



# Erlenbacher

Passion & Cakes since 1973



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## DEAR DELICIOUSNESS SEEKERS,

**W**e've been busy baking, experimenting and taste-testing for yet another year. Now it's finally time to reveal the 2025 edition of the Erlenbacher Backzeit! It's packed with highlights, information, tips and, of course, an almost endless range of delicious sweet treats. Read on to find out what we're focusing on this year!

### OUR KEY FOCUS THIS YEAR

We're uniting the very best of two worlds under one roof to become even better – bringing you greater expertise, improved customer service and a stronger portfolio. From 2025, Erlenbacher and Froneri Schölller will be working even more closely together. This will enable us to take our product range to the next level and better serve your needs. We offer a complete range of portion sizes – from our small Catering & Dessert Slices to our 38-cm-diameter Omas Landkuchen – as well as innovative flavours and unrivalled expertise in cream.



## AND WHILE WE'RE ON THE SUBJECT OF CREAM...

2025 is also the year of trendy cream slices and dreamlike gateaux. Discover our new products, fabulous flavours and perfectly sized slices, as well as recipes and handling tips for professionals. Dive in and experience endless indulgence, page after page!

Our customer service is also expanding. We're optimising our digital presence, we have product ranges for all distribution channels and we're on hand to offer help and advice whenever you need it. And so that you can get going with our wonderful cakes straight away, the Backzeit is packed full of recipe ideas, as well as tips and tricks for your business.

Enjoy every page of this delicious journey of discovery!

Best regards,

**the team at Erlenbacher**



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## RESTAURANTS, CREATORS OF CULINARY EXPERIENCES



**T**here's so much more to the fast-moving restaurant scene than simply good food. Memorable experiences, a feeling of togetherness and the pleasure of indulgence are all equally important. Within this deliciously colourful sector, there are several trends that are bringing fresh inspiration to the products on offer and creating unforgettable experiences for customers:



### 1. **Healthy menu options**

An increasing number of customers are looking for delicious dishes with special nutritional properties. Gluten-free, keto-friendly and high-protein meals are becoming synonymous with well-being, making it essential to offer products that cater to these diets. Discover our range of health-conscious treats.



### 2. **Innovative drinks**

Demand for artisan lemonades and cocktails is growing. Many restaurants are making their own lemonades or teas blended with unconventional flavours or refreshing herbs. When paired with the right products, these drinks can elevate the dining experience quite spectacularly and help your restaurant stand out from the crowd.

### 3. **Creative desserts**

Sweet temptation is taking on a whole new meaning! Desserts that combine unexpected flavours or textures are an invitation to push out the boundaries of the norm – and a delicious dessert often makes all the difference. Why don't you focus on the main courses and leave the exceptional desserts to us?







# CAFÉS

## A TIME OF TRANSFORMATION

**T**oday, café culture is constantly evolving. We are living in a very exciting era, and an array of fascinating trends are making their mark on the industry. Let's take a look at these together:



### 1. Digital integration

In a world that feels as though it's moving faster every day, apps give customers the freedom to order their favourite drinks from the comfort of their own homes. Not only does this digital revolution offer flexibility, it also creates a new kind of connection between cafés and their customers – bridging the gap between convenience and deliciousness. Make sure you use the perfect products for this trend – the right choice is critical!



### 2. Sustainability and the environment

An increasing number of cafés are committed to reducing their amount of food waste – and are doing so with great passion. Here at Erlenbacher, we can help you minimise wastage before it becomes an issue. Read our tips on defrosting cakes and gateaux to suit your daily requirements.



### 3. Personalisation

Your customers' wishes and preferences are a central consideration. By transforming cafés into creative playgrounds, everyone can experience moments of indulgence in a truly personal way. Adding your very own finishing touches to our cakes, for example, fits this idea perfectly. Choose different toppings or compile creative product combinations in boxes to turn snacking into a unique experience full of exciting flavours.





## TO-GO & TAKEAWAY THE REVENUE BOOSTER

In the modern-day restaurant industry, takeaway products are not just a practical solution – they're also key to boosting revenue. Here are a few reasons why these options are so important for your business:



### 1. Expansion of target market

Introducing takeaway options enables restaurateurs to appeal to a wider target market. By offering products to-go, restaurants and cafés can gain new customers by attracting individuals who may not have the time to sit down and eat.

### 2. Flexibility and convenience

In today's increasingly mobile society, consumers value flexibility and convenience. To-go options allow customers to fit their mealtimes around their own schedules. This added convenience can encourage customers to order more often, thereby increasing your revenue.

### 3. Our to-go ideas for you

Having the right product range is absolutely crucial! Discover our innovative solutions and creative recipe ideas and upgrade your menu with exciting takeaway options.







# BAKERIES AND NEW OPPORTUNITIES

**T**he dynamic bakery industry is constantly evolving. In addition to the exciting changes already afoot, a whole host of trends are currently shaping the market and opening up new opportunities. Not all of these will suit every bakery – but that’s not a bad thing! What’s important is for each bakery to determine which path they want to follow and use this opportunity to stand out from the crowd. Here at Erlenbacher, we can help you navigate this inspiring new world. Read on to find out which trends are currently key and how you can take advantage of them.



## 1. Healthy bakery products

A growing number of people now prioritise a healthy diet – and this is where you and your business come in! Why not offer wholegrain, gluten-free and vegan products? Using alternative flours such as spelt, oat or almond can also help diversify your range. These ingredients can sometimes be more complicated to use but Erlenbacher will be pleased to support you and help you tap into a new market.



## 2. Desserts are more than just tempting treats

– they’re little moments of happiness! Your customers will be in seventh heaven the second they set eyes on our dainty tartlets and other mini desserts. Small portion sizes are incredibly trendy at the moment and also provide the perfect opportunity to discover different flavours – they’re ideal for sharing, too!



## 3. Give your creativity free reign!

Incorporating international flavours and recipes can give your product range a refreshing boost. Try experimenting with intriguing flavours such as matcha, turmeric, lavender or chai. Every new creation has an exciting tale to tell and will attract adventurous eaters from far and wide. Your customers will be delighted by the diversity and unique nature of your range. Take a look at our creations, too!



# WE'RE NOW A

## RESPONSIBILITY FOR QUALITY

We consider **quality** a **personal responsibility**, which is why we audit our suppliers' farms and the areas where our ingredients are grown – worldwide.

## THE ERLENBACHER GUARANTEE – OUR INGREDIENTS ARE:

- **free from** colourings
- **free from** artificial flavourings
- **free from** preservatives
- **free from** hydrogenated vegetable fats and oils

## 100% GERMAN FRESHNESS

We **predominantly** use **fresh dairy products** from Germany for our Erlenbacher **branded** range.

## 2800 TONNES OF FRESH APPLES

... go into our products every year.

- Our apples are **freshly peeled** and **sliced** at the start of every production process and **swiftly baked** into delicious treats.
- Fun fact: our **vegan apple cake** has become a **best-seller** thanks to apple cake enthusiasts around the world. Have you tried it yet?

## 7 STEPS TO WELL-SOURCED STRAWBERRIES

- 1. Before harvesting:**  
Farmers inspect the **quality** of the fruits on a daily basis
- 2. In the fields:**  
The strawberries are **picked** individually **by hand**
- 3. Meticulous processing:**  
The strawberries are washed, hulled, halved and frozen
- 4. Inspection upon delivery** at Erlenbacher:  
We examine the colour, aroma and size
- 5. Careful** processing in our production facility
- 6. Inspection** of the finished product by **internal** and **external testing bodies**
- 7. Packaging and shipping:**  
**Compliance** with cold chain requirements, to ensure product safety

# WHS S MO



## RECYCLING MATTERS!

- We separate out our plastic containers and compress waste film into bales. By doing so, we helped to mechanically **recycle** approximately **37 tonnes of plastic** in 2023. This is enough to produce approximately 700,000 1.5-litre reusable plastic bottles.
- In 2023, we also **recycled** approximately **342 tonnes of cardboard packaging** – equivalent in weight to around 100 fully grown elephants.
- We **recycled** approximately **50 tonnes of scrap metal** from our fruit cans in 2023. The same quantity could be used to produce 2000 km of 2 mm-diameter wire.

## SAVING ENERGY

- By modernising our facilities and improving our insulation, we were able to **save** around **180,000 kWh of natural gas** in 2023. This is enough to supply 6 detached houses with gas for a whole year.
- By optimising our processes and replacing one of our compressors, we **saved** around **39,000 kWh of electricity** in 2023. The same amount of electricity could be used to toast approximately 5 million slices of bread.

## 7983 YEARS OF EMPLOYEE EXPERTISE

Every year adds up – which is why our **employees' extensive experience** is truly priceless.

## 30 NATIONALITIES

Each one strengthens the team on our site in Groß-Gerau. We're driven by this **diversity** – and **proud of it!**

## RESPONSIBLE SOURCING

We're passionate about protecting people's livelihoods and the natural world, which is why we're committed to using certified raw materials. Our cocoa and hazelnuts are **99% Rainforest Alliance** certified and the palm oil we use is **100% RSPO SG certified**.

## CONTINUOUS IMPROVEMENT

We're always pushing the boundaries when it comes to sustainability and never rest on our laurels. **Ideas** and **challenges** relating to **sustainable** practices and their **profitability** **continue** to drive us forward.

# OLE LICE RE

# SUSTAINABLE



# ALL ROUND

## OUR ROUND CAKES

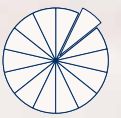




12 portions  
ø 26 cm



14 portions  
ø 28 cm



## APRICOT CAKE

39000719

The taste of tradition – reinvented! You'll love this classic cake with a modern twist. A nutty, light sponge base is topped with a generous helping of juicy halved apricots for a fresh new take on a family favourite. Its crowning glory? The delicious garnish of crunchy roasted hazelnuts.

**Fruit content 35%.**

weight	measurements	weight/portion	portions	pieces/case
1,570 g	ø 26 x approx. 4.0 cm	approx. 131 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 5 hours.



## APPLE CRUMBLE CAKE

39000782

Look out, there's crumble about! Our crisp shortcrust pastry case is filled with a fruity apple layer made from juicy apple pieces, cinnamon and sultanas and topped with glazed butter crumble. Just wait until you see the smiles on your customers' faces! **Fruit content 51%.**

weight	measurements	weight/portion	portions	pieces/case
1,250 g	ø 26 x approx. 3.5 cm	approx. 104 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 4 hours.



## COVERED APPLE PIE

39000536

Want to know how we keep apple lovers sweet? It's simple! By surprising them with our tempting shortcrust pastry case, an irresistibly juicy apple filling with just a hint of cinnamon and a crisp, sugar-dusted shortcrust pastry lid. Who's for the first slice? **Fruit content 62%.**

weight	measurements	weight/portion	portions	pieces/case
2,500 g	ø 28 x approx. 6.0 cm	approx. 179 g	14	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 7 hours.





### PREMIUM APPLE PIE

39000793

Where every little apple wants to end up when it's grown big and strong! Our crisp shortcrust pastry case is packed with the freshest apple filling, topped off with apple segments and garnished with crunchy flaked almonds. It looks home-baked – and it tastes it, too! **Fruit content 69%.**

weight	measurements	weight/portion	portions	pieces/case
2,500 g	ø 28 x approx. 5.5 cm	approx. 208 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 7 hours.



### APPLE CAKE WITH A SHORTCRUST PASTRY LATTICE

39000853

It's (almost) a crime for a dessert to be this fruity and delicious. Our juicy apple filling isn't quite behind bars, but it's hidden away inside a luxurious, lattice-top shortcrust pastry case. A life of indulgence sounds like a pretty sweet sentence, doesn't it? **Fruit content 60%.**

weight	measurements	weight/portion	portions	pieces/case
2,500 g	ø 28 x approx. 6.0 cm	approx. 208 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 7 – 9 hours.



### FINEST APPLE CAKE

39000724

Double up on your favourite fruit! Made without eggs or milk, our vegan shortcrust pastry case is bursting with an extra-fruity apple filling and large apple slices, all covered with two layers of apple juice glaze. **Fruit content 68%.**

weight	measurements	weight/portion	portions	pieces/case
2,250 g	ø 28 x approx. 6.0 cm	approx. 188 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 7 – 9 hours.



### APPLE CAKE WITH BUTTER CRUMBLES

39000979

Introducing a fruity little number! Our delightfully crisp shortcrust pastry case accentuates the fruitiness of this cake's chunky apple filling. But the temptation doesn't end there... For next-level flavour, we've topped this sumptuous sweet treat with plenty of sliced apple and golden-brown streusel, sealing the deal with a glossy glaze. **Fruit content 63%.**

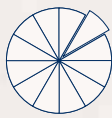
weight	measurements	weight/portion	portions	pieces/case
2,000 g	ø 28 x approx. 5.0 cm	approx. 167 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 6 hours.





12 portions  
ø 28 cm



## CHERRY CAKE WITH BUTTER CRUMBLES

39000985

Mouth-watering magnificence! A light and fluffy layer of muffin takes pride of place atop a delicious shortcrust base. We've topped this with a fresh cherry fruit preparation and a mix of sweet cherries and juicy morellos. Lightly glazed, golden-brown streusel adds a final flourish to this joyous dessert. **Fruit content 43%.**

weight	measurements	weight/portion	portions	pieces/case
1,700 g	ø 28 x approx. 4.5 cm	approx. 142 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 7 – 8 hours.



## PLUM CAKE WITH BUTTER CRUMBLES

39000982

A moist shortcrust pastry case and light sponge layer pave the way for a cake experience like no other. The sponge is then hand-decorated with a layer of halved damson plums, which infuse the cake with their natural sweetness and heavenly juiciness. A delightful, golden-brown butter streusel topping with a light glaze adds an exquisite finishing touch. We certainly thank our lucky stars for this divine cake! **Fruit content 52%.**

weight	measurements	weight/portion	portions	pieces/case
1,800 g	ø 28 x approx. 5.0 cm	approx. 150 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 7 – 8 hours.



# RECIPE MATCH



## CHERRY CRUMBLE MEETS CINNAMON CREAM



Cherry cake with  
Butter Crumbles  
add

- whipped cream
- mascarpone
- brown sugar
- ground cinnamon
- salted almonds
- white chocolate curls

**STEP 1:** Mix together Cream, Mascarpone, Sugar and some Cinnamon until it forms soft peaks.

**STEP 2:** Chop the Almonds into small pieces.

**STEP 3:** For each serving, spread a spoonful of the cream onto a plate and place the cake on top. Decorate with the almonds, chocolate curls and a dusting of cinnamon.







# RECIPE

# FROM

Here at Erlenbacher, we select our ingredients according to strict quality criteria. This means that no matter what goes into each of our cakes and gateaux, we know where it's come from, how it's been grown and who it was produced by.

# GRANDMA.

# APPLES

# FROM

For us, this is a way of showing **respect** for the raw materials that we use, respect for the environment – which we consider our most valuable supplier – and respect for the people we work with.

That's why we know many of our farmers personally – we're even on first name terms with them! So whether our apples have been grown by Peter, Markus, Hannes or Andreas,

# PETER.

each one is freshly peeled at the very start of the production process and swiftly baked into delicious desserts. Simply try them for yourself – they feature as a tasty topping on our Oma's Landkuchen and in the many other apple cakes and gateaux that we make.





## STRAWBERRY FRUITCAKE

39000998

True luxury comes in layers! Our thin shortcrust base is topped with a super-soft genoise sponge layer, set custard made with fresh cream and then a layer of chocolate genoise. Next up is a decadent topping of fragrant strawberry halves, before the cake is finished with a glossy glaze. Finally, the edges are adorned with chopped, roasted hazelnuts. It'll leave you dreaming about strawberries for days! **Fruit content 29%.**

weight	measurements	weight/portion	portions	pieces/case
2,150 g	ø 28 x approx. 6.5 cm	approx. 179 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 14 – 16 hours.



## PEACH CREAM-CHEESECAKE

39000852

Layered with love and lots of sliced peaches, this creamy cheesecake encased in delicate shortcrust pastry is the very definition of fruity. Its crowning glory – an artistic all-over glaze – makes it even more tempting. **Fruit content 19%.**

weight	measurements	weight/portion	portions	pieces/case
2,400 g	ø 28 x approx. 5.5 cm	approx. 200 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 7 hours.



## PREMIUM CREAMY CHEESECAKE

39000743

Our Premium Creamy Cheesecake is a delectable dessert that will satisfy even the most sophisticated of taste buds. It boasts a creamy cheesecake filling made from eggs and fresh quark on a veritable throne of crisp shortcrust pastry. This one is well and truly fit for a king!

weight	measurements	weight/portion	portions	pieces/case
2,150 g	ø 28 x approx. 4.5 cm	approx. 179 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 6 hours.



