

	FINAL PRODUCT SPECIFICATION SHEET	
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PRODUCT NAME	RED VELVET CAKE 14PCS PRECUT
NET WEIGHT	2900 g
PCS/BOX-KG/BOX	1 pcs/box
INGREDIENTS	<p>Cow's milk,Mixture for red velvet cake [sugar, wheat flour, cocoa, raising agents: calcium tetrahydrogen diorthophospate, Disodium dihydrogen diphospate, sodium hydrogen carbonate, emulsifiers: mono-and diglycerides of fatty acids, sodium stearoyl-2-lactylate, acetylated distarch phosphate, salt, acidifier: monopotassium tartrate, thickening agent: xanthan gum, preservative: sorbic acid, artificial flavors, color: carmines, vanillin],Cream mixture (sugar,acetylated distarch phosphate,whole milk powder,skimmed milk powder,gelatin,corn syrup solids,vegetable fats: palm oil, dextrose, fully hydrogenated vegetable fat: coconut oil, palm kernel oil, emulsifiers: acetic acid and lactic acid esters of mono-and diglycerides of fatty acids, milk proteins, salt, stabilizers: diphosphates, sodium phosphates, calcium sulphate, thickener: sodium alginate,acidifier: ascorbic acid, artificial flavours, colour: carotenes, riboflavin),Pasteurized egg,Vegetable oil (sunflower),Water,Whipped cream (water, fully and partially hydrogenated palm kernel oil, sugar, milk protein, emulsifiers: polysorbate 60, mono- and diglycerides of fatty acids, soy lecithin, acidity regulators: sodium citrates, di-sodium hydrogen orthophosphate, gelling agent: sodium alginate, stabilisers: methyl cellulose, Hydroxypropyl methyl cellulose, salt, artificial flavor),Vegetable cream [water, totally hydrogenated vegetable fat (palm kernel), sugar, stabilizer: sorbitol, hydroxypropylcellulose, milk proteins, emulsifiers: diacetyl tartaric acid esters of mono-and di-glycerides of fatty acids, soy lecithin, lactic acid esters of mono and diglycerides of fatty acids, salt, artificial flavours, colour: beta-carotene].</p>
SPECIAL NOTIFICATIONS / ALLERGENS	Contains wheat,milk,egg,soy,sulphites. May contain traces of peanuts,nuts.
MICROBIOLOGICAL STANDARDS (cfu/g)	
<ul style="list-style-type: none"> • Total microbial count • Enterobacteriaceae • Coliforms • E.Coli • Staphylococcus aureus • & other coagulase+ staphylococci • Salmonella spp • Listeria monocytogenes • Yeasts • Moulds 	<ul style="list-style-type: none"> • <10⁵ • <10⁴ • <10² • <10² • <10 • Absence/25g • Absence/25g • <10³ • <10³
SELF LIFE	12 MONTHS FROM PRODUCTION DATE AT -18°C
STORAGE	-18°C
DELIVERY CONDITIONS	-18°C

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HANDLING INSTRUCTIONS	Store in the freezer at -18°C. Thaw in the refrigerator at 0-4 °C. Once defrosted do not refreeze. Keep in the refrigerator at 0-4 °C for 4 days.
GMO INFORMATION	<ul style="list-style-type: none">• No special labeling required (EC) 1830/2003.