

Rhubarb cake (21P)

PRODUCT INFORMATION

Sales description Deep-frozen tray-baked cake with a vanilla flavoured cream (20,5%), rhubarb (23,5%) and crumble, ready-to-serve.

List of ingredients



rhubarb (23.5%), sugar, water, vegetable oils and fats (rapeseed, palm, sunflower), EGG, flour (WHEAT), starch (WHEAT), modifiedstarch, sweet whey powder (MILK), skimmed MILK powder, concentrated butter (MILK) (0.9%), cream powder (MILK), glucose syrup,raising agent (E341, E450, E500), emulsifier (E471), semi-skimmed MILK powder, cream (MILK), salt, natural flavour, dextrose, carrotextract, inverted sugar, acidity regulator (citric acid, E331), gelling agent (pectins), thickener (xanthan gum), skimmed MILK,stabilizer (E401).

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

General information

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| Customs Code | 19059070 |
| FKB Code | B636C21 |

Product dimensions

| | |
|------------|------|
| Weight (g) | 2800 |
|------------|------|

Dietary Info and Sustainability

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|------------------------|---------|
| Vegan | No |
| Vegetarian | Yes |
| Sustainable Palm | RSPO SG |
| Eggs Production Method | barn |

Additives

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| E500 - sodium carbonates |
| E450 - diphosphates |
| E341 - calcium phosphates |
| E415 - xanthan gum |
| E471 - mono- and diglycerides of fatty acids |
| E401 - sodium alginate |
| E330 - citric acid |
| E440 - pectins |
| E331 - sodium citrates |

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