

Marble Crown Cake

1 General information

Article number	818783
Designation in accordance with food stuff laws FIC	Pale and dark sponge cake with 8% chocolate couverture, ready-baked, deep-frozen
Country of production	Germany
Address of the distributor	ARYZTA Food Solutions GmbH, Konrad-Goldmann-Straße 5b, 79100 Freiburg

- ☐ New specification
☒ Replacement for specification of: 18.03.2020

2 Label - Logo



3 Product description

3.1 Convenience grade, physical features of deep-frozen or finished product

Convenience grade	
<input type="checkbox"/>	RD Product (raw dough/unproved)
<input type="checkbox"/>	PP Product (pre-proved)
<input type="checkbox"/>	PB Product (pre-baked)
<input checked="" type="checkbox"/>	TS Product (ready baked)
<input type="checkbox"/>	Other



Serving suggestion

Brief product description	Round marble crown cake, decorated with chocolate couverture, ready-baked, deep-frozen, 1 cake à 1200g
Intended use	Convenience product to thaw
Target group	Adults and children without any restriction

Physical features	Description - thawed product prepared according to thawing instructions (TS)
Appearance / consistency	Pale and dark sponge cake in marbled appearance, decorated with chocolate couverture
Smell	Typical, of cocoa, without any off-odour
Taste	Typical, of cocoa, sweet, without any off-taste
Foreign bodies	None

There is an existing test schedule for the monitoring of these values:

☒ Yes

☐ No

3.2 Sales argument / advertising slogan

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3.3 Packaging data and dimensions

Pallet:	Cartons per pallet:	168
	Layers per pallet:	14
	Carton per layer:	12
	Pallet height incl. Euro-pallet [mm]:	1690
	Total gross weight of pallet [kg]:	approx. 251
Carton:	External dimensions L x W x H [mm]:	250 x 250 x 110
	Weight [g]:	139.0
	Material:	Cardboard
	Quantity per carton [each]:	1
	Net weight of carton contents [g]:	1200
Inner bag:	Dimensions [mm]:	450 x 450
	Weight per inner bag [g]:	4.0
	Material:	PO-foil
	Quantity of inner bags per carton:	1
	Inner bag closed:	Yes
	Closing:	shrinking foil
Label:	Weight [g]:	2.0
Total packaging weight:	Carton + Inner bag + Label [g]:	145

Labelling elements according to the requirements of the German foodstuff information regulation (LMIV), pre-packed foodstuff regulations (FPVO) and the regulation of deep-frozen foodstuffs (TLMV):

Carton:	<input checked="" type="checkbox"/> Product designation	<input checked="" type="checkbox"/> Batch No.
	<input checked="" type="checkbox"/> EAN 128 (4031072187838)	<input type="checkbox"/> EC control No.
	<input checked="" type="checkbox"/> Shelf life	<input checked="" type="checkbox"/> Country of origin
		<input type="checkbox"/> Others (if yes, what?):

3.4 Product handling

Transport and storage conditions:		-18°C Don` t refreeze once defrosted!
Shelf-life from production date: (under correct storage conditions)		12 Months
Recommendation of shelf life of the ready baked product:	48 hours	<input checked="" type="checkbox"/> at room temperature
	Remark:	
Type of Date:		At -18 ° C best before: dd.mm.yyyy
Thawing instruction:	Defrosting time	240 Min. <input checked="" type="checkbox"/> at room temperature
	Miscellaneous	-

4 Composition

4.1 List of ingredients (Information for declaration according to foodstuffs laws (FIC))

Ingredients	Partial components of mixed ingredients / additives and allergens / important remarks
wheat flour	
sugar	
pasteurised whole egg	barn egg
low-fat curd cheese	
vegetable fats	coconut, palm
rapeseed oil	
fat reduced cocoa powder	
emulsifiers	acetic acid esters of mono- and diglycerides of fatty acids, lactic acid esters of mono- and diglycerides of fatty acids (vegetable), mono- and diglycerides of fatty acids (palm), sorbitan tristearate (vegetable), soya lecithin
raising agents	diphosphates, sodium carbonates
dextrose	wheat
sweet whey powder	
glucose syrup	wheat
wheat starch	
skimmed milk powder	
natural vanilla flavouring	
acid	citric acid