## PREMIUM ZEBRA CREAM CHEESECAKE

39000812

Two-tone temptation! Our crisp, dark chocolate shortcrust pastry case is filled with a moreish cheesecake mixture made from delicious quark, sour cream and fresh eggs. Stripes of light and dark cheesecake mixture on top round off the zebra look to perfection.

weight	measurements	weight/portion	portions	pieces/case
2,250 g	ø 28 x approx. 4.5 cm	approx. 188 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 6 hours.

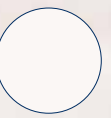




12 portions  
ø 28 cm



uncut  
ø 28 cm | 26 cm



## CREAM CHEESECAKE WITH MANDARINS

39000780

The combination of our crisp shortcrust base and creamy cheesecake filling made from fresh quark, sour cream and eggs never fails to impress. Meanwhile, a generous scattering of mandarin segments provides a burst of fruity freshness, and a glossy glaze adds a classy finish. This time, we've decided against shortcrust pastry sides and opted to leave the layers of this dessert on show – because true indulgence knows no borders!

**Fruit content 14%.**

weight	measurements	portion proposal	pieces/case
2,150 g	ø 28 x approx. 4.5 cm	14	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 8 hours.



# OUR TIP!

**OUR NON-SLICED CAKES CAN BE QUICKLY DEFROSTED IN THE MICROWAVE OR OVEN AND PORTIONED UP AS REQUIRED**



## CREAM CHEESECAKE

39000796

We've made indulgence the order of the day by pairing our crisp short-crust pastry case with a temptingly creamy cheesecake filling made with fresh quark, sour cream and eggs. It doesn't just look home-made – it tastes it, too! A real treat, no matter which way you slice it.

weight	measurements	portion proposal	pieces/case
2,150 g	ø 28 x approx. 4.5 cm	14	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 6 – 7 hours.



## GRANNY'S CREAM CHEESECAKE

39000820

Good news for all grandmothers... We can take care of the baking from now on! Granny's Cream Cheesecake features a biscuit crumb base topped with a classically creamy cheesecake filling made from fresh eggs and quark. We're so sure it would get Grandma's approval!

weight	measurements	portion proposal	pieces/case
2,500 g	ø 26 x approx. 5.0 cm	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 10 hours.



# crazy cheesecake club

**THE NEW CHEESECAKE GENERATION!**



**DISCOVER OUR  
VEGAN CLUB  
MEMBERS TOO!**



# BETWEEN PURE MADNESS AND ABSOLUTE HAPPINESS:

Cheesecake is on everyone's lips!

Its endless variations truly provide something for everyone.

For the best, loveliest, tastiest, craziest and most unbelievable cheesecakes imaginable, the Crazy Cheesecake Club has you covered!

Only here will you find the cheesecakes you never thought possible before. Let your head be turned!

## WHAT MAKES THESE CHEESECAKES SO CRAZY?

When it comes to cheesecake, consumers are particularly curious and expect exciting variety.

Cheesecakes are experiencing a worldwide mega-boom in themselves.

In the Crazy Cheesecake Club we put the latest trends into practice:

### **Multi-sensory trend:**

Experience creamy and crunchy textures in one bite: try our Caramel Brownie Cheesecake!

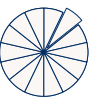
### **Vegan or plant-based trend:**

Cake-crazy as we are, we've gone all out: purely plant-based and yet just as delicious.

Our Creamy Cakes are simply crazy!







## CARAMEL EMERGENCY?

### CARAMEL BROWNIE CHEESECAKE SUPREME

39000877

You're faced with a sudden caramel emergency? Then bring on our Caramel Brownie Cheesecake Supreme: A slightly salty crumb base, delicious caramel cream, juicy brownie cubes and crunchy walnuts! Oh yes, and then we place everything on a mascarpone cheese mixture infused with chocolate drops and finish off the cake with dark squiggles. That's how crazy we are!

weight	measurements	weight/portion	portions	pieces/case
1,950 g	ø 24 x approx. 5.5 cm	approx. 139 g	14	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 6 hours.



## BLUE MADNESS:

### BLUEBERRY CHEESECAKE SUPREME

39000878

Our cheesecake with the crazy heart of juicy blueberries and fruity blueberry fruit compote will make your taste buds go crazy! Swirled into a particularly creamy mascarpone cheese mixture and with a slightly salty crumb base, it is made for indulging in a uniquely creamy-crazy experience.

weight	measurements	weight/portion	portions	pieces/case
1,900 g	ø 24 x approx. 5.0 cm	approx. 135 g	14	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 5 hours.



# RECIPE MATCH

## CREAMY RASPBERRY WITH A PROTEIN KICK







**SIMPLY  
INSANELY  
DELICIOUS!**

## AS CREAMY AS VEGAN CAN BE!

**CREAMY RASPBERRY  
VEGAN CHEESECAKE ALTERNATIVE**  
39000739

Insanely good! This vegan and plant-based madness starts with a shortcrust pastry base with a gentle nutty note. This is topped with a creamy filling, which includes tasty drops of our own raspberry fruit preparation. The whole thing is topped with delicious raspberries. Pure madness!

weight	measurements	weight/portion	portions	pieces/case
1,575 g	ø 24 x approx. 4.0 cm	approx. 112 g	14	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 10 hours..



## WOW, IT'S VEGAN!

**CREAMY BLUEBERRY  
VEGAN CHEESECAKE ALTERNATIVE**  
39000740

Insanely creamy, crazily fruity and yummy down to the last bite. And of course, it's vegan and plant-based. A shortcrust pastry base with a gentle nutty note. A creamy, white and blue layered filling, finished with our own blueberry fruit preparation. And even more blueberries as a topping. It might sound crazy, but it tastes insanely good! No question.

weight	measurements	weight/portion	portions	pieces/case
1,525 g	ø 24 x approx. 4.5 cm	approx. 108 g	14	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 10 hours.







## STRAWBERRY CHEESECAKE

39000791

Our Strawberry Cheesecake is a heartfelt tribute to the land of infinite flavours. A tempting layer of fabulously fragrant strawberry halves sits atop an exquisite, full-fat cream cheese filling on Erlenbacher's classic crunchy base. It's a one-way ticket to indulgence. **Fruit content 22%.**

weight	measurements	weight/portion	portions	pieces/case
1,450 g	ø 24 x approx. 4.0 cm	approx. 121 g	12	6

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 8 hours.



## RASPBERRY CHEESECAKE

39000794

Fancy a slice of the American dream? If so, we've got just the dessert for you! Our Raspberry Cheesecake boasts a delicate, biscuit crumb base topped with a full-fat cream cheese layer adorned with a swirling ripple of raspberry fruit preparation.

weight	measurements	weight/portion	portions	pieces/case
1,450 g	ø 24 x approx. 3.5 cm	approx. 121 g	12	6

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 4 hours.



## CARAMEL TOFFEE CHEESECAKE

39000817

Craving a taste of the USA? Look no further than the end of your cake fork! Our Caramel Toffee Cheesecake combines a delicate, biscuit crumb base with an indulgent, full-fat cream cheese mixture that is adorned with a generous swirl of creamy caramel and a lightly glaze. USA all the way!

weight	measurements	weight/portion	portions	pieces/case
1,450 g	ø 24 x approx. 3.5 cm	approx. 121 g	12	6

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 4 hours.



## CREAM CHEESECAKE STRAWBERRY

39000838

Our Cream Cheesecake Strawberry is dedicated to a top-tier berry. A creamy, full-fat cream cheese mix with ripples of the fruitiest strawberry preparation sits atop a biscuit crumb base. Slice into the cheesecake and the adventure continues: the filling is generously dotted with even more of the strawberry mix. A colourful design on the top rounds off the look with real fruity flair.

weight	measurements	weight/portion	portions	pieces/case
2,000 g	ø 24 x approx. 4.5 cm	approx. 143 g	14	6

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake approx. 6–8 hours.





# RECIPE MATCH



## CHEESECAKE WITH A FLORAL FLOURISH

**Cheesecake  
American Style  
add**

- strawberry sauce
- dragon fruit
- other assorted fruits

**STEP 1:** Add a splash of strawberry sauce to the plate.

**STEP 2:** Place a thin slice of dragon fruit on top.

**STEP 3:** Top the cheesecake with assorted pieces of fruit.

12 portions  
ø 24 cm



14 portions  
ø 24 cm



## CHEESECAKE AMERICAN STYLE

39000789

A classic like this wouldn't be the same without a high-quality cheesecake filling! That's why we use the very best full-fat cream cheese for this American-style cheesecake, set on the finest biscuit crumb base. Cheesecakes don't come any more American than this!

weight	measurements	weight/portion	portions	pieces/case
1,450 g	ø 24 x approx. 4.0 cm	approx. 121 g	12	6

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 4 hours.



## CREAM CHEESECAKE "NEW YORK STYLE"

39000839

Treat yourself to a taste of the city that never sleeps with our New York-style Cheesecake. This American-inspired delight combines a biscuit crumb base with a traditionally decadent full-fat cream cheese filling and a dash of cream.

weight	measurements	weight/portion	portions	pieces/case
1,950 g	ø 24 x approx. 4.5 cm	approx. 139 g	14	6

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 5 hours.









# KEEP IT SIMPLE: TARTS

**D**eliciously crisp convenient handling and strategically sized portions to maximise profits. This makes our tarts ideal for:

- **dessert as part of a menu**
- **snack for in between**
- **star of the buffet**



Handling our tarts really couldn't be easier. These little portions of deliciousness are quick and easy to prepare, ticking every last box in terms of market demand. Perhaps the best thing about our tarts is just how easy they are to handle. Not only are they quick to defrost and easy to present, but they also stay looking irresistible and ultra-fresh for longer. These sweet treats are the perfect addition to almost any menu in a wide variety of settings.

## IS THERE ANYTHING THESE TARTS CAN'T DO?

Our mouth-watering collection of fruity flavours includes berry, apple and strawberry – and did we mention our decadent chocolate tart adorned with lots of crisp chocolate curls? With their sumptuous toppings, delicious fruit and moreishly creamy fillings, our shallow tarts taste just as good as they look – not to mention their impressive versatility!





## BERRY TART

39001044

This certainly puts the art back into tart! Our Berry Tart showcases a crisp pastry case filled with delicate cream pudding and topped with a fruity mix of tantalisingly tangy berries. As far as desserts go, this one's a true masterpiece. **Fruit content: 27 %.**

weight	measurements	weight/portion	portions	pieces/case
1,150 g	ø 28 x approx. 3.5 cm	approx. 96 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 3 hours.



## APPLE TART

39001045

Is there anything better than sumptuous slices of fresh apple? Not when they take pride of place on top of a luscious layer of light cream pudding, inside a crisp shortcrust pastry case – with every apple glazed to perfection. It's a little slice of heaven – even if we do say so ourselves!

**Fruit content: 32 %.**

weight	measurements	weight/portion	portions	pieces/case
1,150 g	ø 28 x approx. 3.5 cm	approx. 96 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 3 hours.



## STRAWBERRY TART

39000792

Can you ever have too many strawberries? First of all, our crisp shortcrust pastry case is filled with a delicious cream pudding to create the perfect base. Then we add strawberries, strawberries, and more strawberries! The juicy fruit is arranged generously on top and covered with a shiny glaze. Oh, did we mention the strawberries? **Fruit content 32%.**

weight	measurements	weight/portion	portions	pieces/case
1,300 g	ø 28 x approx. 3.5 cm	approx. 108 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 8 hours.



## CHOCOLATE TART

39000790

We've tarted up this tart by filling the deliciously crisp shortcrust pastry case with our most chocolatey cream pudding ever. What's more, we've even taken it to another level of deliciousness! It's covered with a shiny glaze and lots of dark chocolate curls!

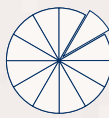
weight	measurements	weight/portion	portions	pieces/case
1,000 g	ø 28 x approx. 3.0 cm	approx. 83 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 2 hours.





12 portions  
ø 28 cm | 24 cm



uncut  
ø 18 cm



**NEW  
RECIPE**



## ALMOND CAKE CARAMEL

39001124

Sublimely nutty, crunchy and caramelly... Our gluten-free almond sponge cake always goes down a treat. We just can't decide what we like most about it... the roasted almond sticks nestled in the layer of sweet caramel or the generous topping of chocolate hazelnut cream? We know you'll love them both, too!

weight	measurements	weight/portion	portions	pieces/case
950 g	ø 28 x approx. 3.0 cm	approx. 79 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 1 hour.



## CHOCOLATE CAKE

39000807

The very definition of chocolatey. In fact, with its chocolate sponge filled with lashings of indulgent chocolate ganache, decadent chocolate glaze and swirls of chocolate hazelnut cream on top, 'chocolatey' might even be an understatement for this cake!

weight	measurements	weight/portion	portions	pieces/case
1,000 g	ø 24 x approx. 5.0 cm	approx. 83 g	12	6

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 4 hours.



## SMARTIES® PARTY CAKE

39000042

Balloons at the ready, it's time for SMARTIES®! Coated with a decadent chocolate glaze, this striking marble cake is swirled with light and dark sponge and studded with brightly-coloured SMARTIES® for a real wow factor.

weight	measurements	portion proposal	pieces/case
430 g	ø 18 x approx. 5.0 cm	12	6

**Defrosting instructions:** Defrost cakes in the foil case, for about 4 hours in the fridge (6 – 7 °C). At room temperature (21 – 22 °C) for about 2 hours.



# Barista CAKES



**Perfect coffee match to increase sales**



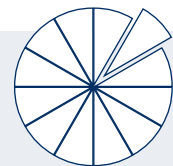
# Flavour pairing for the perfect moment of pleasure

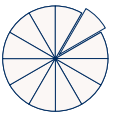
The Barista **CAKES** are precisely matched to the fine flavours of popular coffee specialities. The coffee expertise of the barista, there is a matching cake recommendation from the Barista **CAKES** to go with it. The Flavour Wheel provides a guide.

Take coffee and cake enjoyment to a new level and offer your guests a perfectly coordinated moment of pleasure – an easy way to increase sales.



Barista **CAKES** are made for quick and flexible use. They are easy to handle: pre-cut, individually removable, quickly defrosted, long-lasting and not dependent on the season.





## CHOCOLATE RASPBERRY CAKE

39000690

Rich raspberries and sumptuous chocolate with a gloriously glossy shine. Our chocolate shortcrust pastry case is filled with a luxurious layer of melt-in-the-mouth chocolate ganache, topped with a fresh raspberry fruit preparation and adorned with crisp chocolate shards. Whole raspberries and a transparent glaze finish off this masterpiece of a cake with real pizzazz.

weight	measurements	weight/portion	portions	pieces/case
1,200 g	ø 24 x approx. 4.0 cm	approx. 100 g	12	4

**Defrosting instructions:** In the refrigerator (6–7 °C) whole cake for about 5 hours.



## TIRAMISU CAKE

39001115

What do you get when you cross coffee, sponge cake and mascarpone? The world's favourite dessert! We've paired these irresistible ingredients with a crisp shortcrust pastry base to create an all-round exceptional tiramisu. Serve with an espresso and you'll be living la dolce vita before you know it!

weight	measurements	weight/portion	portions	pieces/case
1,150 g	ø 24 x approx. 6.0 cm	approx. 96 g	12	4

**Defrosting instructions:** In the refrigerator (6–7 °C) whole cake for about 5 hours.



# RECIPE MATCH

**BANANA WALNUT CAKE  
WITH CHOCOLATE SAUCE  
AND BERRIES**







## BANANA WALNUT CAKE

39000692

Who could possibly resist our nutty banana bread? A marvellously moist banana and walnut layer on a crunchy oat base makes it all the more tempting. And did we mention the light and creamy oat-drink topping adorned with chopped pistachio nuts? Simply irresistible!  
**Palm oil free.**

weight	measurements	weight/portion	portions	pieces/case
980 g	ø 24 x approx. 4.0 cm	approx. 82 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 5 hours.



## CHOCOLATE SALTED CARAMEL CAKE

39000686

You're a caramel junkie? Then you've come to the right place! Experience a taste of true decadence with this dark cocoa shortcrust pastry case filled with creamy, salted caramel mousse, moist brownie and crunchy salted caramel pearls. A dusting of fine icing sugar and a scattering of chocolate shards round off this sinfully delicious dessert in style.

weight	measurements	weight/portion	portions	pieces/case
1,000 g	ø 24 x approx. 4.0 cm	approx. 83 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 5 hours.





# NEXT LEVEL DELICIOUSNESS: INDULGENCE PLUS BAKERY!

Our products for special dietary requirements at a glance.



## APRICOT CAKE

39000719

The taste of tradition – reinvented! You'll love this classic cake with a modern twist. A nutty, light sponge base is topped with a generous helping of juicy halved apricots for a fresh new take on a family favourite. Its crowning glory? The delicious garnish of crunchy roasted hazelnuts.

**Fruit content 35%.**

weight	measurements	weight/portion	portions	pieces/case
1,570 g	ø 26 x approx. 4.0 cm	approx. 131 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 5 hours.



