egg, starch (contain gluten), wheat flour, modified starch, dextrose, 0,4 % low fat cocoa, sweet whey powder, skimmed milk powder, gelatine, thickeners (E 412, E 410, E 401), emulsifiers (E 471, E 472 b), flavour, vegetable fat, hardened vegetable fat, salt iodized, glucose syrup, cinnamon, colouring plant extracts (paprika, carrot), dried glucose syrup.

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

Description:

Vanilla and cocoa pound cake with sour cherries and vanilla flavoured cream.

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:	1227 kJ	293 kcal
Proteine:		2,8 g
Total carbohydrate:		28,8 g
Fat:		18,4 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. 8h. 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 8 layers 64 su / pallet

Packaging dimensions:

		gross weight	net-weight
inner box/bag	39.8 x 27.1 x 5.5 cm	2227 g	
master box	41.2 x 28.0 x 17.6 cm	6918 g	
pallet	20.0 x 80.0 x 155.8 cm	463.8 kg	374.4 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.