



PFALZGRAF

Taste the Black Forest



Perfection in Cakes and Gateaux

PRODUCT CATALOGUE 2026



More room for quality, sustainability and innovation.

HOW WE SHAPE THE FUTURE OF BAKING

The future is created where people come together to bring a vision to life. This very team spirit shapes our daily work. It connects our employees, our production site and our products.

For more than 40 years, our cakes and gateaux have combined traditional craftsmanship, natural ingredients and a conscious use of resources. Thanks to the PFALZGRAF team, this quality comes to life every day. Around 240 employees bring their knowledge, experience and passion into every step of the production process. Many of them have been with the company for decades, ensuring with their expertise a seamless combination of craftsmanship, technology and quality.

This interaction forms the foundation of our product range: with timeless classics and new, trendy creations we offer a product range that combines both tradition and innovation, while perfectly meeting the demands of the professional out-of-home market.

By expanding our production area by around 6,000 m², we have taken a significant step into the future. But for us, progress means far more than physical development. We remain true to our production site in the Black Forest and deliver our products from here to over 40 countries worldwide. Through our work, we strengthen the local economy and embrace both regionality and sustainability. Values that have always been the foundation of our company.

We look forward to working with you to set new trends and shape the future of baking in a responsible manner.

Yours sincerely,

Dirk Brünz
Managing Director
Pfalzgraf Konditorei GmbH

Tim Brünz
Managing Director
Pfalzgraf Konditorei GmbH

Our range

DISCOVER THE VARIETY AND QUALITY OF OUR CREATIONS



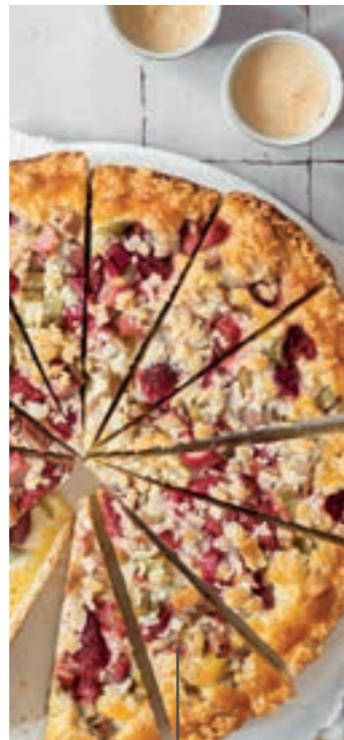
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PFALZGRAF
STORIES



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BAKED
CAKES



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COUNTRY
STYLE CAKES



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CREAM
GATEAUX



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BAKED SLICES



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CREAM SLICES



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OVERVIEW

Behind the scenes of true confectionary art

Whenever a guest in a coffee shop, hotel, or restaurant takes a bite of a piece of cake or gateaux, it's all about indulgence and emotions. Creating exactly this feeling has been our mission for more than 40 years. Every slice should taste of craftsmanship, natural ingredients and passion for baking.

What consumers don't see: behind every single piece lies a complex combination of production steps, technology and the know-how of around 240 employees. Every day, approximately 32.000 cakes and gateaux leave PFALZGRAF's production line. To make this process run smoothly, countless areas must align perfectly, from sourcing and storing raw materials, dough preparation, baking, finishing, freezing, cutting and packaging.

Across all areas, we employ people who have been part of the company for decades and have a deep understanding of our processes.

PFALZGRAF



INSIDE PRODUCTION

A key position in the entire production process is held by Stephan Koller. He heads the entire production department and, together with his production management team, ensures that all processes interlock perfectly. "Looking back over the past years, one of the most important milestones in our company's history for me was the expansion of our production site", says Stephan Koller. Since the inauguration in June 2025, PFALZGRAF has been operating on four production lines and has gained additional capacity in cutting and cooling technology as well as packaging.



FOCUS ON QUALITY

PFALZGRAF's principle is clear: no additives, flavor enhancers or artificial colorants and preservatives. Instead, we rely on natural raw materials, responsible use of sugar, palm-oil-free recipes and retail packaging that is completely plastic-free. For Christine Hermann, Head of Quality Assurance, strict quality controls are not just an option. "At PFALZGRAF, quality comes first. That begins with the structural conditions and our operational and personnel hygiene. Selected raw materials and adherence to all processes guarantee the highest product quality." PFALZGRAF's position among the best in the industry is confirmed by its certification to the IFS Food Standard – Higher Level. "Through consistent quality checks at every stage of production, we ensure that our products always meet the highest standards of product safety and quality. These controls are based on legal requirements as well as the principles of our internal quality management system."



FROM THE FACTORY TO THE CONSUMER

When the freshly packaged cakes and gateaux leave the factory, the work of our sales team begins – the bridge between production and consumer. "PFALZGRAF develops new cakes and gateaux with focus on top quality," says Mike Barry Schuh, Head of International Sales. "Our customers' preferences are being collected systematically, assessed in terms of technical feasibility and translated into practical, ready-to-use recipes. The result are products that meet the highest standards regarding flavor, processing, shelf life and presentation."

The sales team closely monitors national and international trends. "In our home market, there is a growing demand for products made with natural ingredients, transparent sourcing and hand-made quality. Innovative flavors and appealing textures help differentiate products in the market. Internationally, premium products with high-quality raw materials and unique recipes are becoming increasingly important, as well as modern interpretations of classic baked goods that offer an exclusive indulgence experience."



TEAM SPIRIT FOR TRUE INDULGENCE

What emerges from PFALZGRAF's production is the result of team spirit, experience and true passion. From raw material to finished slice, every product reflects expertise and precision. And you can taste that, whenever someone in a café dips their fork into a piece of cake or gateau and enjoys a little moment of delight.



32,000
CAKES AND
GATEAUX PER DAY

28.000 SQM
PRODUCTION
AREA

240
EMPLOYEES

50 %
CRAFTSMANSHIP

40 YEARS
EXPERIENCE AND
KNOW-HOW



From the Black Forest into the world

Looking back on 40 years of PFALZGRAF: What were the secret ingredients that transformed a small coffee shop into one of the key players in the market?

Our story begins in the 1960s, the golden age of spa tourism. In an idyllic village in the Black Forest, Roland and Marlene Brünz ran a coffee shop with its own bakery. Café Brünz quickly became a popular destination known for its cozy and sociable atmosphere. In their bakery, timeless classics were crafted with skill and passion: Sachertorte, Almond Bienenstich, and of course, the Black Forest Gateaux – the signature product. For the guests, this was reason enough to stay until late in the evening, enjoy the atmosphere and treat themselves. Soon, there was a growing demand for takeaway versions of the popular cakes and gateaux.

This inspired Roland Brünz to start sending the sweet masterpieces straight to the customers' doorstep.

