



Product Specification



Article 533

Tangerine Cream Slice, 2900 g

pre-cut in 20 portions

EAN: inner box: 4002197005338 master box: 4002197200771

Dimensions: 38 x 25 cm, h = 42-50 mm

Ingredients: 39,4 % tangerines (may contain kernels), 15,6 % whipped cream, water, glucose-fructose syrup, whole egg, wheat flour, invert sugar syrup, sugar, starch (contain gluten), modified starch, humectant (E 420), stabilisers (E 410, E 440), vegetable oil, gelatine, emulsifiers (E 472 b, E 471, E 472 a), sweet whey powder, baking powder, acids (E 330, E 331), gelling agents (E 407, E 410), colouring plant extracts (carrot, paprika), vegetable fat, flavour, dextrose, glucose syrup, salt, thickener (E 401), dried glucose syrup, colour (E 161 b).

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

Description: Sponge layers filled with vanilla cream and tangerines.

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:	714 kJ	171 kcal
Proteine:	2,3 g	
Total carbohydrate:	26,5 g	
Fat:	6,0 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 3 cakes / selling unit (su) 8 su / layer 7 layers 56 su / pallet

		gross weight	net-weight
Packaging dimensions:	inner box/bag	39.8 x 27.2 x 6.8 cm	3174 g
	master box	41.2 x 27.8 x 21.3 cm	9798 g
	pallet	20.0 x 80.0 x 164.1 cm	569.7 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.