## FINEST APPLE CAKE

39000724

Double up on your favourite fruit! Made without eggs or milk, our vegan shortcrust pastry case is bursting with an extra-fruity apple filling and large apple slices, all covered with two layers of apple juice glaze.

**Fruit content 68%.**

weight	measurements	weight/portion	portions	pieces/case
2,250 g	ø 28 x approx. 6.0 cm	approx. 188 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 7 – 9 hours.





12 portions  
ø 28 cm | 26 cm | 24 cm



14 portions  
ø 24 cm



## ALMOND CAKE CARAMEL

39001124

Sublimely nutty, crunchy and caramelly... Our gluten-free almond sponge cake always goes down a treat. We just can't decide what we like most about it... the roasted almond sticks nestled in the layer of sweet caramel or the generous topping of chocolate hazelnut cream? We know you'll love them both, too!

weight	measurements	weight/portion	portions	pieces/case
950 g	ø 28 x approx. 3.0 cm	approx. 79 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 1 hour.



## BANANA WALNUT CAKE

39000692

Who could possibly resist our nutty banana bread? A marvellously moist banana and walnut layer on a crunchy oat base makes it all the more tempting. And did we mention the light and creamy oat-drink topping adorned with chopped pistachio nuts? Simply irresistible! **Palm oil free.**

weight	measurements	weight/portion	portions	pieces/case
980 g	ø 24 x approx. 4.0 cm	approx. 82 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 2 hours.



## CREAMY RASPBERRY

### VEGAN CHEESECAKE ALTERNATIVE

39000739

Insanely good! This vegan and plant-based madness starts with a short-crust pastry base with a gentle nutty note. This is topped with a creamy filling, which includes tasty drops of our own raspberry fruit preparation. The whole thing is topped with delicious raspberries. Pure madness!

weight	measurements	weight/portion	portions	pieces/case
1,575 g	ø 24 x approx. 4.0 cm	approx. 112 g	14	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 10 hours.



## CREAMY BLUEBERRY

### VEGAN CHEESECAKE ALTERNATIVE

39000740

Insanely creamy, crazily fruity and yummy down to the last bite. And of course, it's vegan and plant-based. A shortcrust pastry base with a gentle nutty note. A creamy, white and blue layered filling, finished with our own blueberry fruit preparation. And even more blueberries as a topping. It might sound crazy, but it tastes insanely good! No question.

weight	measurements	weight/portion	portions	pieces/case
1,525 g	ø 24 x approx. 4.5 cm	approx. 108 g	14	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 10 hours.





Oma's  
Landkuchen®

AS GOOD AS  
GRANDMA'S OWN.





# OMA'S LANDKUCHEN



A portion of the **extra large cake** for everyone! Neat slices of our OMA'S LANDKUCHEN will delight all of your guests.

The cakes are prepared according to traditional recipes with fruit varieties that grow in Grandma's garden. The different varieties are baked in an artisanal and rustic way.

The difference is clear to see – and taste!



- Round cake with 38cm diameter. Now quartered for more precise portioning and flexible supply.
- New, refined recipes and higher fruit content in almost all varieties.
- Attractively packaged in a printed folding box.





## APPLE SEMOLINA PUDDING

**39000710**

Just like from Grandma's oven. Fine shortcrust pastry, topped with a fluffy sponge mixture with semolina pudding and lusciously layered apples. Topped off with cake glaze.

weight	measurements	portion proposal	pieces/case
3,150 g	ø 38 x approx. 5.0 cm	16	1

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 11 hours. At room temperature (21 – 22 °C) whole cake for about 4 hours. Pre-cut in 4 quarters.



## CHERRY AND ALMOND

**39000708**

Especially delicious! Fine shortcrust pastry, topped with a fluffy almond sponge mixture and custard, with sweet and sour cherries on top. Topped off with cake glaze and decorated with toasted flaked almonds.

weight	measurements	portion proposal	pieces/case
3,300 g	ø 38 x approx. 5.0 cm	16	1

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 12 hours. At room temperature (21 – 22 °C) whole cake for about 5 hours. Pre-cut in 4 quarters.



## POPPY SEED CRUMBLE

**39000706**

For all poppy seed lovers. Fine shortcrust pastry, with a tasty poppy seed filling on top, covered with luscious sour cream and butter crumble.

weight	measurements	portion proposal	pieces/case
3,500 g	ø 38 x approx. 4.0 cm	16	1

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 11 hours. At room temperature (21 – 22 °C) whole cake for about 4 hours. Pre-cut in 4 quarters.



## RHUBARB MERINGUE

**39000703**

Just like homemade! Juicy pieces of rhubarb lie on a delicious crumble and sponge base, covered with an airy, crispy meringue topping.

weight	measurements	portion proposal	pieces/case
2,900 g	ø 38 x approx. 5.0 cm	16	1

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 12 hours. At room temperature (21 – 22 °C) whole cake for about 5 hours. Pre-cut in 4 quarters.





## PLUM CRUMBLE

39000707

Just like Grandma used to bake it. Fine shortcrust pastry, with yeast sponge on top and juicy sponge covered with plenty of plum halves, sprinkled with delicious butter crumble.

weight	measurements	portion proposal	pieces/case
3,150 g	ø 38 x approx. 5.0 cm	16	1

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 12 hours. At room temperature (21 – 22 °C) whole cake for about 5 hours. Pre-cut in 4 quarters.



## APRICOT CHEESECAKE

39000705

A magnificent large cheesecake with apricots, just like from Grandma's oven. Fine shortcrust pastry topped with apricot halves, covered with a delicious cream-cheese mixture.

weight	measurements	portion proposal	pieces/case
3,700 g	ø 38 x approx. 3.5 cm	16	1

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 12 hours. At room temperature (21 – 22 °C) whole cake for about 5 hours. Pre-cut in 4 quarters.



## BLUEBERRY PUDDING

39000704

A classic! Delicious crumble and sponge base, topped with a fine blueberry-flavoured custard, covered with fruity blueberries.

weight	measurements	portion proposal	pieces/case
3,400 g	ø 38 x approx. 4.5 cm	16	1

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 11 hours. At room temperature (21 – 22 °C) whole cake for about 4 hours. Pre-cut in 4 quarters.



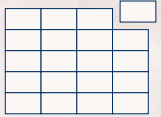


# UNLIMITED DIVERSITY

OUR TRAY BAKES







## CHERRY MARBLE SLICES

39001006

As if our light and fluffy marble sponge with its striking light and dark tones wasn't tempting enough, we've also given it a fruity flourish. It's packed with juicy cherries, covered with a glossy glaze and boasts a **fruit content of 26%** for a touch of indulgence.

weight	measurements	weight/portion	portions	pieces/case
1,850 g	28 x 38 x approx. 3.5 cm	approx. 92 g	20	3

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 3 hours.



## RHUBARB AND STRAWBERRY SLICES

39001005

Rhubarb and strawberry, a match made in heaven. Our favourite summer fruits are encased in a delicious sponge layer set on a crisp shortcrust base. A blissful butter streusel topping rounds off this sweet and tangy summer sensation with real flair. **Fruit content 28%.**

weight	measurements	weight/portion	portions	pieces/case
2,400 g	28 x 38 x approx. 4.0 cm	approx. 120 g	20	3

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 4 hours.



## MANDARIN CREAM CHEESE SLICES

39000741

Partial to a creamy, fruity dessert? This one really hits the spot! Our crisp shortcrust base is topped with a luxuriously creamy cheesecake filling. A layer of juicy mandarin segments comes next, giving this slice its characteristic fruity flavour. A glossy glaze adds the perfect finishing touch. **Fruit content 15%.**

weight	measurements	weight/portion	portions	pieces/case
3,200 g	28 x 38 x approx. 3.5 cm	approx. 160 g	20	3

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 8 hours.



## PLUM SLICES WITH BUTTER CRUMBLE

39000735

This country-style classic combines a crisp shortcrust base with a generous layer of sweet and tangy plum halves. And, of course, it wouldn't be complete without chunks of our golden, glazed butter streusel topping. **Fruit content 51%.**

weight	measurements	weight/portion	portions	pieces/case
2,750 g	28 x 38 x approx. 4.0 cm	approx. 137 g	20	3

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 7 hours.



## CREAM CHEESE SLICES

39000736

Our shortcrust base is topped with a delicious cheesecake filling made from eggs and fresh quark. Then it's baked until golden, adorned with artisan-style spoon marks on top. Sweet dreams are made of cheese!

weight	measurements	weight/portion	portions	pieces/case
3,100 g	28 x 38 x approx. 3.5 cm	approx. 155 g	20	3

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 6 hours.



## APPLE SLICES WITH BUTTER CRUMBLE

39001002

Get ready for an explosion of fruity flavour! A sumptuous layer of thick, freshly sliced apples and juicy raisins sits on a shortcrust base and is topped with chunky, golden-brown butter streusel. It's everything you'd want from a fruity cake – and more! **Fruit content 66%.**

weight	measurements	weight/portion	portions	pieces/case
3,300 g	28 x 38 x approx. 4.0 cm	approx. 165 g	20	3

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 8 hours.



## COVERED APPLE SLICES

39001007

Apple inside and out. This classic cake comprises a fruity layer of fresh, juicy apples and a shortcrust base. Silky glacé icing on top complements the delicate tartness perfectly. **Fruit content 59%.**

weight	measurements	weight/portion	portions	pieces/case
3,150 g	28 x 38 x approx. 4.0 cm	approx. 157 g	20	3

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 6 hours.



## POPPY-SEED AND CRUMBLE SLICES

39001004

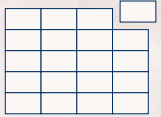
We've paired our light sponge with a deliciously contrasting dark poppy-seed custard for a striking look. A generous topping of golden butter streusel and icing sugar adds another layer of deliciousness – because what's a poppy-seed slice without streusel?

weight	measurements	weight/portion	portions	pieces/case
2,350 g	28 x 38 x approx. 3.5 cm	approx. 117 g	20	3

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 5 hours.







# RECIPE MATCH



## CHOCOLATE SPONGE AND COCONUT SLICES

39001008

Captivatingly coconutty and charmingly chocolatey! Try saying that three times fast! This Caribbean-inspired treat for the taste buds contrasts a delicious chocolate sponge with a layer of luscious white coconut filling and is topped with a generous sprinkling of desiccated coconut.

weight	measurements	weight/portion	portions	pieces/case
2,400 g	28 x 38 x approx. 4.0 cm	approx. 120 g	20	3

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 2 hours.



## CHOCO COCO MEETS MANGO PURÉE



**Chocolate Sponge  
and Coconut Slices  
add**

- vanilla sauce
- mango purée
- mango pieces
- edible blossoms

**STEP 1:** Spoon a circle of vanilla sauce onto the plate.

**STEP 2:** Cut the Chocolate Sponge and Coconut Slice in half diagonally and place on the vanilla sauce.

**STEP 3:** Pipe on drops of mango purée and garnish creatively with mango pieces and blossoms.



## DANUBE WAVES

39001001

We're making waves in the world of cakes! Dive in and you'll find juicy morellos submerged in a fluffy, light-and-dark sponge, topped with a layer of pale cream. The decadent chocolate glaze with a textured wave design is sure to float your boat.

weight	measurements	weight/portion	portions	pieces/case
2,200 g	28 x 38 x approx. 4.0 cm	approx. 110 g	20	3

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 2 hours.



# THE ART OF PORTION- ING

There's a term used in the art world to describe the perfect proportions: the golden ratio. As it happens, sizing, proportions and dimensions are also extremely important when it comes to cakes.

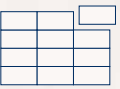
That's why we've used our long-standing **expertise** and extensive experience in a wide range of industries to tailor our portioning, cutting precision and slice sizing to

the most diverse needs and requirements. We even have our own name for it: Erlenbacher service. So when it comes to sizing, the choice is entirely yours – opt for our small 'Catering & Dessert' portions (4.6 x 4.7 cm), our practical 'Coffee Shop & Catering' slices (4.7 x 7 cm) or our classic 'Gastronomy Size' option (4.7 x 9.5 cm). Which one takes your fancy?









### DANUBE WAVES

39000799

Are you thinking what we're thinking? Juicy morellos baked in a fluffy, light and dark sponge topped with a layer of pale cream and a decadent chocolate glaze sounds like a heavenly combination? It seems like we're on the same wavelength when it comes to indulgence!

weight	measurements	weight/portion	portions	pieces/case
1,000 g	19 x 28 x approx. 4.0 cm	approx. 83 g	12	6

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 2 hours.



### DOUBLE CHOCOLATE SLICES

39000581

Chocoholics, this one's for you! Our moist chocolate sponge is filled with a temptingly melt-in-the-mouth chocolate ganache. And because you can never have too much chocolate, it's topped with another sumptuous layer of chocolate curls and hazelnut cream.

weight	measurements	weight/portion	portions	pieces/case
1,000 g	19 x 28 x approx. 4.0 cm	approx. 83 g	12	6

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 2 hours.



### GRANDMA'S APPLE SLICES

39000798

Imagine a cake that tastes as good as the ones Grandma used to bake... Our light, fluffy sponge is adorned with fresh apple slices and topped off with cinnamon, a dusting of icing sugar and flaked almonds. We reckon our version gives grandma a run for her money! **Fruit content 40%.**

weight	measurements	weight/portion	portions	pieces/case
1,000 g	19 x 28 x approx. 4.5 cm	approx. 83 g	12	6

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 3 hours.



### APPLE SLICES

39000997

There are so many delicious ways to enjoy this flavoursome fruit, but our Apple Slice has to be one of the best! It boasts a light and fluffy sponge topped with juicy apple slices, sprinkled with cinnamon and sugar and covered in a glossy fruit glaze. **Palm oil free. Fruit content 41%.**

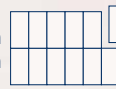
weight	measurements	weight/portion	portions	pieces/case
1,300 g	19 x 28 x approx. 4.5 cm	approx. 108 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 3 hours.





12 portions | 19 x 28 cm  
portion 4.7 x 9.5 cm



24 portions | 28 x 38 cm  
portion 4.7 x 9.5 cm



## BANANA AND REDCURRANT SLICES

39000718

Be warned! Walnuts have never tasted this good! This vegan banana sponge cake takes temptation to the next level by pairing the irresistibly creamy sweetness of ripe bananas with the crunchy bite of mouth-watering walnuts. A fruity flourish of redcurrants and a mix of fresh hazelnuts, walnuts, almonds and tender oats top off the slice wonderfully. **Palm oil free. Fruit content 26%.**

weight	measurements	weight/portion	portions	pieces/case
1,150 g	19 x 28 x approx. 3.5 cm	approx. 96 g	12	6

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 3 hours.



## RASPBERRY BROWNIE

39000775

Our gluten-free Raspberry Brownie is a nutty baked masterpiece! Its rich, chocolate-packed sponge is made with beetroot for an authentically moist brownie consistency. Meanwhile, sunflower and pumpkin seeds, crunchy hazelnuts, almonds and raspberries deliver a textured bite and fruity finish. **Fruit content 9%.**

weight	measurements	weight/portion	portions	pieces/case
1,050 g	19 x 28 x approx. 2.5 cm	approx. 88 g	12	6

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 3 hours.



## LEMON SLICES

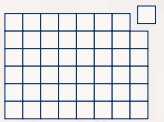
39000919

Lemon, this is your time to shine! We've taken our fluffy muffin base to the next level by topping it with a deliciously refreshing lemon cream and a flourish of icing sugar. **Palm oil free.**

weight	measurements	weight/portion	portions	pieces/case
1,500 g	28 x 38 x approx. 3.0 cm	approx. 63 g	24	3

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 2 hours.





### BROWNIE

39000862

A chocolate revelation... We fold an intense chocolate ganache through our dark brownie base and decorate these classic treats with delicious chopped walnuts and a dark chocolate drizzle. You won't be able to get enough of them!

weight	measurements	weight/portion	portions	pieces/case
2,050 g	28 x 38 x approx. 4.0 cm	approx. 43 g	48	3

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 2 hours.



### GRANDMA'S APPLE SLICES

39000806

Hey, grandma! Look what we've made! We cover our fluffy sponge cake with fruity apple slices, sprinkle cinnamon and pearl sugar on top and finish it off with chopped, flaked almonds. **Fruit content 40%.**

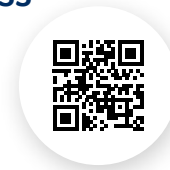
weight	measurements	weight/portion	portions	pieces/case
1,800 g	28 x 38 x approx. 4.0 cm	approx. 38 g	48	3

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 3 hours.



# DID YOU KNOW?

### THE 7 KEYS TO SUCCESS IN MASS CATERING



### RASPBERRY CHEESE CAKE SLICES

39000805

Ready for raspberries? We spread our crisp biscuit crumb base with a creamy cheese topping swirled through with ripples of refreshing raspberry fruit preparation.

weight	measurements	weight/portion	portions	pieces/case
2,350 g	28 x 38 x approx. 3.0 cm	approx. 49 g	48	3

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 6 hours.