4.1.1 Further Ingredients

Ingredient	Contained Yes / No	If yes,
Rennet	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	<input checked="" type="checkbox"/> Microbial origin <input type="checkbox"/> Animal origin
Glutamates	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Name: Quantity
Gelatin	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Source
Flavour	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Alcohol contained (e.g. as carrier) <input type="checkbox"/> Yes <input type="checkbox"/> No
Cinnamon / coumarin	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Country of origin Type of cinnamon: Quantity of cinnamon per piece: Quantity of coumarin per piece:
Palm	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Is it from a sustainable palm oil-production? <input type="checkbox"/> Yes, method / certification: <input checked="" type="checkbox"/> No
Nanotechnology	Are raw materials or components made of nanotechnology used in the product? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Animal-based carriers	Are there used animal-based carriers (e.g. for flavourings)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Alcohol	Does the product contain alcohol or alcohol without obligation to declare? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No If so, which percentage of vol.%? < 1%	

4.2 Additives and ancillary materials used

Class designation	Name	E-number	Status / biological source
acid	citric acid	E330	
emulsifier	acetic acid esters of mono- and diglycerides of fatty acids	E472a	
emulsifier	lactic acid esters of mono- and diglycerides of fatty acids	E472b	vegetable
emulsifier	mono- and diglycerides of fatty acids	E471	palm
emulsifier	sorbitan tristearate	E492	vegetable
emulsifier	soya lecithin	E322 (soya)	
raising agent	diphosphates	E450	
raising agent	sodium carbonates	E500	

4.3 Declaration of ingredients (identical with the label)

Ingredients:

WHEAT flour, sugar, pasteurised whole EGG, 14% low-fat curd cheese (MILK), vegetable fats (palm, coconut), rapeseed oil, low fat cocoa powder, emulsifiers (lactic acid esters of mono- and diglycerides of fatty acids, acetic acid esters of mono- and diglycerides of fatty acids, mono- and diglycerides of fatty acids, sorbitan tristearate, E322 (SOYA)), raising agents (diphosphates, sodium carbonates), dextrose, sweet whey powder (MILK), glucose syrup, WHEAT starch, skimmed MILK powder, natural vanilla flavouring, acid citric acid.

The product may contain traces of nuts.

4.4 Declaration of additives and allergens subject to labelling requirements

(incl. allergens in seasoning mixtures and additives, and allergens possibly contained in the product unintentionally due to contamination).

Additives subject to labelling requirements in accordance with regulations for unpackaged foodstuffs:

Category (Product label designation)	Contained in the product		E-number
	Yes	No	
Colour	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Preservative	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Antioxidant	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Flavour enhancer	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphur	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Blackened (Olives with a concentration of ferrous gluconate (E579) or ferrous lactate (E585) have to be labeled)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Waxes (contained as surface treatment agent for fresh citrus fruits, melons, apples and pears (E901-E904, E912 or E914))	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Phosphate (only in meat products with additives E338-E341, E450-E452)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sweeteners	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Contains a source of phenylalanine	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Presence of ingredients with allergenic potential

Category	Subject to labelling req. in accordance with		Contained in the product ³			Type, exact designation (e.g. wheat flour, whole milk etc.)
	Alba List* ¹	EU regulation* ²	?	Yes	No	
Cow milk, milk and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	low-fat curd cheese, skimmed milk powder, sweet whey powder
Lactose and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	low-fat curd cheese, skimmed milk powder, sweet whey powder
Chicken's eggs, eggs and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	pasteurised whole egg
Soya protein, soya beans, soya lecithin and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	soya lecithin
Gluten, cereals containing gluten (i.e. wheat, rye, barley, spelt, oat, kamut or hybrid strains of the above) and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	wheat flour, wheat starch
Beef	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Pork	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Chicken	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Shellfish and crustaceans and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Molluscs and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Maize	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cocoa	X		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	low fat cocoa powder
Legumes	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts such as almonds, Queensland, hazelnuts, pecan, para, macadamia, cashew, walnuts, pistachio and products thereof	X	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Peanuts and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sesame seeds and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Glutamate (E620 to E625)	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphur (E220 to E228), sulphur dioxide and sulphites with a content exceeding 10mg/kg or 10 ml/l and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Coriander	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Celery and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Carrots	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupine and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
*1	- Version 2011					
*2	- Regulation 2003/89/EG, regulation 2006/142/EG and regulation (EU) No. 1169/2011					
*3	- Please mark "?" if there is insufficient information available or if the article contains just traces of the pertinent substance. - Please mark "Yes" if the article contains the mentioned substance (as an ingredient) or may contain the mentioned substance (through carry-over) - Please mark "No" if the article is free from mentioned substance					

5 Quality assurance / HACCP

Is the product tested under a foreign body and / or metal detector?				<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Is there an existing HACCP concept for the product				<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
Is the production operation certified:	<input type="checkbox"/> ISO 9001	<input type="checkbox"/> BRC	<input checked="" type="checkbox"/> IFS	<input type="checkbox"/> Others: If so, which?	