Since
1964



CAKES BROUGHT RIGHT TO YOU

Taken for granted today, this was a true pioneering achievement in the early days of Café Brünz. It had to be ensured that the cakes and cream gateaux would retain their delightful texture even after defrosting and shipping. A creative solution was required. With the simple combination of blast freezing, styrofoam boxes, and dry ice, Roland Brünz found the perfect answer.



„PFALZGRAF cakes and gateaux are 100 % made in the Black Forest.“

FROM A SMALL BAKERY TO A MARKET LEADER

The innovative concept quickly became a top seller, though not without some initial difficulties. In the 1970s, the first frozen cakes and gateaux were sold in German food retailers – marking the birth of the Schwarzwald Konditorei Brünz GmbH. But rather than getting caught up in the fierce price competition of the retail market, Dirk Brünz shifted focus to the professional out-of-home market in the mid-1980s. This decision proved to be a game-changer, paving the way for the establishment of the Pfalzgraf Konditorei GmbH and decades of sustained growth.



TRADITION AND INNOVATION

How are things today? What started as a cozy coffee shop with a tradition of craftsmanship has become a market leader in the European foodservice area with more than 240 employees and a daily production output of round about 32,000 cakes and gateaux. In 2023, Tim Brünz joined the management and now leads the company alongside his father, Dirk Brünz. Many of the classic products such as the Almond Bienenstich are still part of the range. And every single cake is still 100 % made in the Black Forest. With new creations and a wide variety, PFALZGRAF now exports to over 40 countries and the production facilities continue to grow: With 6,000 sqm of new production space, PFALZGRAF will produce more cakes and gateaux than ever before, starting in 2025.

A LOOK AHEAD

Looking back, it's clear: The passion for crafting perfect cakes and gateaux has always been in our DNA. That's why we'll keep doing what we've been doing for nearly 60 years – baking with passion. For us, this isn't just a marketing slogan; it's part of who we are and what drives us, ever since the founding of Café Brünz. We want to delight and inspire people, creating little moments of happiness with our cakes and gateaux.



Taste a slice of sustainability

Discover the ingredients and strategies that make our sweet creations so special – and how we take small but powerful steps to serve up a better future on every dessert plate.



TACKLING FOOD WASTE

According to the Federal Ministry of Food and Agriculture, the manufacturing sector in Germany causes approximately 1.5 million tons of food waste every year. Part of this waste is driven by excessive perfection: for baked slices and cream slices, edges are often trimmed to ensure uniform pieces. For us, that's an unnecessary waste. That is why we don't cut these edges off! Waste less, eat more – a simple step toward reducing food waste.



ZERO PLASTIC

Our cakes and gateaux are packaged entirely plastic-free. Baking trays and retail packaging are made from 100 % fresh fibre which brings significant advantages: it eliminates the risk of mineral oil residue transferring to our products, allowing us to pack our cakes and gateaux directly in the box without additional plastic wrapping. This avoids large amounts of plastic waste, as our packaging is made from renewable raw materials and is fully recyclable.



PALM OIL FREE INTO THE FUTURE

We are fully aware that palm oil cultivation causes significant ecological issues. Unfortunately, there is currently no equivalent alternative to palm oil: it is flavour-neutral and has excellent technological characteristics, making it an important component in food production. Despite these challenges, we are committed to finding a sustainable solution. 75 % of our current range is already palm oil-free, including all cream slices and a majority of our baked cakes and gateaux. Further reduction over the next few years is a priority.



ONLY LOCAL IS TRULY SUSTAINABLE

We source most of our ingredients from regional suppliers. We buy our flour from a mill not far from our production facilities. Dairy products are sourced mainly from Southern Germany. Our apples come from the Lake Constance region and from South Tyrol. Needless to say, the Kirsch Liqueur for our Original Black Forest Gateau is produced directly in the Black Forest.

Our quality promise



It all starts with selected ingredients which we purchase exclusively from certified suppliers bound by the strictest quality requirements. We make sure to use only top-quality ingredients for our traditional recipes: local sourcing with proof of origin matters to us. And of course we ensure absolute transparency and 100 % traceability of all products and ingredients in the production and supply chain.

PFALZGRAF ONLY CONTAINS WHAT IT SAYS ON THE BOX:

- no preservatives or flavour enhancers
- no declarable colourants
- no hydrogenated fats or oils
- only natural aromas
- no soy ingredients
- only beef gelatine
- all baked products (without cream) are vegetarian
- approx. 75 % of our products are free of palm oil
- primary packaging made from fresh fibres only, no recycled materials



NATURAL
INGREDIENTS
ONLY



CERTIFIED
SUPPLIERS ONLY



100 % PRODUCT
SAFETY



TRANSPARENT
PRODUCTION AND
SUPPLY CHAIN





Baked cakes

OUR ROUND INDULGENCE



Our tip

Give your cut cake slices a modern look by serving them on a wooden or slate board.

You will find our defrosting tips on page 48.

This is what makes them so special!

From tasty classics through to seasonal creations. Easy handling with a choice of sliced and uncut versions and excellent value for money.

This is what they are especially great for!

In high demand in independent and chain restaurants, cafeterias, bakeries, coffee shops, hotels and travel catering.



Apple Cake with Butter Crumbles

A true classic: Fresh apple pieces and raisins on a tasty shortcrust base. Garnished with a golden layer of butter crumbles.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
200	ø 28 cm	2.000 g	uncut	approx. 12-14	4
233	ø 28 cm	2.000 g	sliced	12	4

Poppy Seed Cake with Butter Crumbles

A fluffy poppy seed filling on a delicious butter shortcrust base. Covered with crisp butter crumbles, this cake is a pure delight.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
9275	ø 28 cm	1.700 g	sliced	12	4



Gourmet Apple Torte

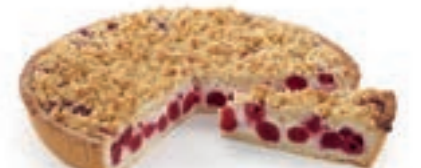
The high proportion of apples (around 70 %) makes our gourmet apple torte especially fruity. The manually added fresh apple pieces are on top of a shortcrust base and are lightly covered with almond slices, cinnamon and a thin layer of jelly glaze.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
203	ø 28 cm	2.250 g	sliced	12	4

Cherry Cake with Butter Crumbles

A tasty shortcrust base, covered with sweet cherries in a creamy glaze made from sour cream and curd. Plenty of tasty butter crumbles on top.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
230	ø 28 cm	1.900 g	uncut	approx. 12-14	4



Apple Cake

Shortcrust base covered in a mixture of juicy apple pieces, apple filling and tasty nut filling. Finished off with a delicious sugar and cinnamon mixture.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
760	ø 28 cm	2.100 g	sliced	12	4

Plum Cake with Butter Crumbles

Juicy plums in a creamy filling with hints of vanilla and persipan, on a shortcrust base. Covered with tasty butter crumbles. This classic has an impressively handmade look.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
220	ø 28 cm	1.750 g	uncut	approx. 12-14	4
227	ø 28 cm	1.750 g	sliced	12	4



Apple Cake

Apples on a tasty shortcrust base decorated with almond slices, cinnamon and a thin layer of jelly.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
9271	ø 28 cm	2.000 g	sliced	12	4

Chocolate Cake

A premium chocolate experience: Luscious chocolate pound cake covered in cocoa fat icing to create the ultimate chocolate indulgence!