WE ARE  
DRIVEN  
TO THINK AND  
DEVELOP CAKES  
FURTHER AND  
FURTHER.



# BROWNIE: THE STAR OF THE CAKE COUNTER

Any time is brownie time! Why do we know that? Let's just say, we've done our research. The humble brownie, perhaps America's best-loved baked treat, is one of the world's favourite desserts and an absolute must-have for many cafés. 29% of people surveyed said they enjoy pairing brownies with a coffee, or prefer berry variations<sup>3</sup> of the chocolate classic. No product range is complete without brownies. They are delicious in all their many forms, and can easily be combined with berries or a scoop of vanilla ice cream to serve as a dessert.



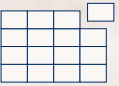
## WHO DOESN'T LOVE A BROWNIE?

Our product range includes chocolatey, creamy and tantalisingly tart variations – each one as scrumptious as the next. Not only are our mouth-watering creations packed with exciting ingredients and textures, but they can even be defrosted individually in the microwave and served warm. Our crunchy and chocolatey mini brownie bites are also the perfect snack for on the go. Let us show you just how versatile our brownies really are!

REZEPT-  
VORSCHLAG  
FÜR MINI-BITES







## BROWNIE

39000813

Our deliciously moist and decadently chocolatey American-style brownie is simply irresistible. We fold a delicious chocolate ganache through our dark brownie base and decorate it all with delicious chopped walnuts and a dark chocolate drizzle. Just the way you like it!

weight	measurements	weight/portion	portions	pieces/case
1,000 g	19 x 28 x approx. 4.0 cm	approx. 63 g	16	3

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 2 hours.



## CARAMEL NUT BROWNIE

39000880

Just picture it... A moist chocolate brownie base topped with extra chunks of brownie, crunchy walnuts and a caramel drizzle, decorated with dark chocolate swirls. You want it? We know you do!

weight	measurements	weight/portion	portions	pieces/case
1,100 g	19 x 28 x approx. 3.0 cm	approx. 69 g	16	3

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 2 hours.



## PECAN BROWNIE

39000986

More. Chocolate. Please! Our brownie recipe is deliciously moist and chocolatey as it is, but here we take it to the next level by topping it with a smooth cocoa cream. We then add a generous scattering of pecan shards and shavings of white chocolate. Mmm... **Palm oil free.**

weight	measurements	weight/portion	portions	pieces/case
1,000 g	19 x 28 x approx. 4.0 cm	approx. 63 g	16	6

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 2 hours.



# NEXT LEVEL DELICIOUSNESS: INDULGENCE PLUS BAKERY!

Our products for special dietary requirements at a glance.



## APPLE SLICES

39000997

There are so many delicious ways to enjoy this flavoursome fruit, but our Apple Slice has to be one of the best! It boasts a light and fluffy sponge topped with juicy apple slices, sprinkled with cinnamon and sugar and covered in a glossy fruit glaze. **Palm oil free. Fruit content 41%.**

weight	measurements	weight/portion	portions	pieces/case
1,300 g	19 x 28 x approx. 4.5 cm	approx. 108 g	12	4

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 3 hours.



## LEMON SLICES

39000919

Lemon, this is your time to shine! We've taken our fluffy muffin base to the next level by topping it with a deliciously refreshing lemon cream and a flourish of icing sugar. **Palm oil free.**

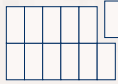
weight	measurements	weight/portion	portions	pieces/case
1,500 g	28 x 38 x approx. 3.0 cm	approx. 63 g	24	3

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 2 hours.

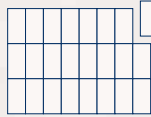




12 portions | 19 x 28 cm  
portion 4.7 x 9.5 cm



24 portions | 28 x 38 cm  
portion 4.7 x 9.5 cm



## BANANA AND REDCURRANT SLICES

39000718

Be warned! Walnuts have never tasted this good! This vegan banana sponge cake takes temptation to the next level by pairing the irresistibly creamy sweetness of ripe bananas with the crunchy bite of mouth-watering walnuts. A fruity flourish of redcurrants and a mix of fresh hazelnuts, walnuts, almonds and tender oats top off the slice wonderfully. **Palm oil free. Fruit content 26%.**

weight	measurements	weight/portion	portions	pieces/case
1,150 g	19 x 28 x approx. 3.5 cm	approx. 96 g	12	6

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 3 hours.



## RASPBERRY BROWNIE

39000775

Our gluten-free Raspberry Brownie is a nutty baked masterpiece! Its rich, chocolate-packed sponge is made with beetroot for an authentically moist brownie consistency. Meanwhile, sunflower and pumpkin seeds, crunchy hazelnuts, almonds and raspberries deliver a textured bite and fruity finish. **Fruit content 9%.**

weight	measurements	weight/portion	portions	pieces/case
1,050 g	19 x 28 x approx. 2.5 cm	approx. 88 g	12	6

**Defrosting instructions:** At room temperature (21 – 22 °C) whole cake for about 3 hours.



# RECIPE MATCH



## RENDEZVOUS WITH RED FRUIT

### Strawberry Slices and Banana and Redcurrant Slices add

- microwave sponge (see QR-code for recipe)
- edible flowers
- assortment of mixed fruit
- white chocolate mousse
- mango purée
- raspberry sorbet (vegan)

**STEP 1:** Tear the microwave sponge cake into pieces and arrange them in a 'wave' shape on the plate.

**STEP 2:** Decorate the wave with assorted berries and flowers. Pipe dots of white chocolate mousse and mango purée between the berries and the flowers.

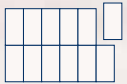
**STEP 3:** Position the two pieces of cake on the plate and place a scoop of raspberry sorbet next to them.

# CREAMY VARIETY

OUR CREAM SLICES







## RASPBERRY AND CREAM SLICE

39000733

This cake combines so many good things. There's a delicious creamy cheese filling sandwiched between two fluffy layers of sponge cake, then a generous amount of fragrant raspberries – all topped with a glossy glaze. **Fruit content 17%.**

weight	measurements	weight/portion	portions	pieces/case
2,000 g	19.5 x 29 x approx. 6.0 cm	approx. 167 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 8 hours.



## STRAWBERRY & RASPBERRY YOGURT SLICE

39000822

Strawberries or raspberries? Why not both!? Enjoy our delicious yoghurt cream, rippled with our refreshing strawberry fruit preparation and sandwiched between two layers of sponge cake. It's all topped off with a generous layer of wonderfully fragrant strawberries and raspberries – not to mention the shiny glaze. Simply irresistible! **Fruit content 23%.**

weight	measurements	weight/portion	portions	pieces/case
2,000 g	19.5 x 29 x approx. 6.0 cm	approx. 167 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 10 hours.



## STRAWBERRY CREAM CHEESE SLICE

GLUTEN FREE/REDUCED LACTOSE\*\* 39000885

Incredibly creamy, without the lactose\*\*. We sandwich our light, lactose-free\*\* creamy cheese filling between two layers of sponge cake and top it with fragrant strawberry halves and a glossy glaze.

**Palm oil free. Fruit content 22%.**

weight	measurements	weight/portion	portions	pieces/case
2,050 g	19.5 x 29 x approx. 6.0 cm	approx. 171 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 10 hours.



## STRAWBERRY AND BUTTERMILK SLICE

39000730

A slice of freshness! These slices consist of a light and fluffy filling of strawberry buttermilk cream between two layers of sponge cake, topped generously with fruity strawberry halves and a glossy glaze.

**Fruit content 24%.**

weight	measurements	weight/portion	portions	pieces/case
2,000 g	19.5 x 29 x approx. 6.0 cm	approx. 167 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 10 hours.





### BERRY-SKYR-SLICE

39000916

No wonder skyr's so popular! Take this slice as an example – luscious vanilla skyr cream layered on top of a gluten-free almond base and garnished with fresh, fruity berries. Scattered with a mixture of sunflower seeds, pumpkin seeds and chopped hazelnuts for that extra-special crunch. **Palm oil free. Fruit content 12%.**

weight	measurements	weight/portion	portions	pieces/case
1,450 g	19.5 x 29 x approx. 4.5 cm	approx. 121 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 8 hours.



### BERRY MIX BUTTERMILK SLICE

39000731

We proudly present our refreshingly creamy buttermilk and cream slices, swirled through with a ripple of blueberry purée. These slices are crowned with a flourish of fruity berries, including juicy blackberries, redcurrants, raspberries and strawberries. **Fruit content 20%.**

weight	measurements	weight/portion	portions	pieces/case
2,000 g	19.5 x 29 x approx. 6.0 cm	approx. 167 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 10 hours.



### BLACK FOREST CHERRY SLICE

39000726

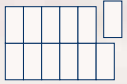
When the cuckoo clock chimes for afternoon tea, we serve up this delicacy: two layers of dark sponge cake infused with cherry brandy, sandwiched together with the finest cream and a morello cherry fruit preparation. Of course, we decorate it all with cherry brandy cream and chocolate shavings, just like they do in the Black Forest! Contains alcohol.

weight	measurements	weight/portion	portions	pieces/case
1,500 g	19.5 x 29 x approx. 5.5 cm	approx. 125 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 10 hours.







## CHERRY & CRISP CHOCOLATE SLICE

39000827

Creamy and crispy, sweet and tart: contrasts have never been so delicious! The story begins with a crispy base, covered with a light and dark rippled mousse, beneath a layer of chocolate sponge cake. The final chapter ends with an exquisite topping of sweet cherries and morellos. Bliss! **Fruit content 24%.**

weight	measurements	weight/portion	portions	pieces/case
2,100 g	19.5 x 29 x approx. 6.0 cm	approx. 175 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 10 hours.



## MANDARIN AND CREAM CHEESE SLICE

39000732

The crème de la crème of cream cheese slices. Our fresh cream and cream cheese filling is sandwiched between two layers of fluffy sponge cake, while the topping of irresistible mandarin segments and fruity glaze makes it all the more luxurious. **Fruit content 23%.**

weight	measurements	weight/portion	portions	pieces/case
2,000 g	19.5 x 29 x approx. 5.5 cm	approx. 167 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 9 hours.



# DID YOU KNOW?

**WE MAKE OUR OWN  
LACTOSE-FREE  
CREAM**



## PEACH CREAM CHEESE SLICE

GLUTEN FREE/REDUCED LACTOSE\*\* 39000886

So long, lactose! Goodbye, gluten! Our lactose-free\*\* cream and cream cheese filling is sandwiched between two layers of gluten-free sponge cake. Bid farewell to food intolerances and enjoy our generous topping of diced peaches, coated with a glorious glaze. **Palm oil free.** **Fruit content 21%.**

weight	measurements	weight/portion	portions	pieces/case
2,000 g	19.5 x 29 x approx. 5.5 cm	approx. 167 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 10 hours.



\*\* residual lactose content: <100 mg/100 g

# RECIPE MATCH



## MULTI-FRUIT SLICE

39000773

A rainbow of fruit! In this slice, a delicious cream cheese filling is sandwiched between two layers of fluffy sponge cake. Followed by fruit, fruit and more fruit! Peach slices, mandarin segments, pineapple pieces, strawberry halves, blueberries and redcurrants! Palm oil free.

**Fruit content 29%.**

weight	measurements	weight/portion	portions	pieces/case
1,800 g	19.5 x 29 x approx. 6.0 cm	approx. 150 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 10 hours.



## BLUEBERRY CREAM CHEESE SLICE

GLUTEN FREE/REDUCED LACTOSE\*\* 39000884

So that no one has to miss out, our Blueberry Cream Cheese Slices consist of the finest lactose-free\*\* cream and cream cheese filling sandwiched between two layers of gluten-free sponge. It's all crowned with a fruity topping of blueberries and our delicious glaze. Now you really can have your cake and eat it! **Palm oil free. Fruit content 18%.**

weight	measurements	weight/portion	portions	pieces/case
1,950 g	19.5 x 29 x approx. 5.5 cm	approx. 163 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 10 hours.



## MULTI-FRUIT WITH AN EXOTIC TOUCH



Multi-Fruit Slice add

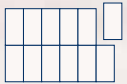
- cookie crumble
- pineapple

**STEP 1:** Spread the cookie crumble in the center.

**STEP 2:** Plate the mixed fruit slice atop the cookie crumble.

**STEP 3:** Arrange the "pineapple flower" to do this, peel the pineapple and cut it into thin slices, dry them in the oven at about 120°C for about 45 minutes on each side.





## ALMOND-TOPPED VANILLA CREAM SLICE

39000751

This slice is so nice! We sandwich our light, extra-creamy pudding filling between two layers of sponge cake and crown it with a crispy caramelised almond topping. It's never tasted so good!

weight	measurements	weight/portion	portions	pieces/case
1,400 g	19.5 x 29 x approx. 5.0 cm	approx. 117 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 8 hours.



## CHOCOLATE CREAM SLICE

GLUTEN FREE/REDUCED LACTOSE\*\* 39000887

Before you have to go without cake, we'll go let go lactose and gluten! We sandwich our lactose-free\*\* cocoa-cream filling between two layers of gluten-free chocolate sponge cake, finishing with a fancy wavy pattern on top. A true feast for the eyes! **Palm oil free.**

weight	measurements	weight/portion	portions	pieces/case
1,300 g	19.5 x 29 x approx. 5.0 cm	approx. 108 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 8 hours.



## LATTE-MACCHIATO SLICE

39000804

The best of coffee and chocolate in one single slice! Two layers of chocolate sponge cake are sandwiched together with a delicious coffee cream containing chocolate-dipped hazelnuts. We top it all off with a vanilla cream and shavings of white and milk chocolate. Goes well with a nice cup of tea, too!

weight	measurements	weight/portion	portions	pieces/case
1,500 g	19.5 x 29 x approx. 5.0 cm	approx. 125 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 8 hours.



## TIRAMISU SLICE

39000636

Italians have been arguing about the best tiramisu recipe for generations. With Erlenbacher it couldn't be easier: just order and enjoy! Our mascarpone mousse is sandwiched between layers of moist, genoise sponge that have been steeped in mocha. The top features a distinctive wavy pattern, which is dusted with a cocoa-based powder.

weight	measurements	weight/portion	portions	pieces/case
1,150 g	19.5 x 29 x approx. 5.0 cm	approx. 96 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 10 hours.



# SMALLER SQUARES ARE IN THIS SEASON!

NEW

These days, when less is often more, trendy cream slices are an absolute must. But don't be fooled – there's more to these slices than meets the eye! Following the trend for a modern look and smaller portion sizes, these new stars of the cake world are cut into 15 slices.

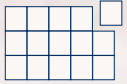
These cheeky little squares look like they've come straight from the trendiest bakery in town. They may be small, but they're sensational! Their simple design comprises a delicate base, a fluffy layer of cream and a tempting topping, promising unrivalled indulgence. Whether you serve them as part of a 'Coffee & Cake' offer or as a small dessert after a main meal, these petite treats are always an excellent choice!



## HANDLING REALLY IS A PIECE OF CAKE!

Simply take them out of the fridge and enjoy! They stay fresh for up to 48 hours, so add a pop of colour to your cake counter and tempt your customers with these perfectly portioned treats. Our brand-new square slices can't wait to delight your customers!





## RASPBERRY LIME SLICES

39001123

Our latest cake sensation boasts three luscious layers! An almond sponge base is topped with lime and raspberry cream and a generous sprinkling of chopped pistachios. It's quite simply stunning – and provides a colourful contrast to your coffee! **Fruit content 7%.**

weight	measurements	weight/portion	portions	pieces/case
1,250 g	19.5 x 29 x approx. 4.0 cm	approx. 83 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 6 hours.



## CHEESECAKE CASSIS SLICES

39001121

Time for a creamy little number! Our utterly delicious unbaked cheese-cake filling is rippled with a blissful blackcurrant fruit preparation and set on a base of almond sponge. Mmm... what are you waiting for? Tuck in!

**Fruit content 12%.**

weight	measurements	weight/portion	portions	pieces/case
1,400 g	19.5 x 29 x approx. 4.5 cm	approx. 93 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 6 hours.



## CHOCOLATE CARAMEL SLICES

39001122

Too delicious for words! A chocolate sponge base is topped with an indulgent caramel cream packed with crunchy caramel pieces, followed by a luxuriously thick layer of chocolate ganache. Sinfully caramelly and creamy!

weight	measurements	weight/portion	portions	pieces/case
1,425 g	19.5 x 29 x approx. 4.5 cm	approx. 95 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 6 hours.





## STRAWBERRY SLICE

39000774

Our decadently dark muffin base is topped with a vegan strawberry mousse, which envelops pieces of fragrant strawberry and a fluffy white mousse. Chocolate chips add a little bite, while the strawberry preparation on top puts the finishing touch to this masterpiece!

**Fruit content 13%.**

weight	measurements	weight/portion	portions	pieces/case
1,550 g	19.5 x 29 x approx. 5.0 cm	approx. 129 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 10 hours.



