



Product Specification



Article 609

Black Forest Gateau "Classic", 2100 g

pre-cut in 16 portions

EAN:

inner box: 4002197006090 d master box: 4002197906093

Dimensions:

= 28 cm, h = 85 +/-4 mm

Ingredients:

41.4 % whipped cream, water, sugar, 9.6 % sour cherries (may contain cherry stones), whole egg, wheat flour, 3.3 % kirsch, sulfured cherries for decoration (cherries, glucose-fructose syrup, colouring plant extract (grapes), acid (E 330), antioxidant (E 220)), 1.3 % chocolate couverture (emulsifier (E 322 (contain soybean))), modified starch, starch (contain gluten), 0.8 % low fat cocoa, humectant (E 420), invert sugar syrup, emulsifiers (E 471, E 472 a, E 472 b), vegetable oil, gelatine, baking powder, glucose syrup, flavour.

May contain traces of peanut, nut and lupine products.

Description:

Chocolate sponge layers filled with fresh cream, sour cherries and kirsch-liqueur. Decorated with chocolate chips.

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:	1063 kJ	254 kcal
Proteine:		3,4 g
Total carbohydrate:		24,9 g
Fat:		14,7 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:

Pallet packaging scheme: Euro pallet 4 cakes / selling unit (su) 4 su / layer 7 layers 28 su / pallet

Packaging dimensions:

		gross weight	net-weight
inner box/bag	29.8 x 29.4 x 10.7 cm	2380 g	
master box	61.2 x 30.4 x 22.1 cm	9918 g	
pallet	20.0 x 80.0 x 169.7 cm	298.7 kg	235.2 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.