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
224	ø 28 cm	1.050 g	sliced	12	4



Carrot-Nut Cake

Fresh carrots, ground hazelnuts and a marzipan and persipan mixture give this classic its very special taste. Optically finished off with a white plant-based fat glaze. Marzipan decorations included so you can choose your own design.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
106	ø 28 cm	1.400 g	uncut	approx. 12-14	4

Chocolate-Pear Cake

A chocolate experience made from chocolate pound cake with apple puree, covered with pear slices, chocolate curls and lightly glazed with jelly.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
9272	ø 28 cm	1.350 g	sliced	12	4





Peach-Passion Fruit Cheesecake

A tasty combination of a cheesecake filling with cream cheese and cream covered with juicy peach preparation on a cake base of light cookie dough. Visually rounded off with a passion fruit preparation swirled with the cheesecake mixture.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
9269	ø 24 cm	1,550 g	sliced	12	6



Blueberry Cheesecake

Nobody can resist this tasty combination of cheesecake filling combining cream cheese, cream and curd as well as juicy wild blueberries. The cake base is light cookie dough.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
205	ø 24 cm	1,700 g	sliced	12	6



Cheesecake New York Style

The famous classic from the USA with creamy cheesecake filling combining cream cheese, cream and curd on a cake base made from light cookie dough.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
206	ø 24 cm	1,700 g	sliced	12	6



Cheesecake

A traditional Swabian recipe: cheese filling of fresh curd and sour cream on a shortcrust base. An undisputed pleasure.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
210	ø 28 cm	2,000 g	uncut	approx. 12-14	4
9105	ø 28 cm	2,000 g	sliced	12	4



Cheesecake with Tangerines

A lavish cheesecake with a light pound cake on a shortcrust base. Topped with an exquisite cheese filling made from curd, sour cream and yoghurt. The cake is decorated with a custard cheesecake filling, tangerines and jelly glaze.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
171	ø 27 cm	2,350 g	uncut	approx. 12-16	4





Poppy Seed and Tangerine Cheesecake

The classic cheesecake filling is supplemented with a delicious poppy seed filling and fruity tangerine slices. Finished off with a jelly glaze, the poppy seed tangerine cheesecake boasts an impressive look.



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
228	ø 28 cm	1,900 g	sliced	12	4

Marble Ring Cake

A genuine cake classic with its alternating light and chocolate pound cake. Also a genuine taste indulgence – and a beautiful eyecatcher with its chocolate curls and dust.



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
410	ø 22 cm	1,100 g	uncut	approx. 16-20	4



Pear-Yoghurt Cake

Tasty yoghurt cream and juicy pear slices on a light pound cake. Dusted with cocoa and finished off with a jelly glaze. The pear-yoghurt cake is a sweet indulgence!



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
223	ø 28 cm	1,400 g	sliced	12	4

Lemon Ring Cake

Our deliciously refreshing lemon ring cake is made with pound cake with fruity lemon granules. Finished off and perfected with subtle dusting.



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
415	ø 22 cm	1,100 g	uncut	approx. 16-20	4



Raspberry and Hazelnut Cake

A hazelnut pound cake topped with a layer of cream with vanilla and caramel flavour and raspberries. This tasty fruit cake has a jelly glaze.



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
9189	ø 28 cm	1,350 g	sliced	12	4



Strawberry Tarte

Crispy butter shortcrust dough covered with delicate yoghurt pudding cream and a strawberry preparation and garnished with tasty strawberry halves. This tart has a jelly glaze and is decorated with chopped hazelnuts.



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
163	ø 28 cm	1,650 g	sliced	12	4



Hazelnut Ring Cake

The ultimate indulgence for nut fans: A delicate, tasty hazelnut pound cake garnished with chopped hazelnuts and dusted over.



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
401	ø 22 cm	1,100 g	uncut	approx. 16-20	4





Country-Style Cakes

OUR SERVING OF NOSTALGIA



Our tip

These country-style can be defrosted in separate slices as needed outside peak hours.

You will find our defrosting tips on page 48.

This is what makes them so special!

Using traditional rural Swabian recipes, these cakes not only look handmade – they also taste like grandma made them! With a generous 36 cm diameter, already cut into 14 evenly sized portions.

This is what they are especially great for!

Ideal for cafeterias, bakeries, hotels, and independent restaurants.



Country-Style Cherry Cheesecake

A cheese cherry cake as from a story book. Juicy sour cherries and a creamy cheese filling perfected with cream cheese, whipped cream and curd on a butter shortcrust base. This cake is covered with a jelly glaze.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
389	ø 36 cm	2,700 g	sliced	14	2



Country-Style Plum Cake with Butter Crumbles

A traditional taste experience! A yeast dough covered with plums, persipan-flavoured cream and crisp butter crumbles. This cake has a jelly glaze.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
390	ø 36 cm	3,100 g	sliced	14	2



Country-Style Apple Cake

Fresh apple halves suspended in a juicy pound cake on a butter shortcrust base. This cake is decorated with chopped hazelnuts and has a jelly glaze.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
391	ø 36 cm	2,250 g	sliced	14	2



Country-Style Wild Blueberry Cake

A delicious fruit indulgence! Tasty wild blueberries on a sour cream filling on top of a shortcrust base. This cake has a jelly glaze.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
394	ø 36 cm	2,600 g	sliced	14	2



Country-Style Rhubarb Strawberry Cake

A butter shortcrust base and pound cake covered with a light yoghurt mixture. Topped with a layer of juicy strawberries and rhubarb pieces and refined with crispy butter crumbles.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
9297	ø 36 cm	2,550 g	sliced	14	2





Cream Gateaux

BE SEDUCED BY OUR SWEET CREATIONS



Our tip

For a decoration with a wow factor: Fresh berries, chocolate flakes, and edible flowers are the perfect addition to your dessert plate.

You will find our defrosting tips on page 48.

This is what makes them so special!

Beautifully presented, highly convenient and based on a unique recipe to create the unequalled natural flavour of well-known classics through to innovative new trends.

This is what they are especially great for!

Right for any occasion in independent as well as chain restaurants, coffee shops, cafeterias, hotels and of course bakeries.