## STRAWBERRY AND YOGHURT CREAM SLICE

39000582

Juicy strawberry halves, diced strawberries and a refreshing yoghurt cream unite in a fruity embrace in our Strawberry and Yoghurt Cream Slices. Spread on a light fluffy sponge base and finished with a fine glaze, this is a sparkling strawberry sensation! **Fruit content 37%.**

weight	measurements	weight/portion	portions	pieces/case
1,350 g	19.5 x 29 x approx. 4.0 cm	approx. 113 g	12	6

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 9 hours.



## RASPBERRY & CURD CHEESE SLICE

39000583

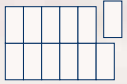
A light and fluffy sponge cake covered with a fresh and fruity combo of creamy quark and juicy raspberries, all topped off with a delicate glaze. Have you tried it yet? It's legend-dairy! **Fruit content 28%.**

weight	measurements	weight/portion	portions	pieces/case
1,350 g	19.5 x 29 x approx. 4.0 cm	approx. 113 g	12	6

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 9 hours.







## MANGO-CRÈME-FRAÎCHE SLICE

39000801

Mangoes may grow in tropical regions, but they really blossom in these slices! Our light sponge cake base is covered with the finest crème fraîche topping, rippled with an exotic mango fruit preparation and coated with a glorious glaze. **Fruit content 16%**

weight	measurements	weight/portion	portions	pieces/case
1,000 g	19.5 x 29 x approx. 3.5 cm	approx. 83 g	12	6

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 6 hours.



## MANDARIN CREAM CHEESE SLICE

39000833

This cake is sure to get your peel of approval! A fluffy sponge base is covered with a delicious creamy cheese topping containing mandarin segments and a fruity mandarin sauce. This truly is the crème de la crème of desserts! **Fruit content 22%**.

weight	measurements	weight/portion	portions	pieces/case
1,100 g	19.5 x 29 x approx. 4.5 cm	approx. 92 g	12	6

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 9 hours.



## ALMOND-TOPPED VANILLA CREAM SLICE

39000727

There's always room for this cake: on every cake counter, on every plate, in every tummy! Two layers of yeast cake are sandwiched together with the finest creamy pudding filling and topped with a crispy, caramelised almond topping. This is an absolute classic!

weight	measurements	weight/portion	portions	pieces/case
1,050 g	19.5 x 29 x approx. 3.5 cm	approx. 88 g	12	6

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 8 hours.





### SOUR CHERRY CREAM SLICE

39000832

Who could possibly resist...? Two layers of chocolate sponge, sandwiched together with an irresistible cherry brandy-infused cream, and covered with a generous helping of morello cherries. Contains alcohol.

**Fruit content 35%.**

weight	measurements	weight/portion	portions	pieces/case
1,350 g	19.5 x 29 x approx. 4.5 cm	approx. 113 g	12	6

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 9 hours.



### FLAKY CREAM SLICE

39000860

The cake with the flake! Our light sponge cake base is topped with light and fluffy bourbon vanilla cream and a layer of cherry fruit preparation. It's all crowned by a final layer of fluffy choux pastry with a soft dusting of icing sugar.

weight	measurements	weight/portion	portions	pieces/case
1,050 g	19.5 x 29 x approx. 4.0 cm	approx. 88 g	12	6

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 9 hours.



### MOUSSE AU CHOCOLAT SLICE

39000586

Mousse on the loose! A chocolate sponge cake, topped with swirls of white and dark mousse au chocolat, and decorated with a stunning design.

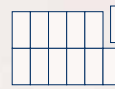
weight	measurements	weight/portion	portions	pieces/case
1,000 g	19.5 x 29 x approx. 3.5 cm	approx. 83 g	12	6

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 6 hours.

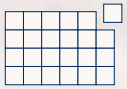




12 portions | 19.5 x 29 cm  
portion 4.8 x 9.8 cm



24 portions | 19.5 x 29 cm  
portion 4.8 x 4.9 cm



## MANGO-CRÈME-FRAÎCHE SLICE

39000848

Let's go, mango! Juicy mango pieces enveloped in a creamy crème fraîche filling with an exotic fruit preparation give these slices a lush freshness. Not to mention the delicious sponge cake base and the finishing touch of glaze. **Fruit content 16%.**

weight	measurements	weight/portion	portions	pieces/case
1,100 g	19.5 x 29 x approx. 3.5 cm	approx. 46 g	24	6

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 6 hours.



## STRAWBERRY AND YOGHURT CREAM SLICE

39000850

A strawberry sensation! Our light and fluffy sponge base is spread with a refreshing combination of strawberry halves, diced strawberries and a yoghurt cream, and the top coated with a fine glaze. **Fruit content 37%.**

weight	measurements	weight/portion	portions	pieces/case
1,350 g	19.5 x 29 x approx. 4.0 cm	approx. 56 g	24	6

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 8 hours.



## BLUEBERRY SKYR SLICE

39000931

Did you know? Skyr used to be all the rage among the Vikings! Maybe they would have pillaged these slices from us... Our dark muffin base is topped with a delicious vanilla skyr cream, rippled with a delicious blueberry fruit preparation and decorated with a marbled blueberry glaze.

weight	measurements	weight/portion	portions	pieces/case
1,200 g	19.5 x 29 x approx. 3.5 cm	approx. 50 g	24	6

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 6 hours.



## LEMON & LIME SLICE

39000830

Summertime on a plate! Make way for our fluffy sponge base topped with a creamy lemon cream, swirled through with a lemon-and-lime fruit preparation and decorated with artisan-style spoon marks.

weight	measurements	weight/portion	portions	pieces/case
1,100 g	19.5 x 29 x approx. 3.5 cm	approx. 46 g	24	6

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 6 hours.



## MOUSE AU CHOCOLAT SLICE

39000851

Mousse on the loose! A chocolate sponge cake, topped with swirls of white and dark mousse au chocolat, and decorated with a stunning design.

weight	measurements	weight/portion	portions	pieces/case
1,000 g	19.5 x 29 x approx. 3.5 cm	approx. 42 g	24	6

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 6 hours.



# THERE ARE NOW THREE SIDES TO THE STORY OF INDULGENCE!

NEW

**D**iscover ultimate deliciousness with these melt-in-the-mouth triangular treats that come with an exciting crunch. Our innovative, texture-packed creations are much more than a simple snack – they're a roller-coaster ride for the senses.

Crunchy wafer shards and wheat crispies set the stage for a veritable explosion of flavours. Whether fruity-fresh or smooth and creamy, each individual layer adds an exciting new element to the adventure, appealing to younger customers in particular.

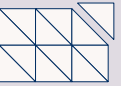


## THE CHERRY ON TOP? THEIR UNIQUE TRIANGULAR SHAPE!

Not only is this eye-catching, but it's also pretty practical. Versatile by nature, our Crisp and Crunch Slices come pre-sliced into 12 portions, making them ideal for serving in cafés, at events or as a sweet bakery snack. So dare to be different and jazz up your product range today!







# Our Finest Cakes



## RASPBERRY VANILLA CROSSIE TRIANGLES

39000764

A match made in heaven – in triangular form! Our fruity raspberry preparation snuggles into a pillow-soft layer of fluffy vanilla cream. Then comes a layer of rich red sponge and yet more vanilla cream on a bed of crisps enrobed in a white compound chocolate. Sweet dreams are made of this! **Fruit content 3%.**

weight	measurements	weight/portion	portions	pieces/case
1,950 g	19.5 x 29 x approx. 6.0 cm	approx. 163 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 11 hours.



## RASPBERRY CHEESE AND CREAM TRIANGLES

39000855

Deliciousness on point! We sandwich our exquisite cream and cream cheese filling between two layers of fluffy sponge cake and then add a generous topping of fragrant raspberries and a shiny fruity glaze. **Fruit content 17%.**

weight	measurements	weight/portion	portions	pieces/case
2,000 g	19.5 x 29 x approx. 6.0 cm	approx. 167 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 10 hours.





## STRAWBERRY LEMON CRUNCHY TRIANGLES

39000441

Lemon, lime or strawberry? We've combined all three to create a kaleidoscope of summer flavours! Two layers of almond sponge are sandwiched together with a crunchy filling, topped with a fruity lemon cream and crowned with a scattering of chopped pistachio nuts. Your taste buds will be jumping for joy! **Fruit content 15%.**

weight	measurements	weight/portion	portions	pieces/case
1,900 g	19.5 x 29 x approx. 6.0 cm	approx. 158 g	12	4

**Defrosting instructions:** In the refrigerator (6–7 °C) whole cake for about 11 hours.



## STRAWBERRY AND BUTTERMILK TRIANGLES

39000856

Ever tasted heaven on a plate? A glorious strawberry buttermilk cream is sandwiched between two layers of sponge cake and covered generously with fragrant strawberry halves and a shiny glaze. Simply divine!

**Fruit content 23%.**

weight	measurements	weight/portion	portions	pieces/case
2,000 g	19.5 x 29 x approx. 6.0 cm	approx. 167 g	12	4

**Defrosting instructions:** In the refrigerator (6–7 °C) whole cake for about 10 hours.



## CHERRY VANILLA CROSSIE TRIANGLES

39000346

Can't decide whether you prefer sweet cherries or juicy morellos? There's really no need to pick – these triangular treats are packed with both! Juicy cherries sit atop a layer of dark sponge and a layer of bourbon vanilla cream, beneath which lies a crunchy base of crispies enrobed in a dark compound chocolate. It's a multi-layered masterpiece!

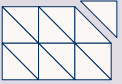
**Fruit content 26%.**

weight	measurements	weight/portion	portions	pieces/case
2,050 g	19.5 x 29 x approx. 6.0 cm	approx. 171 g	12	4

**Defrosting instructions:** In the refrigerator (6–7 °C) whole cake for about 12 hours.







## WALNUT CRUNCH TRIANGLES

39000896

A firm favourite with a dazzling new design. Our delicate vanilla and walnut mousse sits atop a crunch-packed walnut sponge base, adorned with an irresistible cocoa ganache and shards of candied walnut. One thing is sure – walnuts are IN this season!

weight	measurements	weight/portion	portions	pieces/case
1,500 g	19.5 x 29 x approx. 5.0 cm	approx. 125 g	12	4

**Defrosting instructions:** In the refrigerator (6–7 °C) whole cake for about 8 hours.



## MANGO YOGHURT CRUNCHY TRIANGLES

39000423

Now for a taste of paradise! Two layers of light almond sponge are sandwiched together with a crunchy layer of wafer shards, showcasing a topping of fruity mango pieces and lashings of lusciously thick yoghurt cream. A sunshine-yellow glaze and a swirl of white compound chocolate round off these tropical-inspired treats with real flair. They're no substitute for a holiday in the South Pacific, but we like to think they're nearly as luxurious! **Fruit content 9%.**

weight	measurements	weight/portion	portions	pieces/case
1,950 g	19.5 x 29 x approx. 5.0 cm	approx. 163 g	12	4

**Defrosting instructions:** In the refrigerator (6–7 °C) whole cake for about 11 hours.



## BLUEBERRY MASCARPONE CRISPY TRIANGLES

39000391

These tantalising triangles really do pack a punch! Whole blueberries sit on a layer of mascarpone cream swirled through with blueberry fruit preparation, while the two light and dark sponge layers are sandwiched together with a soft, creamy filling packed with wafer pieces. Astonishingly good! **Fruit content 25%.**

weight	measurements	weight/portion	portions	pieces/case
1,900 g	19.5 x 29 x approx. 5.5 cm	approx. 158 g	12	4

**Defrosting instructions:** In the refrigerator (6–7 °C) whole cake for about 12 hours.





## DOUBLE CHOCOLATE MOUSSE CRISPY TRIANGLES 39000495

Take white and dark chocolate mousse, add shards of crisp wafer for the ultimate crunch, and there you have it – a delicious, marbled masterpiece! And as if our magnificent mousse wasn't chocolatey enough, it's also packed with chocolate curls for even more decadence. Simply scrumptious!

weight	measurements	weight/portion	portions	pieces/case
1,550 g	19.5 x 29 x approx. 5.5 cm	approx. 129 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 11 hours.



## SALTED CARAMEL WALNUT CRISPY TRIANGLES 39000351

Their name may be a bit of a mouthful, but these sweet, salty, creamy, crunchy, caramelly and nutty treats are sure to be snaffled up in seconds! A delicious base of crunchy wheat crispies is topped with a layer of ultra-tempting caramel mousse, candied walnuts and vanilla cream – then sliced into trendy triangles. Taste buds, prepare to be tickled!

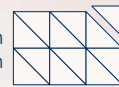
weight	measurements	weight/portion	portions	pieces/case
1,600 g	19.5 x 29 x approx. 5.0 cm	approx. 133 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 11 hours.





12 portions | 19.5 x 29 cm  
portion 9.6 x 9.7 x 13.7 cm



12 portions  
portion ø 6.1 cm



## STRAWBERRY CREAM CHEESE TARTLETS

39000841

This tartlet needs little introduction... This is where our deliciously creamy cheese filling and fragrant diced strawberries come together on top of a scrumptious shortcrust base. **Bursting with 23% fruit!**

weight	measurements	weight/portion	portions	pieces/case
900 g	ø 6.1 cm x approx. 5.0 cm	ca. 75 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) all tartlets for about 6 hours.



## RASPBERRY & WHITE CHOCOLATE TARTLETS

39000847

Things are about to get fruity! We've topped a shortcrust base with a creamy, white chocolate custard, and piled it high with extra-fragrant raspberries. You've got to taste it to believe it!

**Fruit content 25%.**

weight	measurements	weight/portion	portions	pieces/case
1,080 g	ø 6.1 cm x approx. 5.0 cm	ca. 90 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) all tartlets for about 6 hours.



## MOUSSE AU CHOCOLAT TARTLETS

39000846

Airy, light and as chocolately as it gets! Our shortcrust base is topped with a duo of mousse au chocolat and decorated with white and dark chocolate shavings. We know we can't resist it – but what about you?

weight	measurements	weight/portion	portions	pieces/case
900 g	ø 6.1 cm x approx. 6.0 cm	ca. 75 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) all tartlets for about 5 hours.



## LATTE-MACCHIATO-TARTLETS

39000917

Even baristas are envious of this one! We stack a layer of fragrant coffee cream and vanilla cream on top of a shortcrust base. A coffee, chocolate and hazelnut cream and milk chocolate chunks are hidden away inside to create an element of surprise. The top is decorated with a fine milk chocolate dusting.

weight	measurements	weight/portion	portions	pieces/case
660 g	ø 6.1 cm x approx. 4.5 cm	ca. 55 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) all tartlets for about 4 hours.









THE **C**ream takes indulgence to the next level, catapulting our cakes and gateaux into a whole new world of flavour. Whether it appears in our tempting cream slices and gateaux or as a flourish on top of our apple cakes, this dairy delight must be deliciously fresh and made from the finest ingredients – as it is here at Erlenbacher.

CRÉME

DE LA

CRÉME



We spend a great deal of time and **passion** refining our cream by adapting the fat content, consistency and flavour in our on-site production facility to ensure that it's perfectly suited to our cakes and gateaux. It goes without saying that

we also offer 100% vegan plant-based creams as well as cream-based products enriched with yoghurt or skyr. In short, our cream really is the crème de la crème... and it's surprisingly versatile too!

# NEXT LEVEL DELICIOUSNESS: INDULGENCE PLUS CREAM!

Our products for special dietary requirements at a glance.



## BERRY-SKYR-SLICE

39000916

No wonder skyr's so popular! Take this slice as an example – luscious vanilla skyr cream layered on top of a gluten-free almond base and garnished with fresh, fruity berries. Scattered with a mixture of sunflower seeds, pumpkin seeds and chopped hazelnuts for that extra-special crunch. **Palm oil free. Fruit content 12%.**

weight	measurements	weight/portion	portions	pieces/case
1,450 g	19.5 x 29 x approx. 4.5 cm	approx. 121 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 8 hours.



## STRAWBERRY SLICE

39000774

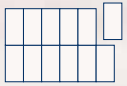
Our decadently dark muffin base is topped with a vegan strawberry mousse, which envelops pieces of fragrant strawberry and a fluffy white mousse. Chocolate chips add a little bite, while the strawberry preparation on top puts the finishing touch to this masterpiece! **Fruit content 13%.**

weight	measurements	weight/portion	portions	pieces/case
1,550 g	19.5 x 29 x approx. 5.0 cm	approx. 129 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 10 hours.







## STRAWBERRY CREAM CHEESE SLICE

GLUTEN FREE/REDUCED LACTOSE\*\* 39000885

Incredibly creamy, without the lactose\*\*. We sandwich our light, lactose-free\*\* creamy cheese filling between two layers of sponge cake and top it with fragrant strawberry halves and a glossy glaze.

**Palm oil free. Fruit content 22%.**

weight	measurements	weight/portion	portions	pieces/case
2,050 g	19.5 x 29 x approx. 6.0 cm	approx. 171 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 10 hours.



