

Lemon Cake (28P)

PRODUCT INFORMATION

Article Number 54595**Sales description** Deepfrozen rectangular tray bake, lemon cake, finished with sugar (3%) and lemon glaze (2%), ready-to-serve.

List of ingredients

flour (WHEAT), vegetable oils and fats (rapeseed, shea, palm, sunflower), EGG, sugar, water, raising agent (E450, E500), flavouring, modified starch, lemon juice concentrate (1.1%), lactose (MILK), salt, whole MILK powder, colour (carotenes), emulsifier (lecithins), natural vanilla flavouring, natural flavour.

May contain traces of: Soybeans, Almonds, Hazelnuts, Pecan nuts, Pistachio nuts, Walnuts.

General information

Customs Code	19059070
FKB Code	B980C28

Product dimensions

Weight (g)	2100
Length (mm)	370
Width (mm)	270
Height (mm)	45

Dietary Info and Sustainability

Vegan	No
Vegetarian	Yes
Eggs Production Method	barn

Additives

E450 - diphosphates
E500 - sodium carbonates
E160a - carotenes
E322 - lecithins

Microbiological information

Presumptive Bacillus cereus: < 100/g
Escherichia coli: < 10/g
Listeria monocytogenes: < 100/g
Moulds: < 1000/g
Salmonella spp.: Absence in 25 g
Staphylococcus aureus: < 100/g
Total aerobic mesophilic plate count: < 100000/g
Yeasts: < 500/g

Nutritional information

Parameter	Per 100 g	RI (1)	Per portion *	RI (2)
energy	1671 kJ		1253 kJ	15
energy	400 kcal		300 kcal	15
fat of which:	24 g		18 g	26
- saturates	3 g		2,2 g	11
carbohydrates of which:	41 g		30 g	12
- sugars	22 g		17 g	19
fibre	< 0,5 g		< 0,5 g	
protein	4,8 g		3,6 g	7
salt	0,88 g		0,66 g	11

* 1 portion = 75 g

Allergen information

Cereals containing gluten and products thereof *	Yes
Crustaceans and products thereof	No
Eggs and products thereof	Yes
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof	Yes
Nuts and products thereof *	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxid and sulphites (>10 mg/kg or 10 mg/l expressed as SO ₂)	No
Lupin and products thereof	No
Molluscs and products thereof	No

May contain traces of: Soybeans, Almonds, Hazelnuts, Pecan nuts, Pistachio nuts, Walnuts.

(*) For type of nuts and gluten-containing cereals see ingredient list.

PACKAGING INFORMATION

Packaging Details

Inner Packaging	Baking tray (Corrugated board_PAP 20) Film (Plastic_PP 5) Label (Paper _PAP 22)
Outer Packaging	Wrap around (Corrugated board_PAP 20)
EDU (Wrap around)	
Pieces per EDU	3
GTIN	5413476309020
Net Weight	6,30 kg
Length x Width x Height (m)	0,398 X 0,300 X 0,187
CU	
GTIN	5413476309013
Net Weight	2,10 kg
Length x Width x Height (m)	0,370 X 0,270 X 0,045

Palletisation Packaging

Type of pallet	Euro pallet
Number EDU / layer	8
Number layers / pallet	9
Number EDU / pallet	72
Total net weight pallet	454 kg
Total gross weight pallet	532 kg
Length x Width x Height (m)	1,200 X 0,800 X 1,828
Palletisation Packaging	Pallet (Wood_FOR 50) Stretch film (Plastic_LDPE 4) Label (Paper _PAP 22) Interlayer (Corrugated board_PAP 20)

HANDLING INFORMATION

Storage Conditions

Shelf life after defrosting at 20°C (days)	3
Shelf life after production	12 (months)
Storage Conditions	max. -18°C

Instructions for use

First take the products out of the packaging. Let thaw for 3 hours at ambient temperature. Once defrosted, store ambient and consume within 72 hours. DO NOT REFREEZE AFTER DEFROSTING.

GENERAL INFORMATION

Certificates

BRC & IFS

GMO Policy

The group Vandemoortele complies with the European regulations EC/2003/1829 and EC/2003/1830 regarding GMO.

Contaminants

The group Vandemoortele complies with European legislation regarding contaminants, in force on the date of issue of this document.

Disclaimer

According to the best of our knowledge, the information is correct at the time of issue.
All values mentioned in this document, are average values, based on calculated data
Pictures are indicative of the products but may be subject to slight deviations from the actual products.
Instructions for use are to be considered as a general recommendation. Vandemoortele cannot be held liable for the baking process used by the customer, which is out of our control.

Abbreviations

- (1) Daily reference intakes Vitamins
- (2) Reference intake of an average adult (8400 kJ/2000 kcal)