Strawberry Cake

An indulgence of aromatic strawberry halves lies on top delicate buttermilk cream and between two light gateau bases. Coated with fruited jelly and rounded off with a butter shortcrust base and roasted chopped almonds to decorate the edges.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
275	ø 28 cm	2,250 g	uncut	approx. 14	4



Wild Berry Cake with Forest Fruits

Delicious vanilla cream between one light and one chocolate gateau base on a butter shortcrust base. Covered with red currants and black currants, blackberries, raspberries and wild blueberries. Glazed with jelly and decorated with roasted chopped almonds.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
240	ø 28 cm	2,050 g	uncut	approx. 14	4



Raspberry Cream Cheese Gateau

Aromatic raspberries on a chocolate gateau base and covered with jelly glaze. Underneath, tasty cheese cream on a light gateau base and a butter shortcrust base. Perfected with roasted and chopped almonds to decorate the edges.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
255	ø 28 cm	2,500 g	uncut	approx. 16	4



Raspberry-Stracciatella-Cream Gateau

A juicy pound cake with delicate marzipan and chocolate sprinkles, covered with a delicious raspberry preparation and vanilla cream. Garnished with a decorative raspberry preparation and cocoa fat icing.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
9150	ø 28 cm	1,700 g	sliced	12	4



Premium Frankfurt Ring Cake

Delicate butter cream and a fruity raspberry and red currant preparation between light Vienna bases. Surrounded by hazelnut chips and plant-based fatty glaze and decorated with candied cherries on butter cream drops, this cake shows off our patisserie skills.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
425	ø 28 cm	2,400 g	uncut	20	2



Marzipan Gateau

Four light bases, interspersed with an amaretto flavoured cream, chocolate pieces and a fruity raspberry preparation. Surrounded by a layer of marzipan, this gateau is a favourite with marzipan fans. Walnut marzipan decoration included.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
510	ø 28 cm	1,950 g	uncut	approx. 16	4



Pistachio and Poppy Seed Cream Gateau

Delicious pistachio and poppy seed cream, interspersed with a raspberry preparation on a tasty hazelnut gateau base. Surrounded by a layer of marzipan and decorated with a cocoa fat glaze - pure gateau indulgence.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
516	ø 28 cm	2,250 g	uncut	approx. 16	4



Almond Bienenstich

Fluffy vanilla cream between layers of delicate yeast dough, covered with chopped almonds and a caramel glaze. The almond Bienenstich is a classic that no afternoon tea should be without.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
300	ø 28 cm	1,300 g	segmented	14	4



Cream Cheese Gateau

Perfect for hot summer days: Refreshing cream cheese made from delicate cream, curd and yoghurt between fluffy gateau bases. Covered with a pound cake layer and lightly dusted.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
630	ø 28 cm	1,800 g	uncut	approx. 16	4



Peach Melba Cream Gateau

Light gateau base filled with a peach preparation and delicious peach cream and topped with a raspberry preparation. Sliced almonds as decoration for the edges.

Item no.	Dimensions	Weight	Cut	Portions	Contents per case
620	ø 28 cm	1,950 g	uncut	approx. 16	4





Advocaat Chocolate Cream Gateau

A juicy pear preparation and chocolate cream with exquisite advocaat cream, layered between one light gateau base and one tasty pound cake.



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
9111	ø 28 cm	1,400 g	sliced	14	4

Chocolate Cream Gateau

A variant of vanilla and chocolate cream with two chocolate gateau bases and one light base inserted in the middle. Garnished with vanilla cream and a cocoa fat glaze as well as chocolate coating flakes to decorate the edges.



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
610	ø 28 cm	1,900 g	uncut	approx. 16	4



Carrot Cake

An irresistible combination of textures and flavours. Layers of a juicy carrot and nut pound cake are filled with fluffy cream cheese. Perfected with a delicate caramel topping.



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
635	ø 24 cm	2,000 g	sliced	12	4

Latte Macchiato Cream Gateau

Two chocolate gateau bases filled with aromatic coffee and vanilla cream. On top: white chocolate flakes dusted with cocoa. The edges are decorated with chocolate coating flakes.



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
605	ø 28 cm	1,850 g	uncut	approx. 16	4



Chocolate Mousse Gateau

A light and tasty chocolate cream between three layers of extra-dark chocolate pastry base and an intricate decoration made from cocoa fat icing.



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
9131	ø 24 cm	1,650 g	sliced	12	4



Black Forest Gateau

Ever popular and right for every occasion. This classic is made of fresh cream, succulent sour cherry preparation and genuine Black Forest kirsch liqueur between delicate layers of chocolate sponge. Decorated with chocolate rondies and chocolate couverture flakes.



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
604	ø 24 cm	1,700 g	sliced	12	4



Original Black Forest Gateau

This classic is made of fresh cream, succulent sour cherry preparation and Black Forest kirsch liqueur between delicate layers of chocolate sponge. The original with cream dome and chocolate coating flakes to decorate the edges.



Item no.	Dimensions	Weight	Cut	Portions	Contents per case
600	ø 28 cm	2,180 g	uncut	approx. 16	4





Baked Slices

OUR SLICE OF HAPPINESS



Our tip

It will be easier to remove the cake from the packaging if you first allow it to defrost briefly for 10-15 minutes.

You will find our defrosting tips on page 48.

This is what makes them so special!

It is their matchless mixture of taste, great value for money and their home-made look. You can defrost our slices individually.

This is what they are especially great for!

In high demand in cafeterias, catering, gastronomy, travel catering and chain restaurants as well as in social establishments.



Plum Slice with Butter Crumbles

Fruity plums and crisp butter crumbles on a curd base, with fluffy persipan-flavoured cream filling. A delight every time.



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
550	25 x 38 cm	2,600 g	sliced	20	9,5 x 5,0 cm	3

Cherry Butter Crumble Slice

Aromatic cherry filling, juicy curd base and crispy butter crumbles: a combination that hardly anyone can resist!



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
465	25 x 38 cm	2,700 g	sliced	20	9,5 x 5,0 cm	3



Apple Slice with Butter Crumbles

Fresh apples and raisins on a curd base, covered with crisp golden butter crumbles. Irresistibly tasty!



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
572	25 x 38 cm	2,900 g	sliced	20	9,5 x 5,0 cm	3

Chocolate and Coconut Slice

A feast for coconut fans: A delicate coconut filling on a juicy chocolate pound cake. This cake is decorated with coconut flakes and has a jelly glaze.



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
460	25 x 38 cm	2,500 g	sliced	20	9,5 x 5,0 cm	3



Viennese Apple Slice

A fluffy caramel-flavoured pound cake with finely chopped walnuts and fresh apples. Garnished with lightly caramelised sliced hazelnuts.



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
567	25 x 38 cm	1,900 g	sliced	20	9,5 x 5,0 cm	3

Poppy Seed and Butter Crumble Slice

Another classic slice: A juicy poppy seed filling on a curd base covered with crisp butter crumbles.



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
583	25 x 38 cm	2,800 g	sliced	20	9,5 x 5,0 cm	3



Rhubarb and Strawberry Slice

A delicious combination of juicy strawberries and rhubarb pieces on a high-quality pound cake, covered with crisp butter crumbles. A tasty summer treat!