## BLUEBERRY CREAM CHEESE SLICE

GLUTEN FREE/REDUCED LACTOSE\*\* 39000884

So that no one has to miss out, our Blueberry Cream Cheese Slices consist of the finest lactose-free\*\* cream and cream cheese filling sandwiched between two layers of gluten-free sponge. It's all crowned with a fruity topping of blueberries and our delicious glaze. Now you really can have your cake and eat it! **Palm oil free. Fruit content 18%.**

weight	measurements	weight/portion	portions	pieces/case
1,950 g	19.5 x 29 x approx. 5.5 cm	approx. 163 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 10 hours.



## PEACH CREAM CHEESE SLICE

GLUTEN FREE/REDUCED LACTOSE\*\* 39000886

So long, lactose! Goodbye, gluten! Our lactose-free\*\* cream and cream cheese filling is sandwiched between two layers of gluten-free sponge cake. Bid farewell to food intolerances and enjoy our generous topping of diced peaches, coated with a glorious glaze. **Palm oil free.**

**Fruit content 21%.**

weight	measurements	weight/portion	portions	pieces/case
2,000 g	19.5 x 29 x approx. 5.5 cm	approx. 167 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 10 hours.



## CHOCOLATE CREAM SLICE

GLUTEN FREE/REDUCED LACTOSE\*\* 39000887

Before you have to go without cake, we'll go let go lactose and gluten! We sandwich our lactose-free\*\* cocoa-cream filling between two layers of gluten-free chocolate sponge cake, finishing with a fancy wavy pattern on top. A true feast for the eyes! **Palm oil free.**

weight	measurements	weight/portion	portions	pieces/case
1,300 g	19.5 x 29 x approx. 5.0 cm	approx. 108 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 8 hours.



\*\*residual lactose content: <100 mg/100 g

# EXQUISITE CREAM CAKES

OUR GATEAUX







## STRAWBERRY BUTTERMILK GATEAU

39000874

Too fruity by half! We start with a shortcrust base, followed by two separate layers of genoise sponge sandwiched together with our delicious strawberry buttermilk cream. Then it's time to pile on the strawberry halves, coat the top in a wonderful glaze and garnish the sides with chopped hazelnuts. **Fruit content 20%.**

weight	measurements	portion proposal	pieces/case
2,250 g	ø 28 cm x approx. 7.5 cm	16	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 14 – 16 hours.



## RASPBERRY AND CREAM CHEESE GATEAU

39000778

Bringing a fresh flurry of raspberries to your plate! Featuring a shortcrust base and two layers of genoise sponge, sandwiched together with a light cream cheese filling, this gateau is topped with a generous helping of fragrant raspberries, coated with a shiny glaze and garnished with chopped hazelnuts. **Fruit content 19%.**

weight	measurements	portion proposal	pieces/case
2,200 g	ø 28 cm x approx. 7.0 cm	16	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 14 – 16 hours.



## MANDARIN CHEESE CREAM GATEAU

39000360

Mandarin dreams... Our crisp shortcrust base is combined with two layers of soft genoise sponge and a cream cheese filling packed with mandarins. The gateau is topped with a generous layer of mandarin segments with a fragrant jelly glaze. What are you waiting for? Get stuck in! **Fruit content 27%.**

weight	measurements	portion proposal	pieces/case
2,500 g	ø 28 cm x approx. 7.0 cm	16	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 14 hours.





### BLUEBERRY GATEAU

39000539

A life without blueberries doesn't bear thinking about! It would mean missing out on this fabulous gateau – a shortcrust base, topped with two dark genoise sponges and alternate layers of blueberry cream filling. These are followed by a layer of fine vanilla cream, piled with fragrant blueberries and topped off with a dark, shiny glaze.

weight	measurements	portion proposal	pieces/case
2,050 g	ø 28 cm x approx. 7.0 cm	16	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 14 hours.

### MANGO YOGHURT CRUNCH GATEAU

39000734

Fresh, fruity and crunchy? That's our Mango Yoghurt Crunch Gateau through and through! Two layers of almond sponge are sandwiched together with a mixture of light cream and crunchy shards of wafer. Then there's another layer of almond sponge, enveloped in a yoghurt cream and a layer of mango yoghurt cream.

weight	measurements	portion proposal	pieces/case
2,600 g	ø 28 cm x approx. 7.5 cm	16	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 14 hours.



### CREAM CHEESE GATEAU

39000523

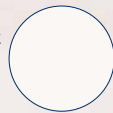
Some days are simply made for cream cheese gateau! All you need is a shortcrust base and two layers of delicious genoise sponge, sandwiched together with a fine cream cheese filling. It's enough to make anyone's day!

weight	measurements	portion proposal	pieces/case
1,800 g	ø 28 cm x approx. 6.5 cm	16	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 11 hours.







## PEAR-HELEN-GATEAU

9000725

Our beautiful Helen! The shortcrust base is topped with two layers of genoise sponge, sandwiched together with a delicious cocoa cream containing chunks of pear. This is covered with a pear cream with more chunks of fruit and another layer of genoise sponge. The gateau is crowned with pear cream rippled with pear fruit preparation, dark cocoa frosting and grated chocolate. **Fruit content 21%.**

weight	measurements	portion proposal	pieces/case
2,350 g	ø 28 cm x approx. 8.5 cm	16	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 14 hours.



## BLACK FOREST GATEAU

39000398

Allow us to take your taste buds on a trip to the Black Forest. Starting with our shortcrust base, we travel through two layers of light chocolate genoise sandwiching a fruity filling of Black Forest cherry cream and whole cherries in a morello fruit preparation. We then arrive at the hand-decorated summit topped with glacé cherries and sprinkled with coarse grated chocolate. And to complete this classic gateau exploration, we decorate the sides with even more grated chocolate! Contains alcohol.



## DUO CHOCOLATE-CREAM GATEAU

39000907

Chocolate and cream – a dream team! Our shortcrust base is topped with three layers of chocolate sponge cake sandwiched together with decadent cream – the perfect combination of flavours. And with the sides decorated with white and dark chocolate curls, this is chocoholic heaven!

weight	measurements	portion proposal	pieces/case
2,050 g	ø 28 cm x approx. 7.0 cm	16	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 14 hours.



## WALNUT GATEAU

39000477

Time for a touch of Canadian class! This gateau is bound to take centre stage on your cake counter – it's packed with crunchy candied walnuts and moreish maple syrup-flavoured cream. These are nestled between mega-moist layers of sponge, which are topped with a layer of cocoa cream and chocolate ganache. Finally, the sides are adorned with melt-in-the-mouth milk chocolate curls. You walnut be able to resist it!



weight	measurements	portion proposal	pieces/case
2,250 g	ø 28 cm x approx. 7.0 cm	16	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 11 hours.



# EXPLORING THE FLAVOURS OF THE FUTURE

No need for a crystal ball – here at Erlenbacher, because of our **curiosity** we're always one slice ahead when it comes to key new trends that will be shaping the future. Of course, we've also compiled an exciting insight into the latest developments, trends and innovations from the food industry. Why not take a look? Or, even better, treat yourself to a slice of the future! Our current range already incorporates some of the next best trends – it's time to get stuck in!



## 01 FUSION FOOD

Punchy pairings to tickle the taste buds. Fusion food involves combining unique flavours to create exciting new culinary experiences. This is where traditional treats meet innovative creations. To make our Pecan Brownie, for instance, we pair a classic brownie with a silky cocoa ganache to conjure up a revolutionary taste sensation.



## 02 MULTI-SENSORY

The magic begins when opposites come together! So, are crunchy and creamy a match made in heaven? How about soft and crispy? Definitely – take our word for it! The multi-sensory trend combines strongly contrasting textures, flavours and designs to create perfectly balanced surprise packages. Our Caramel Brownie Cheesecake, for instance, skilfully blends creamy and crunchy elements for maximum indulgence.





## 03 EYE CATCHER FOOD



Introducing the future of indulgence. Eye-catching food refers to products that look mouthwateringly delicious. They are characterised by spectacular designs, surprising toppings and flavours that are every bit as impressive as the cake's visual appearance. Don't believe us? Then take a closer look at our Strawberry Crunch Gateau!



## 04 BACK TO THE ROOTS



We all want to enjoy timeless classics like Oma's Landkuchen for years to come. That's why we give traditional recipes a contemporary twist, serving up a hearty helping of nostalgia and an element of surprise with every portion.

## 05 VEGAN & PLANT- BASED

Inclusivity is in! Thanks to vegan recipes and the invention of plant-based creams, even customers who don't eat animal products can enjoy a top-tier slice of cake. Our vegan Creamy Cakes prove that 100% plant-based alternatives can still be fabulously flavoursome and equally indulgent.



## 06 NEVER- ENDING INNOVA- TION

Looking towards the future is as key today as it will be in the future. Here at Erlenbacher, we're committed to staying curious. That's why we're continuously improving, developing and experimenting with our recipes. As a result, we're constantly baking up new, exciting and intriguing ideas. Our latest show-stopping treats are the Crisp and Crunch Cream Slices. You and your customers definitely won't have tried anything quite like them! Now there's something to look forward to!

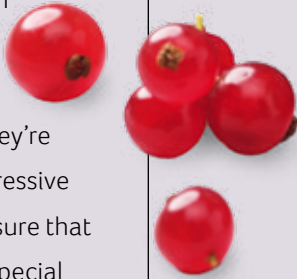


# LAYER UPON LAYER OF SOPHISTICATION

NEW

In the fast-moving restaurant industry, it's often the smallest of details that make the biggest difference. Our range of stylish gateaux offers plenty of choice while giving you the opportunity to delight your customers with unique flavours.

Our showstoppers are more than just gateaux – they're your new strategic business partner. With our impressive selection of pre-sliced cream gateaux, you can ensure that every single one of your customers enjoys a truly special experience. Our classic Raspberry and Cream Cheese Gateau studded with hand-picked raspberries, a Black Forest Gateau-inspired naked cake and the international superstar that is our Strawberry Crunch Gateau – packed with fruity freshness and crunchy textures – are sure to add pizzazz to your product range.



## EASY ON THE EYES, TEMPTING TO THE TASTE BUDS

Our gateaux are characterised by their carefully selected ingredients and perfectly balanced combination of textures and colours.

Transform your display cabinet or counter into a sumptuous showcase that draws in the customers and encourages them to stay for longer. Whether you're a café or restaurant owner, our showstoppers will help you to stay one slice ahead of the competition.







# Our Finest Cakes



## STRAWBERRY BUTTERMILK GATEAU

39000544

These strawberries are too fruity by half! We've sandwiched together two layers of sponge with a blissful buttermilk cream swirled through with a sumptuous strawberry preparation. This sits prettily on a layer of crisp shortcrust pastry and fluffy genoise sponge, while the sides are garnished with dessicated coconut. The result: a summer sensation in shades of red and white. **Fruit content 21%.**

weight	measurements	weight/portion	portions	pieces/case
2,300 g	ø 24 x approx. 8.5 cm	approx. 192 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 14 hours.



## STRAWBERRY TIRAMISU GATEAU

39000750

Introducing our Strawberry and Tiramisu Gateau, a lesson in the language of love – Italian style! At the heart of this dreamy dessert are layers of sponge fingers soaked in amaretto and coffee extract, nestled between layers of mascarpone mousse and a fruity strawberry preparation. Now THAT'S amore! Contains alcohol. **Fruit content 25%.**

weight	measurements	weight/portion	portions	pieces/case
2,000 g	ø 24 x approx. 8.5 cm	approx. 167 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 14 hours.



# RECIPE MATCH



## STRAWBERRY CRUNCH GATEAU

39001057

A terrifically textured treat that tastes as good as it looks. Our Strawberry Crunch Gateau features a moreish crunchy filling sandwiched between two super-soft muffin layers, followed by lashings of delicious strawberry cream and white chocolate frosting. A scattering of red velvet muffin chunks on top adds a final flourish.

weight	measurements	weight/portion	portions	pieces/case
1,900 g	ø 24 x approx. 9.5 cm	approx. 158 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 14 hours.



## CHEESE CREAM GATEAU

39000413

Introducing the ultimate classic: our Cheese Cream Gateau! Delicious layers of sponge and genoise are sandwiched together with our irresistible cream cheese filling and set on a crisp shortcrust pastry base. A dusting of icing sugar on top, and the masterpiece is complete! It's a decadent delight in every shade of white.

weight	measurements	weight/portion	portions	pieces/case
1,650 g	ø 24 x approx. 7.0 cm	approx. 138 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 11 hours.



## STRAWBERRY CRUNCH WITH STRAWBERRY CARPACCIO



**Strawberry  
Crunch Gateau  
add**

- strawberries
- strawberry syrup
- sprigs of mint
- amaretti biscuits

**STEP 1:** Cut the strawberries into thin slices.

**STEP 2:** Arrange the sliced strawberries on the plate and top with a piece of cake. Garnish the cake with mint leaves and the crushed amaretti biscuits, scattering the remainder over the strawberries.

**STEP 3:** Drizzle strawberry syrup over the top.





## MANGO VANILLA GATEAU

39000768

A summery delight in shades of yellow and white! Cubed mango and dots of cream instantly add a little sunshine to the top of this cake, making way for delicate layers of sponge and genoise. These are sandwiched together with alternate fillings of vanilla mousse and a refreshing mango and yoghurt cream packed with mango pieces. This one is truly mango-nificent! **Fruit content 15%.**

weight	measurements	weight/portion	portions	pieces/case
2,050 g	ø 24 x approx. 9.0 cm	approx. 171 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 11 hours.



## RASPBERRY AND CREAM CHEESE GATEAU

39000447

Combinations like these never go out of fashion! Layers of shortcrust pastry, genoise and sponge are sandwiched together with the finest cream cheese filling and topped with tantalisingly sweet raspberries. For a final flourish, the sides are adorned with chopped, toasted almonds. A timeless classic! **Fruit content 16%.**

weight	measurements	weight/portion	portions	pieces/case
2,000 g	ø 24 x approx. 8.0 cm	approx. 167 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 14 hours.



## RASPBERRY YOGHURT GATEAU

39000767

Simple by design, yet irresistibly delicious. Our Raspberry Yoghurt Gateau features two mega-moist layers of sponge topped with lashings of raspberry and yoghurt cream. The crowning glory: whole raspberries set on ripples of raspberry fruit preparation. It's berry nice indeed – even if we do say so ourselves! **Fruit content 14%.**

weight	measurements	weight/portion	portions	pieces/case
1,900 g	ø 24 x approx. 9.5 cm	approx. 158 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 11 hours.





### CURRENT PEACH GATEAU

39000771

This sweet treat has no secrets... Thanks to its trendy 'naked' look, you can see exactly what the Currant Peach Gateau has in store without even slicing into it. Striking layers of light and dark sponge are sandwiched together with peach and redcurrant creams, before the whole masterpiece is topped with a golden glaze and studded with fresh redcurrants. We've swapped the element of surprise for layers of lusciousness!

**Fruit content 15%.**

weight	measurements	weight/portion	portions	pieces/case
1,975 g	ø 24 x approx. 8.5 cm	approx. 165 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 11 hours.



### CHERRY STRACCIATELLA GATEAU

39000766

We've transformed a much-loved sundae into a gateau for an authentic taste of Italy. Juicy morellos sit atop a layer of fruity, sour cherry cream, followed by two dark sponge layers sandwiched together with a deliciously light stracciatella cream packed with crunchy chocolate pieces. **Fruit content 19%.**

weight	measurements	weight/portion	portions	pieces/case
2,000 g	ø 24 x approx. 9.0 cm	approx. 167 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 11 hours.



### BLACK FOREST GATEAU

39000770

Cherry galore like never before! Our all-new Black Forest Gateau is sure to impress with its generous fruity topping and intricate border of chocolate shavings and piped cream. Layers of Viennese sponge are sandwiched together with cherry brandy-infused cream and a cherry fruit preparation, while the sides are adorned with yet more chocolate shavings to showcase each individual layer. Contains alcohol.

**Fruit content 14%.**

weight	measurements	weight/portion	portions	pieces/case
1,900 g	ø 24 x approx. 9.0 cm	approx. 158 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 11 hours.







## 4 LAYERS CARROT CAKE

39000810

If you love a deliciously moist cake, you won't be able to resist our carrot cake! Here, four extra-moist layers of carrot cake are sandwiched together with a heavenly light cream filling containing walnuts and raisins, all of which is covered in cream frosting and white chocolate swirls. Guaranteed to make you a happy bunny!

weight	measurements	weight/portion	portions	pieces/case
2,000 g	ø 24 x approx. 8.0 cm	approx. 167 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 6 – 8 hours.



## BLACKBERRY AND LIME GATEAU

39000532

Our Blackberry and Lime Gateau is the very definition of fruity and fresh! Two layers of fluffy, dark sponge are dressed up with a duo of different creams – zesty lime in the middle, and fruity blackberry on top. A glossy glaze and a handful of juicy blackberries seal the deal magnificently. Fancy another slice? **Fruit content 13%.**

weight	measurements	weight/portion	portions	pieces/case
2,050 g	ø 24 x approx. 9.0 cm	approx. 171 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 14 hours.



