



## Product Specification



Article 557

### Marble Sheet Cake, 1700 g

pre-cut in 24 portions

**EAN:**

inner box: 4002197005574

master box: 4002197905577

**Dimensions:**

38 x 25 cm, h = 41 +/- 4 mm

**Ingredients:**

whole egg, wheat flour, water, sugar, vegetable oil, wheat starch, 4,3 % plain chocolate (sugar, cocoa mass, cocoa butter, milk fat, emulsifier(s) (E 322-soy), flavour), butterfat, modified starch, 1,1 % low fat cocoa, yogurt powder, flavour, emulsifier(s) (E 472 a, E 472 b, E 472 e), skimmed milk powder, salt iodized.

May contain traces of peanut, nut and lupine products.

**Description:**

A moist marble pound cake decorated with 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:	1.637 kJ	391 kcal
Proteine:		4,8 g
Total carbohydrate:		41,9 g
Fat:		22,8 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	396x269x68 mm	1973 g	
master box	406x275x213 mm	6201 g	
pallet	120x80x164 cm	369,0 kg	285,6 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.