

***Product technical and qualitative specifications***

**TIRAMISU' "CHEF" LONG CAKE**



**Code:** CD062

**Description:** Sponge cake base soaked in coffee, mascarpone cream, ladyfingers biscuits, cocoa powder.

**Category:** CUPBOARD

**Shelf-life:** 24 MONTHS

**Ingredients:** water - sugar - vegetable fats (coconut, palm kernel, palm) - ladyfingers (8.8%) (WHEAT flour, sugar, EGGS (26%), potato starch, raising agent: E503ii, MILK proteins, flavourings, salt) - sponge cake (WHEAT flour, EGGS, sugar, glucose syrup, emulsifier: E471, stabiliser: E422, raising agents: E450i - E500ii, preservative: E202, salt, flavourings) - MASCARPONE (6.3%) (CREAM (92%), MILK (8%), acidifier: E330) - sugared EGG yolk (EGG yolk (50%), sugar) - powdered skimmed MILK - decorative cocoa (1.2%) (cocoa powder (38%), dextrose, sugar, potato starch, vegetables fats (palm kernel)) - WHEAT flour "00" - freeze-dried coffee (0.9%) -

powdered MILK whey - rice starch - vegetable fat (coconut) - MILK proteins - edible gelatin - gelling agents: E440 - emulsifiers: E471 - thickeners: E407 - E401 - colours: E160b - flavourings

**Allergens:**

The ingredients indicated in capital letters can cause reactions in allergic or intolerant people.

The product contains cereals containing gluten, milk and products containing milk, eggs and products containing eggs. It might contains traces of nuts, peanuts and products containing peanuts, soya and products containing soya.

**How to preserve the product:** Keep the product in the compartment \*\*\* o \*\*\*\* (-18°C); the product should be eaten by the date stated on the package. Please strictly respect the refrigeration chain.

**How to serve the product:** Before eating, please keep the product at temperature of domestic fridge (+2/+5°C), for about 5/6 hours. Once defrosted, the product can be preserved at a temperature of + 4°C for three days at the latest. Please do not refreeze.

**Portions:** Twelve-portions per package

**Net weight:** 1150 g

**Box dimensions:** 42 cm x 17 cm x 9 cm

**Pallet:** EURO cm 120 x cm 80

**Boxes per layer:** n. 14

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<b>Layers per pallet:</b>	n. 20
<b>Boxes per pallet:</b>	n. 280
<b>Rectangular tray:</b>	golden colour - 40.8 cm x 15 cm

**Hygienic specifications - average values on production:**

Total bacterial charge ufc/g:	<100.000
Enterobacteriae ufc/g	<100
Staphylococcus aureus ufc/g:	<100
Salmonella spp. on g 25:	none
Listeria monocytogenes on g 25:	none

The company guarantees the microbiological standards predetermined, on condition that the refrigeration chain is maintained (please see the section "how to preserve the product").

**Nutrition declaration**

Average value per 100g of product		
Energy	kJ 1209	kcal 289
Fat	15 g	
of which saturates	12 g	
Carbohydrate	34 g	
of which sugars	25 g	
Protein	4 g	
Salt	0,16 g	