6 Nutritional Information

In accordance with foodstuffs information regulation (LMIV) and German nutritional information regulations

Nutritional values per acc. to convenience grade		Nutritional values per acc. to TS product	
*Energy:		*Energy:	1479 kJ
*Energy:		*Energy:	353 kcal
*Fat:		*Fat:	17.6 g
of which	*saturates:	of which	*saturates:
	mono-unsaturates:		mono-unsaturates:
	poly-unsaturates:		poly-unsaturates:
*Carbohydrate:		*Carbohydrate:	41.2 g
of which:	*sugars:	of which	*sugars:
	polyols:		polyols:
	starch:		starch:
Fibre:		Fibre:	1.2 g
*Protein:		*Protein:	6.9 g
*Salt:		*Salt:	0.64 g

*mandatory disclosures

☒ Values have been calculated:

Basis: Nutritional information acc. to the specification of the raw materials

☐ Values have been determined by analysis: Basis:

Is the product vegetarian / ovo-lacto-vegetarian?

☒ Yes ☐ No

No ingredients of animal origin except for milk, milk components, eggs, egg components, honey

Is the product ovo-vegetarian?

☐ Yes ☒ No

No ingredients of animal origin except for eggs, egg components, honey

Is the product lacto-vegetarian?

☐ Yes ☒ No

No ingredients of animal origin except for milk, milk components, honey

Is the product vegan?

☐ Yes ☒ No

No ingredients of animal origin

Is the product suitable for the following diets?

Halal - If so, please add the current certificate.

☐ Yes ☒ No

Kosher - If so, please add the current certificate.

☐ Yes ☒ No

7 Traceability

The traceability of the product is ensured by means of the following designation / identification:

☒ Article number ☒ Shelf life date ☐ Product code ☒ Batch number

The critical raw materials used can be identified by means of this designation / identification: ☒ Yes ☐ No

The raw materials and packaging materials used are specified ☒ Yes ☐ No ☐ Partly

8 Product-Parameter

8.1 Chemical and physical parameters

Generally the target values of the specification are minimum values for the average values (average value \geq target value). The designated tolerance values (upper limit value and lower limit value) refer to the single pieces and are valid for the complete scope of testing (piece \leq upper limit value resp. piece \geq lower limit value).

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	1200	1300	1164
Height	mm	90	95	85
Diameter	mm	240	250	230

8.2 Microbiological parameters

Parameter	Unit	other products	
		Target value	Upper limit value
Aerobe mesophile Koloniezahl	KbE / g	10^5	10^6
Koagulase-positive Staphylokokken	KbE / g	10^2	10^3
präsumtive Bacillus Cereus	KbE / g	10^2	10^3
E. Coli	KbE / g		10
Schimmelpilze	KbE / g	10^2	10^3
Salmonellen	KbE / 25 g	n.n.	n.n.
Listeria monocytogenes	KbE / g	10^1	10^2

n. d. = "not detectable"

The microbiological values conform to the LFGB or the guidelines of the DGHM:

☒ Yes ☐ No

The micro-biological parameters are examined as required in the context of an inspection scheme:

☒ Yes ☐ No

Product specification

9 Irradiation / Trans fatty acids

Has the end product been treated with ionising radiation?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Does the end product contain additives that have been treated with ionising radiation?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Does the product contain any artificial trans fatty acids?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
If yes, does the product contain < 2g artificial trans fatty acids per 100g fat?	<input type="checkbox"/> Yes Quantity	<input type="checkbox"/> No

10 Confirmation

The supplier/manufacturer of the product hereby confirms that the delivered product (all raw materials and packing materials included) conforms to the EU regulation and to the requirements of German foodstuffs laws (laws, regulations, guidelines and rules) in their current valid version.

The supplier/manufacturer confirms hereby that the delivered product does not contain or consist of genetically modified organisms (GMO) and that the product does not contain any ingredients made of GVO (according to regulation (EG) 1829/2003 and (EG) number 1830/2003). Accidental and technologically inevitable contaminations with genetically modified organisms up to a limit of 0.9% related to the respective ingredient are excluded. Appropriate confirmations provided by the suppliers are available.

Electronically generated document - valid without signature!

State: 16.02.2023