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
543	25 x 38 cm	2,000 g	sliced	20	9,5 x 5,0 cm	3

Cheesecake Slice with Chocolate Crumbles

High-quality cheese filling made from curd and sour cream on a chocolate curd base, covered with crisp chocolate butter crumbles. Who could resist?



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
539	25 x 38 cm	3,000 g	sliced	20	9,5 x 5,0 cm	3



Cherry Slice

A fluffy pound cake with beautifully juicy cherries. Finished off with chopped hazelnuts for a great taste and beautiful look. This cake is lightly dusted over.



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
562	25 x 38 cm	1,900 g	sliced	20	9,5 x 5,0 cm	3

Cheesecake Slice

A curd base with a fluffy cheese filling made from fresh curd and sour cream, covered with an egg custard topping. Always popular!



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
598	25 x 38 cm	2,600 g	sliced	20	9,5 x 5,0 cm	3



Apple-Almond Slice

A fluffy pound cake covered with fresh apples and crispy almond slices, with a thin jelly glaze.



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
552	25 x 38 cm	2,250 g	sliced	24	6.3 x 6.2 cm	3

Chocolate Slice

For chocolate fans and everyone else as well: Delicate chocolate pound cake decorated with dark chocolate curls.



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
571	25 x 38 cm	1,400 g	sliced	24	6.3 x 6.2 cm	3



Butter Crumble Slice

A traditional and popular slice made with sweet yeast dough covered with delicious vanilla cream and crisp golden butter crumbles. A classic loved by everyone.



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
573	25 x 38 cm	1,600 g	sliced	24	6.3 x 6.2 cm	3

Blueberry and Lime Slice

Delicious vanilla cream and wild blueberries on a lime-flavoured pound cake. This cake has a jelly glaze.



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
762	25 x 38 cm	1,900 g	sliced	24	6.3 x 6.2 cm	3



Lemon Slice

Fruity and fresh pound cake with lemon granulate covered with decorating sugar dusted over. Simply a great taste!



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
556	25 x 38 cm	1,400 g	sliced	24	6.3 x 6.2 cm	3



Nut-Caramel Slice

High-quality pound cake flavoured with caramel on a tasty hazelnut pound cake. Covered with chopped hazelnuts and decorative powder to give our cake its great taste.



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
551	25 x 38 cm	1,550 g	sliced	24	6.3 x 6.2 cm	3



Marble Slice

The typical combination of light and chocolate pound cake. A classic in taste and looks. Its chocolate curls decorations make it a hit with young and old.



Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
557	25 x 38 cm	1,700 g	sliced	24	6.3 x 6.2 cm	3





Cream Slices

A FEAST FOR THE SENSES



Our tip

Mix it up on your counter by cutting the portions diagonally.

You will find our defrosting tips on page 48.

This is what makes them so special!

A feast for the eyes in any cake display case, a top sales hit and unbeatable value for money.

This is what they are especially great for!

Ideal for coffee shops, bakeries, hospitals, cafeterias, hotels, in shipping and catering and for chain restaurants.



Almond Bienenstich Slice

A topping of chopped almonds in a refined caramel glaze over fluffy vanilla cream with a perfectly balanced flavour, on a base of delicate yeast dough. Our almond Bienenstich slices are an indulgence from top to bottom.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
529	25 x 38 cm	1,800 g	sliced	20	9,5 x 5,0 cm	3



Chocolate and Cherry Cream Slice

Sour cherries in an elegant combination of light and chocolate pound cake with a generous topping of vanilla cream. Dusted over with cocoa for a genuine classic.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
528	25 x 38 cm	1,950 g	sliced	20	9,5 x 5,0 cm	3



Raspberry-Stracciatella Cream Slice

Pound Cake with marzipan and chocolate crumble topped with a mixture of tasty raspberry preparation and vanilla cream. Intricately decorated with a cocoa fat glaze.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
575	25 x 38 cm	1,700 g	sliced	20	9,5 x 5,0 cm	3



Cream Slice à la Tiramisu

Two gateau bases, one soaked in coffee, with an aromatic amaretto-flavoured curd cream filling and delicate coffee cream. Covered with tiramisu curd cream and cocoa decoration.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
522	25 x 38 cm	2,250 g	sliced	20	9,5 x 5,0 cm	3



Black Forest Cream Slice

The combination of fresh cream, juicy sour cherry preparation, original Black Forest kirsch liqueur and chocolate gateau bases guarantees ultimate sweet indulgence. Garnished with chocolate coating flakes for that handmade look.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
527	25 x 38 cm	2,250 g	sliced	20	9,5 x 5,0 cm	3

Tangerine Cream Slice

Two light gateau bases filled with delicate vanilla cream. Topped with a rich layer of juicy tangerine fruit filling, tangerine pieces and jelly.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
535	25 x 38 cm	2,900 g	sliced	16	9,5 x 6,2 cm	3
533	25 x 38 cm	2,900 g	sliced	20	9,5 x 5,0 cm	3



Strawberry Cream Slice

This cream slice is filled with fresh buttermilk cream between two light gateau bases and covered with plenty of delicious strawberries and fruity jelly.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
590	25 x 38 cm	2,900 g	sliced	16	9,5 x 6,2 cm	3
588	25 x 38 cm	2,900 g	sliced	20	9,5 x 5,0 cm	3



Strawberry-Yoghurt Cream Slice

A mixture of light and fluffy yoghurt cream and strawberries between two light gateau bases. Decorated with roasted almond slices for a great look and taste. Wonderfully refreshing.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
9190*	25 x 38 cm	2,800 g	sliced	16	9,5 x 6,2 cm	3
591	25 x 38 cm	2,800 g	sliced	20	9,5 x 5,0 cm	3

*10% less sugar



Raspberry Cream Slice

We couldn't possibly have fit in more raspberries! One chocolate and one light gateau base, with delicious vanilla cream in-between, covered with plenty of raspberries and finished off with a jelly glaze.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
536	25 x 38 cm	2,500 g	sliced	20	9,5 x 5,0 cm	3



Forest Fruit Cream Slice

A delight for fruit and chocolate lovers alike: Vanilla cream between two chocolate gateau bases topped with red currants and wild blueberries in jelly.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
534	25 x 38 cm	2,650 g	sliced	20	9,5 x 5,0 cm	3





Strawberry Slice

A vegan strawberry dream: fluffy sponge, fruity strawberry filling and vegan strawberry cream, artfully finished with a swirled strawberry preparation.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
763	25 x 38 cm	1,850 g	sliced	20	9,5 x 5,0 cm	3



Chocolate Cream Slice

Delicious chocolate and vanilla cream on an extra dark gateau base, elaborately decorated with a cocoa glaze.

Item no.	Dimensions	Weight	Cut	Portions	Portion size	Contents per case
505	25 x 38 cm	1,800 g	sliced	24	6,3 x 6,2 cm	3



Important information

You eat with your eyes first! And although we give our good name to guarantee the taste and quality of our products, we recommend using the following steps to ensure that our creations are presented in their best light:

Our defrosting tips

Cold chain

The cold chain must not be broken. Until they are defrosted, the cakes and gateaux must be stored at a constant temperature of -18 °C or lower without interruption.

