Erlenbacher
Passion & Cakes since 1973

Product Information

Order code 8108192
„TOUT AU CHOCOLAT“, CHOCOLATE GATEAU

For chocolate there is always an occasion! This is especially true for this cake temptation made of two dark coloured sponge cake layers with tender-melting chocolate cream filling, completed with a surface of cocoa frosting and with a garnishment on the sides of dark coloured sponge cake crumbs. Simply irresistible!





12 portions
ø 24 cm

weight	measurement	weight/portion	state
950g	ø 24cm	approx. 80g	

pieces/case	portions	cut	order code
6	12	pre-cut	8108192

Name of food

Gateau of two layers of dark coloured sponge cake, each covered with chocolate cream filling (55%), coated with cocoa frosting (9%) and garnished on the sides with dark coloured sponge cake crumbs, quick-frozen, pre-cut into 12 portions.

Ingredients

INGREDIENTS: CREAM (MILK), chocolate (sugar, cocoa mass, cocoa butter, clarified BUTTER (MILK), fat-reduced cocoa powder, emulsifier (SOY lecithins)) (14%), sugar, water, cocoa frosting (rapeseed oil, sugar, fat-reduced cocoa, palm fat, whole MILK powder, emulsifier (E322)) (9%), WHEAT flour, glucose fructose syrup, rapeseed oil, whole EGG, reduced-fat cocoa (3%), WHEAT starch, dextrose, raising agents (E450, E500), gelatine, skimmed MILK powder, modified starch, emulsifier (E471), humectant (E420), salt, acidity regulator (E300). May contain NUTS and PEANUTS!

Defrosting recommendation:

Defrosting recommendation: Remove the frozen product from packaging. Defrost the whole product in the fridge (6-7°C) for approximately 6 hours.

status 07.03.2024

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Nutritional values per 100g

Nutritional values per 100g	Nutrition information
kJ	1547 kJ
kCal	371 kcal
Fat	21,7 g
of which saturated fatty acids	9,0 g
Carbohydrates	37,9 g
of which sugar	29,3 g
Dietary fibre	3,8 g
Protein	4,1 g
Salt	0,26 g
Gluten	
Lactose	
Galactose	

Allergens

Allergens	contained as an ingredient	traces in the product - cross-contamination
Cereals containing gluten and products thereof	Yes	Yes
Crustaceans and products thereof	No	No
Eggs and products thereof	Yes	Yes
Fish and products thereof	No	No
Peanuts and products thereof	No	Yes
Soybeans and products thereof	Yes	Yes
Milk and products thereof (including lactose)	Yes	Yes
Nuts and products thereof	No	Yes
Celery and products thereof	No	No
Mustard and products thereof	No	No
Sesame seeds and products thereof	No	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre	No	No
Lupin and products thereof	No	No
Molluscs and products thereof	No	No

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Product dimensions

Best-Before-Date (BBD)	18 Months
Remaining time	3 Months
length	253mm
width	249mm
height	64mm

Unit details

GTIN unit	4004311181928
Net weight	950g
Gross weight	1104g
Length	253mm
Width	249mm
Height	64mm

Carton details

GTIN carton	4004311081921
Material	Paper/Paperboard
Package weight	1196g
Net weight	5700g
Length	520mm
Width	264mm
Height	204mm

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Pallet details

type	Euro
Handling	Returnable
Number of cartons per layer	6
Number of layers	8
Number of individual packages per pallet	288
Net weight	274kg
Gross weight, excl. pallet	331kg
Gross weight (incl. 22-kg pallet)	353kg
Packaging weight	57kg
Number of packages in a carton	6
Length	1200mm
Width	800mm
Height	1777mm

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