



Product Specification



Article 556

Lemon Sheet Cake, 1400 g

pre-cut in 24 portions

EAN: inner box: 4002197005567 master box: 4002197905560

Dimensions: 38 x 25 cm

Ingredients: sugar, vegetable oil, wheat flour, whole egg, water, wheat starch, 4,7 % lemon chips (lemon juice, apple purée, sugar, fructose syrup, rice flour, vegetable fat, gelling agent(s) (E 440), lemon oil), modified starch, dextrose, yogurt powder, flavour, emulsifier(s) (E 472 a, E 472 b, E 472 e), skimmed milk powder, salt iodized, hardened vegetable fat.

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

Description: Pound cake with lemon fruit and lemon flavour decorated with powdered sugar and coarse granulated sugar.

Microbiological data:			Nutritive value per 100 g:	
Method according to § 64 LFGB			Energy value:	1.860 kJ 444 kcal
Recommended and warning values according to DGHM			Proteine:	4,5 g
	Standard [KbE/g]	Maximum [KbE/g]	Total carbohydrate:	54,5 g
Total plate count	100 000	--	Fat:	23,1 g
E. coli	10	100	The nutritive values depend on natural variations.	
Coliforms	100	1 000		
S. aureus	10	100		
Moulds	100	1 000		
Salmonella	negative in 25 g			
Listeria monocytogenes	negative in 25 g			

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 8 layers 64 su / pallet

Packaging dimensions:			gross weight		net-weight	
	inner box	396x273x56 mm		1655 g		
	master box	406x277x173 mm		5210 g		
	pallet	120x80x153 cm		355,2 kg		268,8 kg

All data mentionend 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.