

Product Specification

| Article 100 | | |
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| Article 100 | Sacher Tart, 1450 g | |
| | uncut, divided in 14 portions | |
| EAN: | inner box: 4002197001002 master box: 4 | 4002197200009 |
| Dimensions: | d = 27 cm, h = 55 +/- 4 mm | |
| Ingredients: | whole egg, 13.0 % apricot preparation (glucose-fruct | cose syrup, 45 % apricots, sugar, gelling agent (E 440), flavour, |
| | acid (E 330)), 12.7 % chocolate coating with hazelnu milk powder, emulsifier (E 322 (contain soybean)), flave hazelnuts, marzipan raw paste (almonds, sugar, wa water, invert sugar syrup, starch), humectant (E 420), milk powder, cocoa mass, butterfat, flavour, colour | uts (sugar, cocoa mass, 18 % hazelnuts, cocoa butter, skimmed |
| | May contain traces of peanut, lupine and nut products. | |
| Description: | With high quality ingredients, apricot filling between chocolate cut outs. | een chocolate cake layers and decorated with |
| Microbiological data: | | Nutritive value per 100 g: |
| Method according to § 64 LFGB Recommended and warning value | use according to DGHM | Energy value: 1772 kJ 423 kcal |
| 5 | andard [KbE/g] Maximum [KbE/g] | Proteine: 7,6 g |
| | 100 000 | Total carbohydrate: 39,3 g Fat: 26.1 g |
| Total plate count E. coli | 10 100 | Fat: 26,1 g |
| Coliforms | 100 1 000 | |
| S. aureus | 10 100 | |
| Moulds | 100 1 000 | |
| Salmonella | negative in 25 g | The nutritive values depend on natural |
| Listeria monocytogenes | negative in 25 g | variations. |
| | | |
| Shelf life: | 18 months up from production date | Storage: -18 ℃ or below |
| | | |
| Minimum shelf life after s | sale: minimum 9 months | |
| Minimum shelf life after s Preparation guidelines: | | osting time in the refrigerator is approx. 8 h. |
| | Remove packaging before defrosting. Defr | osting time in the refrigerator is approx. 8 h. |
| Preparation guidelines: | Remove packaging before defrosting. Defr Never refreeze after thawing. PE-coated cardboard box with self-stick la | osting time in the refrigerator is approx. 8 h. |
| Preparation guidelines: Packaging: | Remove packaging before defrosting. Defr Never refreeze after thawing. PE-coated cardboard box with self-stick la | osting time in the refrigerator is approx. 8 h. bel. |
| Preparation guidelines: Packaging: Pallet packaging scheme: | Remove packaging before defrosting. Defr Never refreeze after thawing. PE-coated cardboard box with self-stick lat Euro pallet 4 cakes / selling unit (su) | rosting time in the refrigerator is approx. 8 h. bel. 4 su / layer 9 layers 36 su / pallet gross weight net-weight |
| Preparation guidelines: Packaging: | Remove packaging before defrosting. Defr Never refreeze after thawing. PE-coated cardboard box with self-stick lat Euro pallet 4 cakes / selling unit (su) inner box/bag 29.8 x 29.4 x 7.7 cm | osting time in the refrigerator is approx. 8 h. bel. 4 su / layer 9 layers 36 su / pallet gross weight net-weight 1720 g |
| Preparation guidelines: Packaging: Pallet packaging scheme: | Remove packaging before defrosting. Defr Never refreeze after thawing. PE-coated cardboard box with self-stick lat Euro pallet 4 cakes / selling unit (su) | rosting time in the refrigerator is approx. 8 h. bel. 4 su / layer 9 layers 36 su / pallet gross weight net-weight 1720 g n 7202 g |

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.