



Product Specification



Artikel 536

Raspberry Cream Slice, 2500 g

pre-cut in 20 portions

EAN: inner box: 4002197005369 master box: 4002197905362

Dimensions: 38 x 25 cm, h = 50 +/- 4 mm

Ingredients: 28,8 % raspberries, water, glucose-fructose syrup, 12,8 % whipped cream, wheat flour, whole egg, sugar, starch (contain gluten), modified starch, humectant (E 420), low fat cocoa, emulsifiers (E 472 b, E 471, E 472 a), vegetable oil, gelling agents (E 407, E 410), baking powder, gelatine, sweet whey powder, flavour, acid (E 331), vegetable fat, dextrose, glucose syrup, colouring plant extracts (carrot, paprika, curcuma), salt, thickener (E 401), dried glucose syrup, colour (E 120).

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

Description: Two sponge layers are filled with cream. The slice is topped with raspberries and jelly.

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:	749 kJ	179 kcal
Proteine:		2,6 g
Total carbohydrate:		29,4 g
Fat:		5,4 g

The nutritive values depend on natural variations.

Shelflife: 18 months up from production

Storage: -18 °C or below date

Minimum shelflife after sale: minimum 9 months

Preparation guidelines: Remove packaging before defrosting. Defrosting time in the refrigerator is approx. 10 hours. 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 9 layers 36 su / pallet

		gross weight	net-weight
Packaging dimensions:	inner box	297x291x76	1803 g
	master box	607x304x162	7545 g
	pallet	120x80x161	296,5 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.