Transport and storage

Transport and storage must generally happen horizontally.

Optimal presentation

You will achieve optimal presentation if you remove all packaging materials (including the white paper band around some gateaux) while the product is still frozen. For baked slices and cream slices, we recommend allowing the cake to defrost briefly for approx. 10-15 minutes to make it easier to remove the packaging. Then present your product on a cake platter, cover it and leave in the fridge or cold store until it is fully defrosted.

Defrosting times

Defrosting times can vary depending on the cakes and are at least 6-12 hours. We recommend defrosting the products in the fridge or cold store at a temperature of max. +8 °C the day before consumption.

Optimal glaze

Some products only reach their optimal glaze after they have been fully defrosted.

Heating

Some baked products (not containing chocolate, whipped cream or other cream) can be warmed up in the oven before serving.

Cutting

Always use a moist, warmed up, narrow cake knife to cut the cakes and gateaux.

Refreezing

It is not possible to refreeze defrosted cakes and gateaux.

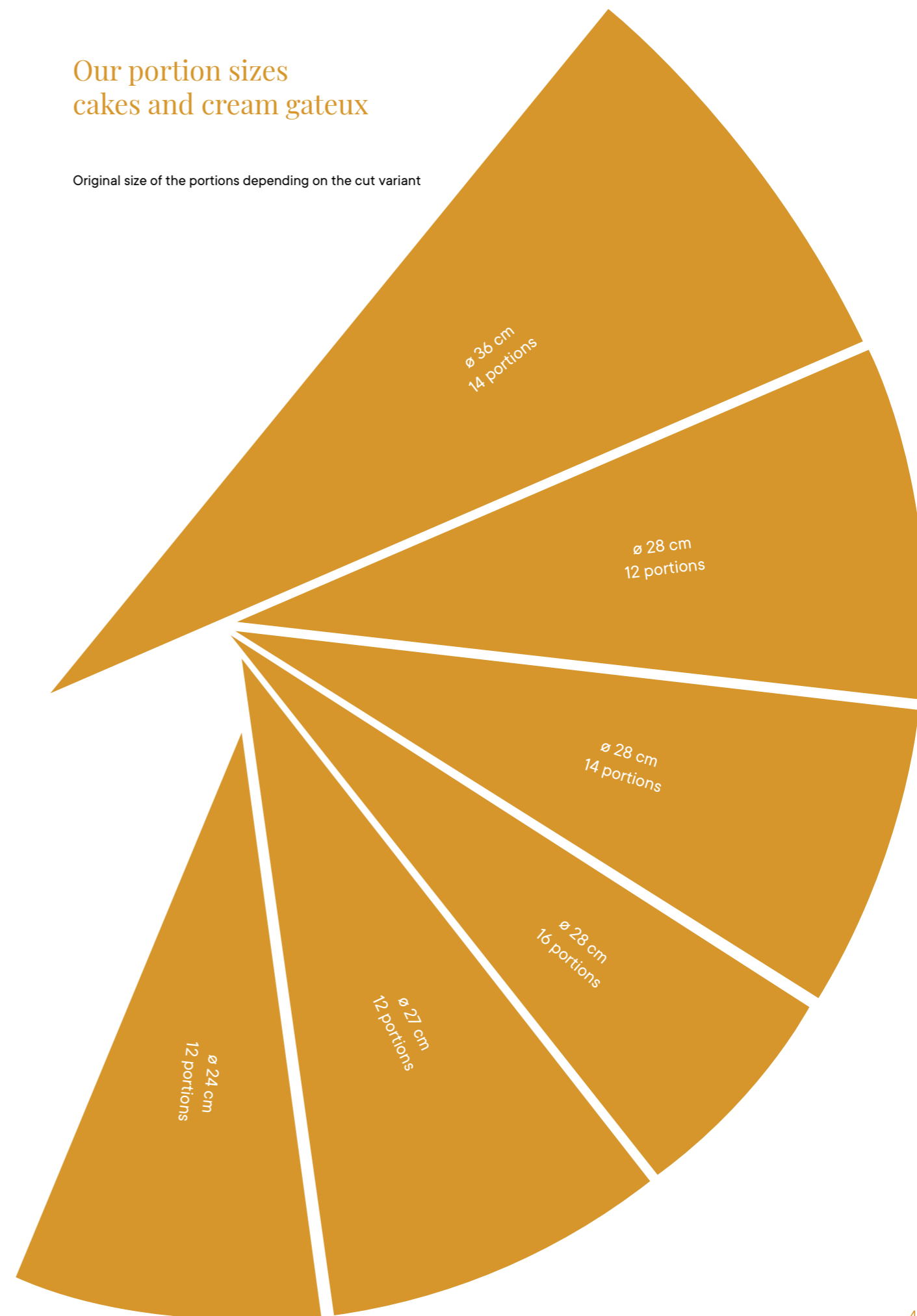
'Consume by' dates

We recommend storing the defrosted products in the fridge (at max. +8 °C) and consuming them by the end of the following periods:

- Baked products: approx. 3-4 days
- Cream products: approx. 2 days
- Fruit cakes: approx. 1-2 days

