



Product Specification



Article 615 Cream Gateau Tiramisu, 1650 g

uncut, makes approx. 16 portions

EAN: inner box: 4002197006151 master box: 4002197906154

Dimensions: d = 28 cm

Ingredients: 44.3 % whipped cream, water, sugar, whole egg, wheat flour, 1.9 % skimmed quark, invert sugar syrup, starch (contain gluten), dextrose, 1.2 % white wine, skimmed milk powder, humectant (E 420), butterfat, yogurt powder, gelatine, vegetable oil - in varying proportions (rape, palm), 0.3 % coffee extract, chocolate flakes (E 322 (contain soybean)), 0.1 % roasted coffee, emulsifiers (E 475, E 471), 0.1 % rum blending, low fat cocoa, fructose, flavour, acid (E 330), vegetable fat (palm), caramel sugar, ethanol.

May contain traces of peanut, lupine and nut products.

Description: Two sponge layers, one of them soaked with coffee, filled with a fresh cheese with a fine amaretto taste.

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:	1102 kJ	263 kcal
Fat:	15,9 g	
of which saturates:	9,6 g	
Carbohydrate:	25,7 g	
of which sugars:	16,9 g	
Protein:	4,2 g	
Salt:	0,2 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. 12 h. 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 7 layers 28 su / pallet

Packaging dimensions:

		gross weight	net-weight
inner box/bag	29.8 x 29.4 x 10.7 cm	1934 g	
master box	60.7 x 30.4 x 22.1 cm	8110 g	
pallet	120.0 x 80.0 x 169.7 cm	248.1 kg	184.8 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.