



# SALTED CARAMEL CAKE 300G

Net weight: 300g

Light sponge base cake with nut flavoured **curd** with rye whipped cream. Covered with salted caramel and decorated with crispy salted granules. Deep-frozen.

10 units/box 64 boxes/pallet

## Ingredients

Nut flavoured **curd** with rye (**curd, cream, sugar, rye flour, rye malt, caraway seeds**), caramel filling with sea salt 17% (sugar, glucose-fructose syrup, humectant: glycerol, palm oil, **skim milk powder**, modified starch, emulsifiers: E460, E435; sea salt, caramel syrup, preservative: potassium sorbate), whipping mix (**buttermilk**, vegetable fats (palm, rapeseed, coconut), fully hydrogenated palm oil, modified starch, stabilizer: carrageenan), sugar, **wheat flour, whole egg liquid**, water, gelatine, cocoa butter, condensed **milk**, glucose syrup, **whey powder**, cocoa mass, **oatflour, wheat malt flour**, cocoa fat, rapeseed oil, humectant: glycerine; dextrose, emulsifiers: **soya** lecithin, mono- and diglycerides of fatty acids, E475, sorbitol; flavourings, raising agent: sodium carbonate; acidity regulators: E450i, citric acid, E500ii; salt, food colors: beta-carotene, E171, carmine; thickeners: pectin, E466, xanthan gum.

*May contain traces of nuts and sesame seeds.*

## Nutritional value per 100g

Energy value	1150kJ/274kcal
Fats	11,5g
of which saturated fatty acids	6,6g
Carbohydrates	36,9g
of which sugars	34,8g
Fibres	0,71g

Proteins	5,8 g
Salt	0,43g

### Transport and storage conditions

At  $-18^{\circ}\text{C}$ .

*Do not refreeze defrosted products.*

### Preparation instructions

Defrost 10 hours at temperature  $+2\dots+6^{\circ}\text{C}$ .

### Best Before

at $-18^{\circ}\text{C}$	270 days
after defrosting $+2^{\circ}\dots+6^{\circ}\text{C}$	7 days