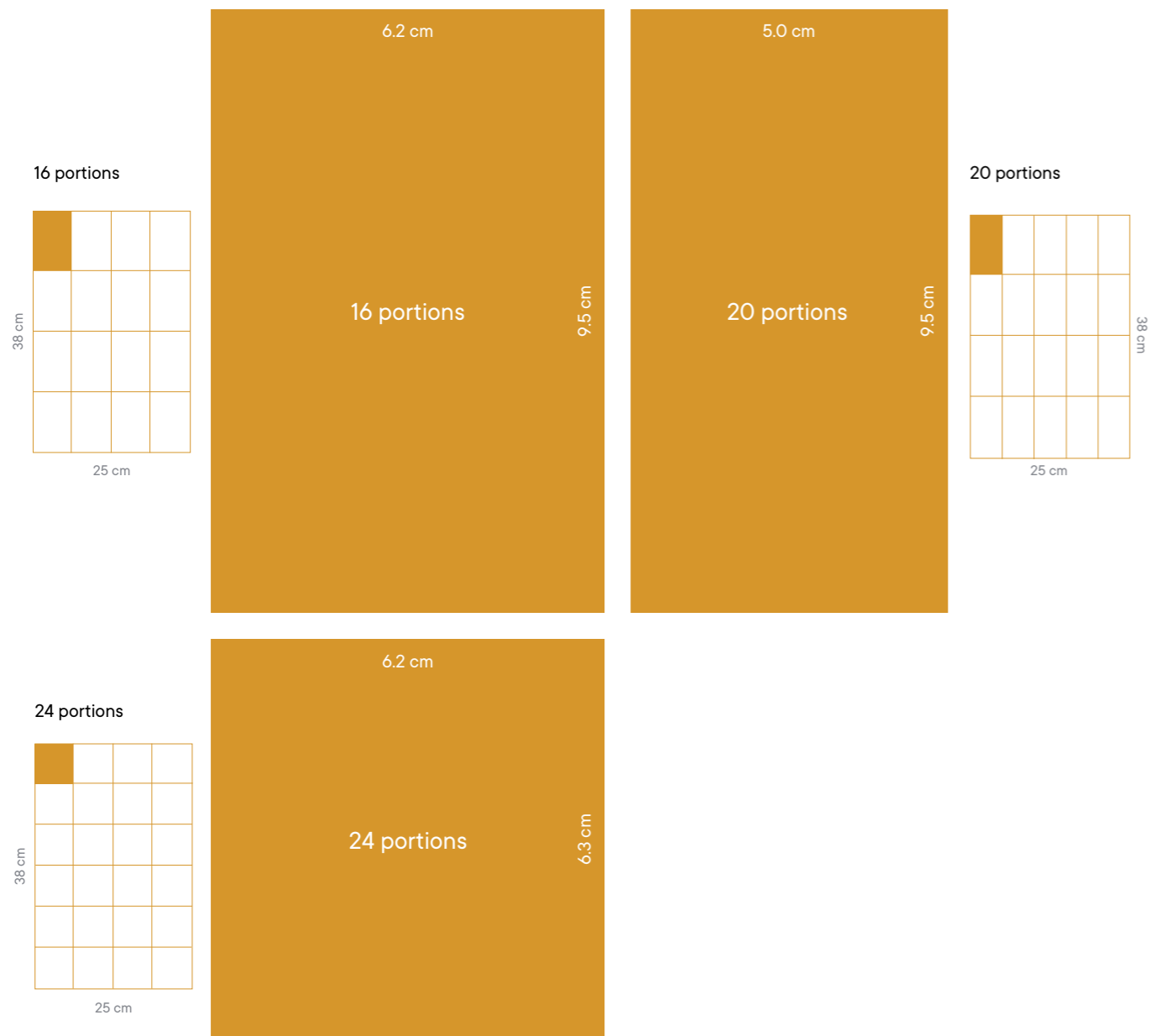
Our portion sizes cakes and cream gateaux

Original size of the portions depending on the cut variant
































Our portion sizes baked slices and cream slices

Original size of the portions depending on the cut variant



Our baked and cream slices at a glance

Plum Slice with Butter Crumbles P. 38 	Apple Slice with Butter Crumbles P. 38 	Viennese Apple Slice P. 38 	Rhubarb and Strawberry Slice P. 38 	Cherry Slice P. 38 	Cherry Butter Crumble Slice P. 39 	Chocolate and Coconut Slice P. 39 	Poppy Seed and Butter Crumble Slice P. 39 
16 port. 20 port. Art. no. 550	Art. no. 572	Art. no. 567	Art. no. 543	Art. no. 562	Art. no. 465	Art. no. 460	Art. no. 583
24 port.							
Cheesecake Slice with Chocolate Crumbles P. 39 	Cheesecake Slice P. 39 	Apple-Almond Slice P. 40 	Butter Crumble Slice P. 40 	Lemon Slice P. 40 	Nut-Caramel Slice P. 40 	Marble Slice P. 40 	Chocolate Slice P. 41 
16 port. 20 port. Art. no. 539	Art. no. 598	Art. no. 552	Art. no. 573	Art. no. 556	Art. no. 551	Art. no. 557	Art. no. 571
24 port.							
Blueberry and Lime Slice P. 41 	Almond Bienenstich Slice P. 44 	Chocolate and Cherry Cream Slice P. 44 	Raspberry-Stracciatella Cream Slice P. 44 	Cream Slice à la Tiramisu P. 44 	Black Forest Cream Slice P. 44 	Tangerine Cream Slice P. 45 	Strawberry Cream Slice P. 45 
16 port. 20 port.	Art. no. 529	Art. no. 528	Art. no. 575	Art. no. 522	Art. no. 527	Art. no. 535 Art. no. 533	Art. no. 590 Art. no. 588
24 port. Art. no. 762							
Strawberry-Yoghurt Cream Slice P. 45 	Raspberry Cream Slice P. 45 	Forest Fruit Cream Slice P. 45 	Strawberry Slice P. 46 	Chocolate Cream Slice P. 46 			
16 port. Art. no. 9190	Art. no. 536	Art. no. 534	Art. no. 763	Art. no. 505			
20 port. Art. no. 591							
24 port.							

Product overview cakes and gateaux

Art. no.	Article description	Portions	Items/ sales unit	Cartons/ layer	Car- tons/ pallet	P, V, NG, L, A	Additives*	Page
Baked Cakes								
106	Carrot-Nut Cake 1,400 g, ø 28 cm, uncut	12-14	4	4	40	NG	2, 3	20
163	Strawberry Tarte 1,650 g, ø 28 cm, sliced	12	4	4	56	P, NG		24
171	NEW Cheesecake with Tangerines 2,350 g, ø 27 cm, uncut	12-16	4	4	36	P		22
200 / 233	Apple Cake with Butter Crumbles 2,000 g, ø 28 cm, uncut/sliced	12-14 12	4	4	52	NG		20
203	Gourmet Apple Torte 2,250 g, ø 28 cm, sliced	12	4	4	36	NG, L		20
205	Blueberry Cheesecake 1,700 g, ø 24 cm, sliced	12	6	6	42	P, NG		22
206	Cheesecake New York Style 1,700 g, ø 24 cm, sliced	12	6	6	42	P, NG		22
210 / 9105	Cheesecake 2,000 g, ø 28 cm, uncut/sliced	12-14 12	4	4	52	NG		22
220 / 227	Plum Cake with Butter Crumbles 1,750 g, ø 28 cm, uncut/sliced	12-14 12	4	4	52	NG	3	21
223	Pear-Yoghurt Cake 1,400 g, ø 28 cm, sliced	12	4	4	40	P, NG		24
224	Chocolate Cake 1,050 g, ø 28 cm, sliced	12	4	4	56	P, NG	1	21
228	Poppy Seed and Tangerine Cheesecake 1,900 g, ø 28 cm, sliced	12	4	4	52	NG		24
230	Cherry Cake with Butter Crumbles 1,900 g, ø 28 cm, uncut	12-14	4	4	52	NG		21
401	Hazelnut Ring Cake 1,100 g, ø 22 cm, uncut	16-20	4	6	48	P, NG		24
410	Marble Ring Cake 1,100 g, ø 22 cm, uncut	16-20	4	6	48	P, NG		25
415	Lemon Ring Cake 1,100 g, ø 22 cm, uncut	16-20	4	6	48	P, NG		25
760	Apple-Nut Cake 2,100 g, ø 28 cm, sliced	12	4	4	36	V, NG, L		20
9189	Raspberry and Hazelnut Cake 1,350 g, ø 28 cm, sliced	12	4	4	56	P, V, NG, L		24
9269	Peach-Passion Fruit Cheesecake 1,550 g, ø 24 cm, sliced	12	6	6	42	P, NG		22
9271	Apple Cake 2,000 g, ø 28 cm, sliced	12	4	4	36	P, V, NG, L		20
9272	Chocolate-Pear Cake 1,350 g, ø 28 cm, sliced	12	4	4	56	P, V, NG, L		21
9275	Poppy Seed Cake with Butter Crumbles 1,700 g, ø 28 cm, sliced	12	4	4	52	P, NG		21

