



Article No.: 1341403

Product designation: Kranfil's Strawberry Cheesecake

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1. Name of the food: filling cream with biscuit pieces and dried strawberries

Ingredients [allergens in UPPERCASE LETTERS]:	
sugar	>30-40 %
rapeseed oil	>10-20 %
biscuit pieces: WHEAT flour, sugar, BUTTER, salt	>10-20 %
powdered mascarpone [MILK constituents]	≥2-10 %
sweet WHEY powder	≥2-10 %
cocoa butter	≥2-10 %
CREAM powder	≥2-10 %
BUTTERMILK powder	≥2-10 %
dried strawberries	<2 %
skimmed MILK powder	<2 %
emulsifier SOY lecithin	<2 %
salt	<2 %

All details are based on FIR REG (EU) No. 1169/2011. Cross contaminations are disregard

QUID: 15 % biscuit pieces
7,5 % Mascarpone powder
1,5 % dried strawberries



Article No.: 1341403

2. Sensory properties:

Colour:	light coloured cream with pieces
Smell:	typically
Flavour:	sweet, like mascarpone, biscuits and fruit
Consistency:	creamy mass with pieces

3. Chemical / physical parameters:

Parameter	Value	Method
fat content (%)	ca. 36 %	Soxhlet

4. Microbiology:

Parameter	max. Value	Method
Total germ count (not including lactic acid bacteria)	10.000 /g	ASU L 06.00-18
Mould	500 /g	ASU L 01.00-37
Yeast	1.000 /g	ASU L 01.00-37
Coliform germs	10 /g	ASU L 01.00-54
Salmonella	not detectable /25g	ASU L 00.00-20

5. Packaging / minimum shelf life / storage conditions:

Packaging:	3 kg bucket
Best before:	540 days
Storage conditions:	at 20°C, dry, sealed, in original packaging, keep away from freeze, heat and direct insolation



Article No.: 1341403

6. Basic recipe / Application / Dosage recommendation:**Application Advice**

Method / Application:
<ul style="list-style-type: none">➤ Ready to use➤ Note: During storage colour changes and fat and oil separation may occur. The quality is not compromised! Stir well before use.

7. Nutritional information (of the article):

Average nutritional values per 100 g (calculated)	Value
Energy in kJ / kcal	2364 / 566
Fat in g	35,5
- of which saturated fatty acids in g	12,9
Carbohydrates in g	56,7
- of which sugar in g	51,0
Dietary fibre in g	0,5
Protein (N x 6,25) in g	4,1
Salt (calculated) in g	0,5
Bread exchange units	4,7



Article No.: 1341403

8. Ingredients which can trigger allergies or other incompatibility reactions*:

Based on FIR REG (EU) No. 1169/2011.

Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or hybrid strains thereof) and products made thereof	+
-wheat	+
-rye	S
-barley	S
-oats	-
-spelt	S
-kamut	-
-hybrid strains	-
Crustaceans and products made thereof	-
Eggs and products made thereof	-
Fish and products made thereof	-
Peanuts and products made thereof	-
Soya and products made thereof	+
Milk and products made thereof (including lactose)	+
Nuts and products made thereof	S
-almonds	S
-hazelnuts	S
-walnuts	S
-cashew nuts	-
-pecan nuts	-
-brazil nuts	-
-pistachios	S
-macadamia nuts	-
-queensland nuts	-
Celery and products made thereof	-
Mustard and products made thereof	-
Sesame seeds and products made thereof	-
Sulphur dioxide and sulphite for concentrations >10 mg/kg / >10 mg/l, stated as SO₂	-
lupine and products made thereof	-
Molluscs and products made thereof	-

+: part of recipe

S: may contain in trace

-: is not part of the recipe

All raw material data is based on information from our suppliers.

**Article No.: 1341403**

This product does not contain any ingredients from genetically modified organisms (GMO) with mandatory labelling pursuant to EC Directives No. 1829/2003 and No. 1830/2003.

The product including its packaging complies with REG (EC) 178/2002 and its subsequent versions, the German Food and Feed Code ("LFGB") and its subsequent ordinances as well as the relevant principles of the German Food Code as amended from time to time.

The specific product details constitute a description of the product. Natural substances in particular can result in fluctuations in the composition and accordingly in the properties. Without acknowledging any legal claims, we endeavour to compensate for this effect with suitable measures in order to preserve the specific application features.

Note

To identical version numbers of an article, there could be multiple valid product specification with a different issuing date. Through constant updating for e.g. of certain recipe ingredients that change depending on the crop's harvest and result in minimal fluctuations in the nutritional value of the product.

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This product specification has been created by a centralized recipe management system and is therefore valid also if no signature appears.