



## Meringata trancio



Frozen pastry product. Layers of crisp meringue and whipped cream.

Image for illustrative purposes only



Weight: 1000 g <sup>e</sup>



Selling Unit Code: 3222159



EAN code: 8008207722055

UPC code: 826069722055



Ingredients: Meringue 38% (sugar, **WHEAT** starch, invert sugar, **EGG** albumen in powder, dextrose, flavor), water, **CREAM** 15%, glucose syrup, vegetable fat (palm, palm kernel, coconut), sugar, dextrose, **MILK** proteins, **EGG** yolk, stabilizers: sorbitol, hydroxypropyl cellulose; modified starch, emulsifiers: diacetyl tartaric acid esters of mono and diglycerides of fatty acids, **SOY** lecithin; **WHEAT** starch, flavors, skimmed **MILK** powder, thickeners: guar gum, xanthan gum; salt, color: carotene. **It may contain traces of nuts.**



### Average nutritional values for 100 g:

Energy	1334 kJ 318 kcal
Fats	12 g
of which saturated	9,1 g
Carbohydrate	49 g
of which sugars	48 g
Fibres	0,12 g
Protein	1,9 g
Salt	0,06 g



### Microbiological Characteristics:

Total aerobic	UFC/g < 500.000
Total coliform	UFC/g < 1000
Escherichia coli	UFC/g < 10
Mold	UFC/g < 500
Yeast	UFC/g < 1000
Staphylococcus aureus	UFC/g < 10
Listeria monocytogenes	UFC/g absent in 25 g.
Salmonella	UFC/g absent in 25 g.



### Shelf Life:

18 months. Once the product has been defrosted, store in refrigerator (4°C/39°F) up to 3 days.



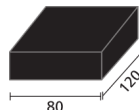
### Allergens declaration:

Milk, egg, gluten, soya. May contain traces of nuts.



### Defrosting/Cooking instructions:

Take the cake out of the freezer and serve the portions directly. Put immediately the remaining cake in the freezer again.



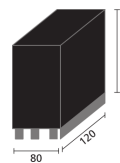
### Packaging sizes:

Primary pack weight (g)	260
Primary pack size (cm)	43x15,5x10,5(h)
Master carton size (cm)	



### Storage conditions:

Keep the product at -18°C (0°F). Don't refreeze once defrosted.



### Palettization:

	EU 80x120	USA 100x120
Pack per layer	13	16
Masters per layer		
Layers	18	18
Total per Pallet	234	288
Pallet weight Kg	310	383



### Transport mode:

Keep Frozen at -18° C

Issue date: 21/02/2017