Country-Style Cakes Ø 36 cm

389	Country-Style Cherry Cheesecake 2,700 g, sliced	14	2	6	66	P, NG		28
390	Country-Style Plum Cake with Butter Crumbles 3,100 g, sliced	14	2	6	66	NG	3	28
391	Country-Style Apple Cake 2,250 g, sliced	14	2	6	66	P, NG		28
394	Country-Style Wild Blueberry Cake 2,600 g, sliced	14	2	6	66	NG		28
9297	Country-Style Rhubarb Strawberry Cake 2,550 g, sliced	14	2	6	66	P, NG		28

P = no palm oil V = vegan NG = no gelatine / vegetarian L = lactose-free A = contains alcohol
 1 = with cocoa fat icing 2 = with vegetable fat glaze 3 = with persipan

* Labelling of loose goods pursuant to §5 of the Food Additive Implementation Ordinance

Art. no.	Article description	Portions	Items/ sales unit	Cartons/ layer	Car- tons/ pallet	P, V, NG, L, A	Additives*	Page
Cream Gateaux								
240	Wild Berry Cake with Forest Fruits 2,050 g, ø 28 cm, uncut	14	4	4	36	P		32
255	Raspberry Cream Cheese Gateau 2,500 g, ø 28 cm, uncut	16	4	4	28	P		32
275	Strawberry Cake 2,250 g, ø 28 cm, uncut	14	4	4	36	P		32
300	Almond Bienenstich 1,300 g, ø 28 cm, segmented	14	4	4	36			33
425	Premium Frankfurt Ring Cake 2,400 g, ø 28 cm, uncut	20	2	4	36	NG	2	32
510	Marzipan Gateau 1,950 g, ø 28 cm, uncut	16	4	4	28	A, NG		33
516	Pistachio and Poppy Seed Cream Gateau 2,250 g, ø 28 cm, uncut	16	4	4	28	P, A	1	33
600	Original Black Forest Gateau 2,180 g, ø 28 cm, uncut	16	4	4	28	P, A		34
604	Black Forest Gateau 1,700 g, ø 24 cm, sliced	12	4	6	42	P, A		34
605	Latte Macchiato Cream Gateau 1,850 g, ø 28 cm, uncut	16	4	4	28	P		35
610	Chocolate Cream Gateau 1,900 g, ø 28 cm, uncut	16	4	4	28	P	1	35
620	Peach Melba Cream Gateau 1,950 g, ø 28 cm, uncut	16	4	4	28	P, L		33
630	Cream Cheese Gateau 1,800 g, ø 28 cm, uncut/sliced	16	4	4	28	P		33
635	NEW Carrot Cake 2,000g, ø 24 cm, sliced	12	4	6	42	P		34
9131	Chocolate Mousse Gateau 1,650 g, ø 24 cm, sliced	12	4	6	42	P	1	34
9111	Advocaat Chocolate Cream Gateau 1,400 g, ø 28 cm, sliced	14	4	4	36	P, A		34
9150	Raspberry-Stracciatella-Cream Gateau 1,700 g, ø 28 cm, sliced	12	4	4	40	P	1	32

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Product overview baked and cream slices

Art. no.	Article description	Portions	Items/ sales unit	Cartons/ layer	Car- tons/ pallet	P, V, NG, L, A	Additives*	Page
Baked Slices 25 x 38 cm								
460	Chocolate and Coconut Slice 2,500 g, sliced	20	3	8	56	P, NG		39
465	Cherry Butter Crumble Slice 2,700 g, sliced	20	3	8	56	P, NG		39
539	Cheesecake Slice with Chocolate Crumbles 3,000 g, sliced	20	3	8	56	NG		39
543	Rhubarb and Strawberry Slice 2,000 g, sliced	20	3	8	56	P, NG		38
550	Plum Slice with Butter Crumbles 2,600 g, sliced	20	3	8	56	NG	3	38
551	Nut-Caramel Slice 1,550 g, sliced	24	3	8	72	P, NG		40
552	Apple-Almond Slice 2,250 g, sliced	24	3	8	64	P, NG		40
556	Lemon Slice 1,400 g, sliced	24	3	8	72	P, NG		40
557	Marble Slice 1,700 g, sliced	24	3	8	64	P, NG		40
562	Cherry Slice 1,900 g, sliced	20	3	8	64	P, NG		38
567	Viennese Apple Slice 1,900 g, sliced	20	3	8	64	P, NG		38
571	Chocolate Slice 1,400 g, sliced	24	3	8	72	P, NG		41
572	Apple Slice with Butter Crumbles 2,900 g, sliced	20	3	8	56	NG		38
573	Butter Crumble Slice 1,600 g, sliced	24	3	8	72	P, NG		40
583	Poppy Seed and Butter Crumble Slice 2,800 g, sliced	20	3	8	56	NG		39
598	Cheesecake Slice 2,600 g, sliced	20	3	8	56	NG		39
762	Blueberry and Lime Slice 1,900 g, sliced	24	3	8	72	P, V, NG, L		41
Cream Slices 25 x 38 cm								
505	Chocolate Cream Slice 1,800 g, sliced	24	3	8	72	P	1	46
522	Cream Slice à la Tiramisu 2,250 g, sliced	20	3	8	56	A		44
527	Black Forest Cream Slice 2,250 g, sliced	20	3	8	56	P, A		44
528	Chocolate and Cherry Cream Slice 1,950 g, sliced	20	3	8	64	P		44
529	Almond Bienenstich Slice 1,800 g, sliced	20	3	8	64	P		44
534	Forest Fruit Cream Slice 2,650 g, sliced	20	3	8	56	P		45
535 / 533	Tangerine Cream Slice 2,900 g, sliced	16 / 20	3	8	56	P		45
536	Raspberry Cream Slice 2,500 g, sliced	20	3	8	56	P		45
575	Raspberry-Stracciatella Cream Slice 1,700 g, sliced	20	3	8	72	P	1	44
590 / 588	Strawberry Cream Slice 2,900 g, sliced	16 / 20	3	8	56	P		45
9190 / 591	Strawberry-Yoghurt Cream Slice 2,800 g, sliced	16 / 20	3	8	56	P		45
763	NEW Strawberry Slice 1,850 g, sliced	20	3	8	64	P, V, NG, L		46

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