

Product Specification

Article 614 Chocolate Cream Gateau, 1900 g

pre-cut in 16 portions

EAN: inner box: 4002197006144 d master box: 4002197906147

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

Ingredients: 52.0 % whipped cream, water, sugar, whole egg, wheat flour, 1.9 % low fat cocoa, starch (contain gluten),

fat coating containing cocoa (sugar, vegetable oil, low fat cocoa, vegetable fat, hardened vegetable fat (contain soybean), emulsifiers (E 472 a, E 322), sweet whey powder, glucose syrup, flavour), humectant (E 420), invert sugar syrup, 0.7 % chocolate couverture (emulsifier (E 322 (contain soybean))), gelatine, emulsifiers (E 471, E 472 a, E 472 b), vegetable oil, baking powder, modified starch, flavour, dried glucose

syrup, glucose syrup.

May contain traces of peanut, lupine and nut products.

Description: With fresh cream, light and chocolate sponge layers. The Gateau is decorated with white cream.

Decorated with chocolate chips.

Microbiological data: Method according to § 64 LFGB Recommended and warning values according to DGHM			Nutritive value per 100 g:	
			Energy value: 1139 kJ Proteine:	272 kcal 4,3 g
	Standard [KbE/g] Maximum [KbE/g]		Total carbohydrate:	22,2 g
Total plate count	100 000		Fat:	18,5 g
E. coli	10	100		
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.	

Shelflife: 18 months up from production date Storage: -18 ℃ or below

Minimum shelflife after sale: minimum 9 months

Preparation guidelines: Remove packaging before defrosting. Defrosting time in the refrigerator is approx10 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

gross weight net-weight

Packaging dimensions: inner box/bag 29.8 x 29.4 x 10.7 cm 2180 g

master box 61.2 x 30.4 x 22.1 cm 9118 g

pallet 20.0 x 80.0 x 169.7 cm 276.3 kg 212.8 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.