



Article 588

## Product Specification

### Strawberry Fruit Slice, 2900 g



pre-cut in 20 portions

**EAN:** inner box: 4002197005888 master box: 4002197905881

**Dimensions:** 38 x 25 cm, h = 55 +/- 4 mm

**Ingredients:** 35,2 % strawberries, water, 12,3 % whipped cream, glucose-fructose syrup, wheat flour, whole egg, sugar, starch (contain gluten), dextrose, humectant (E 420), modified starch, buttermilk powder, dried glucose syrup, thickeners (E 415, E 412, E 410), vegetable oil, emulsifiers (E 471, E 472 a, E 472 b), gelling agents (E 407, E 410), baking powder, flavour, gelatine, acids (E 331, E 330, E 300), yogurt powder, salt, colour (E 120), colouring plant extract (curcuma).

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

**Description:** Fresh buttermilk cream between two sponge bases entirely covered with strawberry halves.

#### 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:	679 kJ	162 kcal
Proteine:		2,3 g
Total carbohydrate:		26,5 g
Fat:		5,0 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. 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

		gross weight	net-weight
<b>Packaging dimensions:</b>	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 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.