## NUT CREAM GATEAU

39000769

Imagine being snuggled into a soft, fluffy and deliciously vanilla-y bed of nutty ganache... That's exactly how it feels if you're one of the chocolate-coated sugar crystals in our Nut Cream Gateau! These crystals lie between layers of moist hazelnut sponge, while the top is adorned with piped cream, crunchy hazelnuts pieces and super-soft sponge cake crumbs. The question is, which ingredient is the star of the show here?

weight	measurements	weight/portion	portions	pieces/case
1,750 g	ø 24 x approx. 8.5 cm	approx. 146 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 11 hours.





### “TOUT AU CHOCOLAT” CHOCOLATE GATEAU

39000722

Oh chocolate divine! This heavenly cake consists of two layers of dark muffin sandwiched together with a melt-in-the-mouth chocolate cream filling and topped with cocoa frosting. A garnish of chocolate crumbs around the sides seals the deal magnificently, adding an extra bite of deliciousness. What are you waiting for? Tuck in!

weight	measurements	weight/portion	portions	pieces/case
950 g	ø 24 x approx. 4.0 cm	approx. 79 g	12	6

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 6 hours.



### SACHER CAKE

39000396

Oh, Vienna! The Prater, the Hofburg, Mozart and, of course, Sacher Torte! But you don't have to go all the way to Vienna for the cake – just ask us! A moist Sacher sponge refined with butter and chocolate, with a fruity apricot filling and a fine chocolate frosting. No travelling required!

weight	measurements	weight/portion	portions	pieces/case
1,500 g	ø 26 x approx. 6.0 cm	approx. 125 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 8 hours.



### 4 LAYERS CHOCOLATE CAKE

39000809

Pardon? You'd like even more chocolate? We're already on the case! We've spread delicious chocolate flavor frosting between two layers of dark chocolate sponge and decorated the top with chunks of chocolate cake and piped it with – you guessed it! – dark chocolate swirls! A chocoholic's dream!

weight	measurements	weight/portion	portions	pieces/case
1,900 g	ø 24 x approx. 8.0 cm	approx. 158 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 6 – 8 hours.







## CHOCOLATE THUNDER GATEAU

39001059

Introducing a bold addition to your display cabinet or counter! Showcasing its stunning layers, our trendy naked cake is sure to go down a storm with your customers. Mega-moist brownie layers are sandwiched together with light and chocolatey cream fillings, one of which is decadently dotted with chocolate drops for the ultimate crunch. It's all rounded off with a dark chocolate topping oozing magnificently down the sides. A thundering triumph of a dessert!

weight	measurements	weight/portion	portions	pieces/case
2,200 g	ø 24 x approx. 9.5 cm	approx. 184 g	12	4

**Defrosting instructions:** In the refrigerator (6–7 °C) whole cake for about 14 hours.



## EGG LIQUEUR GATEAU

39000765

Egg liqueur enthusiasts, this one's for you! A shortcrust pastry base is topped with a layer of dark sponge, followed by vanilla cream with chocolate shavings and a layer of moist, nutty sponge. Next up is an utterly delicious egg liqueur-infused cream rippled through with an egg liqueur sauce. And let's not forget the all-important finishing touches: swirls of cream and extra chocolate shavings! Contains alcohol.

weight	measurements	weight/portion	portions	pieces/case
1,850 g	ø 24 x approx. 9.5 cm	approx. 154 g	12	4

**Defrosting instructions:** In the refrigerator (6–7 °C) whole cake for about 11 hours.



## CHOCOLATE CRUNCH CAKE

39000875

Can you hear the crunch? That will be the 'crunch' base – a layer of dark sponge spread with a chocolate-and-hazelnut cream, crisp shards of wafer biscuit and chopped walnuts. This is topped with a layer of light cream, followed by a chocolate mousse made with whipped cream and cream cheese. Chunks of sponge cake, cocoa ganache and roughly chopped hazelnuts add a touch of pizzazz to the top, while the sides are decorated with chocolate crumbs.

weight	measurements	weight/portion	portions	pieces/case
1,600 g	ø 24 x approx. 6.5 cm	approx. 133 g	12	4

**Defrosting instructions:** In the refrigerator (6–7 °C) whole cake for about 8 hours.



# WE GIVE YOU THE LOW-DOWN ON THESE NEW GATEAUX



**NEW**

**C**raving a texture-packed treat for the senses? Our gateaux are like little adventures through the wonderful world of indulgence, with each layer revealing an exciting twist. Super-soft sponge cake is sandwiched together with a fruity or crunchy surprise that will have your mouth watering in seconds. Dive in and discover fabulously fruity fillings made from sumptuous cherries, tangy blueberries or summery mango.

## NOW IT'S YOUR TURN!

The very best part is the chocolatey or fruity top layer, which provides the perfect canvas for you to add your own finishing touches. Why not give your creativity free reign and make every gateau truly unique?

And don't worry – our special recipe keeps your products looking fresh and irresistible for even longer. It's time to place your order and perk up your product range!





## BLUEBERRY CAKE

39001117

Juicy blueberries take centre stage against a backdrop of chocolate ganache, dark sponge and luscious vanilla cream. These fabulous little berries appear in freeze-dried form in the centre of the cake, and shoot to stardom in the sumptuous cream and fruity blueberry preparation. Each slice of this blueberry cake is a true work of art! **Fruit content 12%.**

weight	measurements	weight/portion	portions	pieces/case
1,425 g	ø 24 x approx. 5.5 cm	approx. 119 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 8 hours.



## CHERRY CAKE

39001116

This way to seventh heaven! A sumptuous sour cherry fruit preparation is sandwiched between two layers of sponge and swirled into an ultra-light cocoa ganache. The indulgence continues with a sour cherry cream and a rich red glaze. A glorious sight – and it tastes divine, too!

**Fruit content 19%.**

weight	measurements	weight/portion	portions	pieces/case
1,525 g	ø 24 x approx. 5.5 cm	approx. 127 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 8 hours.



## MANGO CAKE

39001118

Nestled between two layers of fluffy almond sponge is a delightfully crunchy surprise... a light, creamy filling packed with fine shards of mouth-watering wafer, just waiting to be discovered! The cake is then topped with a mango fruit preparation with chunky mango pieces, followed by a flourish of mango and vanilla cream. A glossy yellow glaze rounds off this light and creamy masterpiece with real flair, providing the perfect canvas for your own decorative touches. **Fruit content 9%.**

weight	measurements	weight/portion	portions	pieces/case
1,475 g	ø 24 x approx. 5.5 cm	approx. 123 g	12	4

**Defrosting instructions:** In the refrigerator (6 – 7 °C) whole cake for about 8 hours.



# FROM FROZEN TO READY TO SERVE

**W**hen the queue at the counter starts snaking out of the door, you need fast and flexible solutions. The Erlenbacher product range enables you to respond to rapid peaks in demand as and when they arise.

Many of our products can be defrosted in the oven, some can be plated up straight from the microwave and thanks to being pre-cut for ultimate practicality, our cream cakes can be easily defrosted one slice at a time.



## KEY ADVANTAGES

**Easy to handle** – individual slices can be defrosted in the oven, microwave or fridge, making handling simple for untrained staff too!

**At the ready** – all products in this catalogue that are marked with this symbol are quick and easy to get ready in the microwave or oven.



And best of all, this means less food waste!

**OUR  
HANDLING  
TIPS**







**FIND  
OUT MORE**



# DEFROSTING TIPS FOR YOUR PLANNING TO SUIT YOUR NEEDS

<b>BAKERY</b> at room temperature	
Single portion round cakes	1 – 3 hours
Single portion tray bakes	1 – 3 hours
<b>CREAM PRODUCTS</b> in the fridge	
Single portion cream slices	2 – 4 hours
Single portion gateaux without fruit	3 – 4 hours
Uncut gateaux	Over night approx.12 – 16 hours
Single portion mini-tartlets	1 hours

## WHEN IT HAS TO BE QUICK

<b>BAKERY</b> in the oven	
All baked goods without cream topping, icing or coating can be quickly regenerated in the oven.	Baked goods up to 2000 g approx. 20 min. Baked goods from 2000 g approx. 40 min.
<b>BAKERY</b> in the microwave	
Some products can be defrosted in the microwave.	0.5 – 2.5 minutes

# PIECE BY PIECE ROUND CAKES IN ORIGINAL SIZE







# THE PERFECT FULL-SIZE CUTS

## CLASSIC BAKERY SLICE

**5.6 x 9.5 cm  
20 portions**

## CLASSIC GASTRONOMY SIZE

**4.7 x 9.5 cm  
24/12 portions**

## COFFEESHOP & CATERING

**4.7 x 7 cm  
16 portions**

## CATERING & DESSERT

**4.6 x 4.7 cm  
48 portions**

# OUR CREAM SLICES IN ORIGINAL SIZE

**4.8 x 9.8 cm  
12 portions**

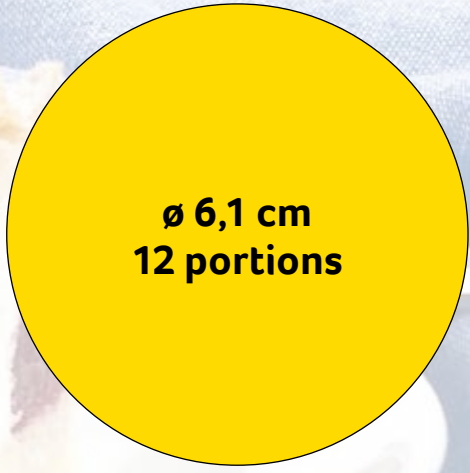
**9.6 x 9.7 x 13.7 cm  
12 portions**

**5.8 x 6.5 cm  
15 portions**

**4.8 x 4.9 cm  
24 portions**



# TARTLETS AND GATEAUX IN ORIGINAL SIZE



# TRADITIONAL ROUND CAKES



12 portions Ø 26 cm



**APRICOT CAKE**

**39000719**



**APPLE CRUMBLE  
CAKE**

**39000782**



14 portions Ø 28 cm



**COVERED  
APPLE PIE**

**39000536**



12 portions Ø 28 cm



**PREMIUM  
APPLE PIE**

**39000793**



**APPLE CAKE  
WITH A SHORTCRUST  
PASTRY LATTICE**

**39000853**



**FINEST APPLE  
CAKE**

**39000724**



**APPLE CAKE  
WITH BUTTER  
CRUMBLES**

**39000979**



**CHERRY CAKE  
WITH BUTTER  
CRUMBLES**

**39000985**



**PLUM CAKE  
WITH BUTTER  
CRUMBLES**

**39000982**



12 portions Ø 24 cm



**CHOCOLATE  
RASPBERRY CAKE**

**39000690**



**TIRAMISU  
CAKE**

**39001115**



**BANANA  
WALNUT CAKE**

**39000692**



**CHOCOLATE  
SALTED CARAMEL  
CAKE**

**39000686**



**STRAWBERRY  
FRUITCAKE**

**39000998**



**PEACH CREAM-  
CHEESECAKE**

**39000852**



**PREMIUM CREAMY  
CHEESECAKE**

**39000743**



**PREMIUM ZEBRA  
CREAM CHEESECAKE**

**39000812**



# CHEESE CAKES



uncut Ø 28 cm



**CREAM CHEESECAKE  
WITH  
MANDARINS**

**39000780**



**CREAM  
CHEESECAKE**

**39000796**



ungeschnitten Ø 26 cm



**GRANNY'S  
CREAM  
CHEESECAKE**

**39000820**



14 portions Ø 24 cm



**CARAMEL BROWNIE  
CHEESECAKE SUPREME**

**39000877**



**BLUEBERRY  
CHEESECAKE SUPREME**

**39000878**



**CREAMY  
RASPBERRY**

**39000739**



**CREAMY  
BLUEBERRY**

**39000740**



12 portions Ø 24 cm



**STRAWBERRY  
CHEESECAKE**

**39000791**



**RASPBERRY  
CHEESECAKE**

**39000794**



**CARAMEL  
TOFFEE CHEESECAKE**

**39000817**



**CHEESECAKE  
AMERICAN STYLE**

**39000789**



14 portions Ø 24 cm



**CREAM CHEESECAKE  
STRAWBERRY**

**39000838**



**CREAM CHEESECAKE  
"NEW YORK STYLE"**

**39000839**



# TRADITIONAL TARTS



12 portions Ø 28 cm



**BERRY TART**

**39001044**



**APPLE TART**

**39001045**



**STRAWBERRY TART**

**39000792**



**CHOCOLATE TART**

**39000790**



**ALMOND CAKE CARAMEL**

**39001124**



12 portions Ø 24 cm



**CHOCOLATE CAKE**

**39000807**



quarter Ø 38 cm



**APPLE SEMOLINA PUDDING**

**39000710**



**CHERRY AND ALMOND**

**39000708**



**POPPY SEED CRUMBLE**

**39000706**



**RHUBARB MERINGUE**

**39000703**



**PLUM CRUMBLE**

**39000707**



**APRICOT CHEESECAKE**

**39000705**



**BLUEBERRY PUDDING**

**39000704**



uncut Ø 18 cm

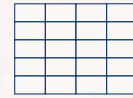


**SMARTIES® PARTY CAKE**

**39000042**



# TRAY BAKES



**20 portions** 28 x 38 cm | portion 5.6 x 9.5 cm



**CHERRY MARBLE SLICES**

**39001006**



**RHUBARB AND STRAWBERRY SLICES**

**39001005**



**PLUM SLICES WITH BUTTER CRUMBLE**

**39000735**



**MANDARIN CREAM CHEESE SLICES**

**39000741**



**CREAM CHEESE SLICES**

**39000736**



**APPLE SLICES WITH BUTTER CRUMBLE**

**39001002**



**COVERED APPLE SLICES**

**39001007**



**POPPY-SEED AND CRUMBLE SLICES**

**39001004**



**CHOCOLATE SPONGE AND COCONUT SLICES**

**39001008**

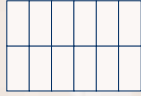


**DANUBE WAVES**

**39001001**



# TRAY BAKES



**12 portions** 19 x 28 cm | portion 4.7 x 9.5 cm



**DANUBE WAVES**

**39000799**



**DOUBLE CHOCOLATE SLICES**

**39000581**



**GRANDMA'S APPLE SLICES**

**39000798**



**APPLE SLICES**

**39000997**



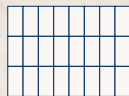
**BANANA AND REDCURRANT SLICES**

**39000718**



**RASPBERRY BROWNIE**

**39000775**

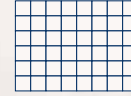


**24 portions** 28 x 38 cm | portion 4.7 x 9.5 cm



**LEMON SLICES**

**39000919**



**48 portions** 28 x 38 cm | portion 4.6 x 4.7 cm



**BROWNIE**

**39000862**



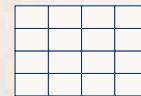
**GRANDMA'S APPLE SLICES**

**39000806**



**RASPBERRY CHEESE CAKE SLICES**

**39000805**



**16 portions** 19 x 28 cm | portion 4.7 x 7 cm



**BROWNIE**

**39000813**



**CARAMEL NUT BROWNIE**

**39000880**



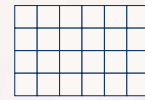
**PECAN BROWNIE**

**39000986**





## CREAM SLICES



**24 portions** 19.5 x 29 cm | portion 4.8 x 4.9 cm



**BLUEBERRY SKYR SLICE**

**39000931**



**MANGO-CRÈME-FRAÎCHE SLICE**

**39000848**



**LEMON & LIME SLICE**

**39000830**



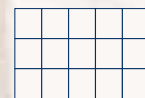
**STRAWBERRY AND YOGHURT CREAM SLICE**

**39000850**



**MOUSSE AU CHOCOLAT SLICE**

**39000851**



**15 portions** 19.5 x 29 cm | portion 5.8 x 6.5 cm



**CHEESECAKE CASSIS SLICES**

**39001121**



**RASPBERRY LIME SLICES**

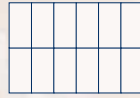
**39001123**



**CHOCOLATE CARAMEL SLICES**

**39001122**

# CREAM SLICES



12 portions 19.5 x 29 cm | portion 4.8 x 9.8 cm



**RASPBERRY AND CREAM SLICE**

**39000733**





**MANDARIN AND CREAM CHEESE SLICE**

**39000732**





**STRAWBERRY & RASPBERRY YOGURT SLICE**

**39000822**





**PEACH CREAM CHEESE SLICE**

**39000886**




**STRAWBERRY CREAM CHEESE SLICE**

**39000885**




**MULTI-FRUIT SLICE**

**39000773**





**STRAWBERRY AND BUTTERMILK SLICE**

**39000730**





**BLUEBERRY CREAM CHEESE SLICE**

**39000884**




**BERRY MIX BUTTERMILK SLICE**

**39000731**





**ALMOND-TOPPED VANILLA CREAM SLICE**

**39000751**



**BERRY-SKYR-SLICE**

**39000916**




**CHOCOLATE CREAM SLICE**

**39000887**


  




**BLACK FOREST CHERRY SLICE**

**39000726**






**LATTE-MACCHIATO SLICE**

**39000804**



**CHERRY & CRISP CHOCOLATE SLICE**

**39000827**



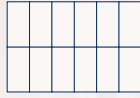
**TIRAMISU SLICE**

**39000636**





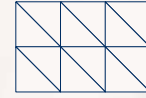
# CREAM SLICES























**12 portions** 19.5 x 29 cm | portion 4.8 x 9.8 cm

		<b>STRAWBERRY SLICE</b>	<b>39000774</b>
		<b>STRAWBERRY AND YOGHURT CREAM SLICE</b>	<b>39000582</b>
		<b>RASPBERRY &amp; CURD CHEESE SLICE</b>	<b>39000583</b>
		<b>MANGO-CRÈME-FRAÎCHE SLICE</b>	<b>39000801</b>
		<b>MANDARIN CREAM CHEESE SLICE</b>	<b>39000833</b>
		<b>ALMOND-TOPPED VANILLA CREAM SLICE</b>	<b>39000727</b>
		<b>SOUR CHERRY CREAM SLICE</b>	<b>39000832</b>
		<b>FLAKY CREAM SLICE</b>	<b>39000860</b>
		<b>MOUSSE AU CHOCOLAT SLICE</b>	<b>39000586</b>

# Our Finest Cakes



**12 portions** 19.5 x 29 cm | portion 9.6 x 9.7 x 13.7 cm

		<b>RASPBERRY VANILLA CROSSIE TRIANGLES</b>	<b>39000764</b>
		<b>RASPBERRY CHEESE AND CREAM TRIANGLES</b>	<b>39000855</b>
		<b>STRAWBERRY LEMON CRUNCHY TRIANGLES</b>	<b>39000441</b>
		<b>STRAWBERRY AND BUTTERMILK TRIANGLES</b>	<b>39000856</b>
		<b>CHERRY VANILLA CROSSIE TRIANGLES</b>	<b>39000346</b>
		<b>WALNUT CRUNCH TRIANGLES</b>	<b>39000896</b>
		<b>MANGO YOGHURT CRUNCHY TRIANGLES</b>	<b>39000423</b>
		<b>BLUEBERRY MASCARPONE CRISPY TRIANGLES</b>	<b>39000391</b>
		<b>DOUBLE CHOCOLATE MOUSSE CRISPY TRIANGLES</b>	<b>39000495</b>
		<b>SALTED CARAMEL WALNUT CRISPY TRIANGLES</b>	<b>39000351</b>



# GATEAUX



uncut Ø 28 cm

## Our Finest Cakes



12 portions Ø 24 cm



**STRAWBERRY  
BUTTERMILK GATEAU**

**39000874**



**RASPBERRY AND  
CREAM CHEESE GATEAU**

**39000778**



**MANDARIN  
CHEESE CREAM GATEAU**

**39000360**



**CREAM CHEESE  
GATEAU**

**39000523**



**BLUEBERRY GATEAU**

**39000539**



**MANGO YOGHURT  
CRUNCH GATEAU**

**39000734**



**PEAR-HELEN-GATEAU**

**39000725**



**BLACK FOREST  
GATEAU**

**39000398**



**DUO CHOCOLATE-  
CREAM GATEAU**

**39000907**



**NEW**

**WALNUT  
GATEAU**

**39000477**



**NEW**

**BLACKBERRY  
AND LIME GATEAU**

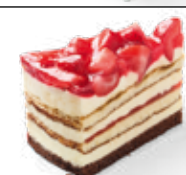
**39000532**



**NEW**

**STRAWBERRY  
BUTTERMILK GATEAU**

**39000544**



**NEW**

**STRAWBERRY  
TIRAMISU GATEAU**

**39000750**



**STRAWBERRY  
CRUNCH GATEAU**

**39001057**



**NEW**

**CHEESE CREAM  
GATEAU**

**39000413**



**NEW**

**MANGO  
VANILLA GATEAU**

**39000768**



**NEW**

**RASPBERRY AND  
CREAM CHEESE  
GATEAU**

**39000447**



**NEW**

**RASPBERRY  
YOGHURT GATEAU**

**39000767**



**NEW**

**CURRENT  
PEACH GATEAU**

**39000771**



**NEW**

**CHERRY  
STRACCIATELLA  
GATEAU**

**39000766**



Our  
Finest Cakes



12 portions Ø 26 cm | 24 cm



NEW

BLACK FOREST  
GATEAU

39000770



NEW

NUT CREAM  
GATEAU

39000769



NEW

EGG LIQUEUR  
GATEAU

39000765



4 LAYERS  
CARROT CAKE

39000810



"TOUT AU CHOCOLAT"  
CHOCOLATE GATEAU

39000722



SACHER CAKE

39000396



4 LAYERS  
CHOCOLATE CAKE

39000809



CHOCOLATE  
THUNDER GATEAU

39001059



CHOCOLATE  
CRUNCH CAKE

39000875

Our  
Finest Cakes



12 portions Ø 24 cm



NEW

BLUEBERRY  
CAKE

39001117



NEW

CHERRY  
CAKE

39001116

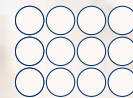


NEW

MANGO  
CAKE

39001118

TARTLETS



12 portions | Portion Ø 6.1 cm



STRAWBERRY  
CREAM CHEESE  
TARTLETS

39000841



RASPBERRY &  
WHITE CHOCOLATE  
TARTLETS

39000847



LATTE-MACCHIATO-  
TARTLETS

39000917



MOUSSE AU CHOCOLAT  
TARTLETS

39000846

# PRODUCTS FOR SPECIAL NUTRITION



## ROUND CAKES



**APRICOT CAKE**

**39000719**



**FINEST APPLE CAKE**

**39000724**



**BANANA WALNUT CAKE**

**39000692**



**CREAMY RASPBERRY**

**39000739**



**CREAMY BLUEBERRY**

**39000740**

## TRAY BAKES



**APPLE SLICES**

**39000997**



**BANANA AND REDCURRANT SLICES**

**39000718**



**LEMON SLICES**

**39000919**

## CREAM SLICES



**STRAWBERRY SLICE**

**39000774**

## ROUND CAKES



**ALMOND CAKE CARAMEL**

**39001124**

## TRAY BAKES



**RASPBERRY BROWNIE**

**39000775**

## CREAM SLICES



**BERRY-SKYR-SLICE**

**39000916**



## CREAM SLICES



**STRAWBERRY CREAM CHEESE SLICE**

**39000885**



**BLUEBERRY CREAM CHEESE SLICE**

**39000884**



**PEACH CREAM CHEESE SLICE**

**39000886**



**CHOCOLATE CREAM SLICE**

**39000887**



# OUR HALAL PRODUCT RANGE



## ROUND CAKES



**FINEST APPLE  
CAKE**

**39000724**



**PREMIUM  
APPLE PIE**

**39000793**



**STRAWBERRY  
CHEESE CAKE**

**39000791**

## TRAY BAKES



**GRANDMA'S  
APPLE SLICES**

**39000798**



**RASPBERRY  
BROWNIE**

**39000775**

## CREAM SLICES



**STRAWBERRY  
AND BUTTERMILK  
SLICE**

**39000730**



**CHERRY & CRISP  
CHOCOLATE SLICE**

**39000827**



**STRAWBERRY  
AND BUTTERMILK  
TRIANGLES**

**39000856**



**RASPBERRY  
CHEESE AND CREAM  
TRIANGLES**

**39000855**

## GATEAUX



**4 LAYERS  
CARROT CAKE**

**39000810**



**CHOCOLATE  
CRUNCH CAKE**

**39000875**

# OUR FOOD SERVICE PRODUCTS

SCAN TO SEE OUR FOOD  
SERVICE PRODUCTS,  
PLUS HOW AND  
WHERE TO  
ORDER THEM



# PRODUCT OVERVIEW

Code	Description	Weight	Pieces per case	Pre-cut portions	Cases per pallet/layer	Pieces per pallet	Page
<b>Traditional Round Cakes, pre-cut ø 28 cm, ø 26 cm, ø 24 cm</b>							
39000853	Apple Cake with a Shortcrust Pastry Lattice	2,500 g	4	12	36/4	144	14
39000979	Apple Cake with Butter Crumbles	2,000 g	4	12	56/8	224	14
39000782	Apple Crumble Cake	1,250 g	4	12	96/16	384	13
39000719	Apricot Cake (vegan)	1,570 g	4	12	56/8	224	13, 34
39000985	Cherry Cake with Butter Crumbles	1,700 g	4	12	56/8	224	15
39000807	Chocolate Cake	1,000 g	6	12	48/6	288	29
39000536	Covered Apple Pie	2,500 g	4	14	36/4	144	13
39000724	Finest Apple Cake (vegan)	2,250 g	4	12	36/4	144	14, 34
39000852	Peach Cream-Cheesecake	2,400 g	4	12	36/4	144	18
39000982	Plum Cake with Butter Crumbles	1,800 g	4	12	56/8	224	15
39000793	Premium Apple Pie	2,500 g	4	12	36/4	144	14
39000743	Premium Creamy Cheesecake	2,150 g	4	12	56/8	224	18
39000812	Premium Zebra Cream Cheesecake	2,250 g	4	12	56/8	224	18
39000998	Strawberry Fruitcake	2,150 g	4	12	40/4	160	18
<b>Traditional Round Cakes, uncut ø 28 cm, ø 26 cm, ø 18 cm</b>							
39000796	Cream Cheesecake	2,150 g	4		56/8	224	19
39000780	Cream Cheesecake with Mandarins	2,150 g	4		56/8	224	19
39000820	Granny's Cream Cheesecake	2,500 g	4		56/8	224	19
39000042	SMARTIES® Party Cake	430 g	6		108/12	648	29
<b>Crazy Cheesecake Club, pre-cut ø 24 cm</b>							
39000878	Blueberry Cheesecake Supreme	1,900 g	4	14	72/6	288	22
39000877	Caramel Brownie Cheesecake Supreme	1,950 g	4	14	72/6	288	22
39000740	Creamy Blueberry (vegan)	1,525 g	4	14	72/6	288	23, 35
39000739	Creamy Raspberry (vegan)	1,575 g	4	14	72/6	288	23, 35
<b>Cheesecakes, pre-cut ø 24 c</b>							
39000817	Caramel Toffee Cheesecake	1,450 g	6	12	48/6	288	24
39000789	Cheesecake American Style	1,450 g	6	12	48/6	288	25
39000839	Cream Cheesecake "New York Style"	1,950 g	6	14	48/6	288	25
39000838	Cream Cheesecake Strawberry	2,000 g	6	14	48/6	288	24
39000794	Raspberry Cheesecake	1,450 g	6	12	48/6	288	24
39000791	Strawberry Cheesecake	1,450 g	6	12	48/6	288	24
<b>Tarts, pre-cut ø 28 cm</b>							
39001045	Apple Tart	1,150 g	4	12	64/8	256	28
39001124	Almond Cake Caramel (gluten free)	950 g	4	12	64/8	256	29, 35
39001044	Berry Tart	1,150 g	4	12	64/8	256	28
39000790	Chocolate Tart	1,000 g	4	12	64/8	256	28
39000792	Strawberry Tart	1,300 g	4	12	64/8	256	28
<b>Barista Cakes, pre-cut ø 24 cm</b>							
39000692	Banana Walnut Cake (vegan)	980 g	4	12	66/6	264	33, 34
39000690	Chocolate Raspberry Cake	1,200 g	4	12	66/6	264	32
39000686	Chocolate Salted Caramel Cake	1,000 g	4	12	66/6	264	33
39001115	Tiramisu Cake	1,150 g	4	12	66/6	264	32
<b>Oma's Landkuchen, 4 quarters ø 38 cm</b>							
39000710	Apple Semolina Pudding	3,150 g	1		150/6	150	38
39000705	Apricot Cheesecake	3,700 g	1		150/6	150	39
39000704	Blueberry Pudding	3,400 g	1		150/6	150	39
39000708	Cherry and Almond	3,300 g	1		150/6	150	38
39000707	Plum Crumble	3,150 g	1		150/6	150	39
39000706	Poppy Seed Crumble	3,500 g	1		150/6	150	38
39000703	Rhubarb Meringue	2,900 g	1		150/6	150	38



# PRODUCT OVERVIEW

Code	Description	Weight	Pieces per case	Pre-cut portions	Cases per pallet/layer	Pieces per pallet	Page
<b>Tray Bakes, pre-cut 28 x 38 cm</b>							
39001002	Apple Slices with Butter Crumble	3,300 g	3	20	88/8	264	42
39000862	Brownie	2,050 g	3	48	88/8	264	48
39001006	Cherry Marble Slices	1,850 g	3	20	88/8	264	41
39001008	Chocolate Sponge and Coconut Slices	2,400 g	3	20	88/8	264	43
39001007	Covered Apple Slices	3,150 g	3	20	88/8	264	42
39000736	Cream Cheese Slices	3,100 g	3	20	88/8	264	42
39001001	Danube Waves	2,200 g	3	20	88/8	264	43
39000806	Grandma's Apple Slices	1,800 g	3	48	88/8	264	48
39000919	Lemon Slices (vegan)	1,500 g	3	24	88/8	264	47, 52
39000741	Mandarin Cream Cheese Slices	3,200 g	3	20	88/8	264	41
39000735	Plum Slices with Butter Crumble	2,750 g	3	20	88/8	264	41
39001004	Poppy-Seed and Crumble Slices	2,350 g	3	20	88/8	264	42
39000805	Raspberry Cheese Cake Slices	2,350 g	3	48	88/8	264	48
39001005	Rhubarb and Strawberry Slices	2,400 g	3	20	88/8	264	41
<b>Tray Bakes, pre-cut 19 x 28 cm</b>							
39000997	Apple Slices (vegan)	1,300 g	4	12	60/6	240	46, 52
39000718	Banana and Redcurrant Slices (vegan)	1,150 g	6	12	60/6	360	47, 53
39000813	Brownie	1,000 g	3	16	132/12	396	51
39000880	Caramel Nut Brownie	1,100 g	3	16	132/12	396	51
39000799	Danube Waves	1,000 g	6	12	60/6	360	46
39000581	Double Chocolate Slices	1,000 g	6	12	60/6	360	46
39000798	Grandma's Apple Slices	1,000 g	6	12	60/6	360	46
39000986	Pecan Brownie	1,000 g	6	16	60/6	360	51
39000775	Raspberry Brownie (gluten free)	1,050 g	6	12	60/6	360	47, 53

OUR  
TIP !

SCAN FOR FURTHER  
DETAILS ON THE NUMBER  
OF BOXES PER  
PALLET/LAYER



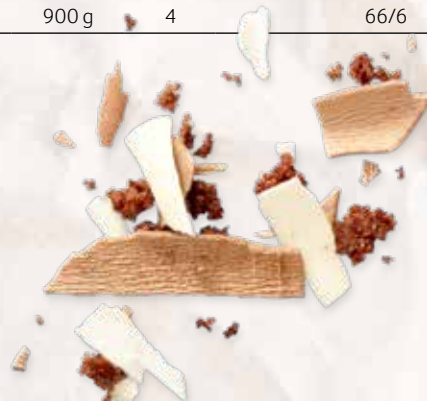
# PRODUCT OVERVIEW

Code	Description	Weight	Pieces per case	Pre-cut portions	Cases per pallet/layer	Pieces per pallet	Page
<b>Classic Cream and Fruit Slices, pre-cut 19,5 x 29 cm</b>							
39000751	Almond-topped Vanilla Cream Slice	1,400 g	4	12	66/6	264	59
39000731	Berry Mix Buttermilk Slice	2,000 g	4	12	66/6	264	56
39000916	Berry-Skyr-Slice (gluten free)	1,450 g	4	12	66/6	264	56, 74
39000726	Black Forest Cherry Slice	1,500 g	4	12	66/6	264	56
39000884	Blueberry Cream Cheese Slice (gluten free, reduced lactose)	1,950 g	4	12	66/6	264	58, 75
39000827	Cherry & Crisp Chocolate Slice	2,100 g	4	12	66/6	264	57
39000887	Chocolate Cream Slice (gluten free, reduced lactose)	1,300 g	4	12	66/6	264	59, 75
39000804	Latte-Macchiato Slice	1,500 g	4	12	66/6	264	59
39000732	Mandarin and Cream Cheese Slice	2,000 g	4	12	66/6	264	57
39000773	Multi-Fruit Slice	1,800 g	4	12	66/6	264	58
39000886	Peach Cream Cheese Slice (gluten free, reduced lactose)	2,000 g	4	12	66/6	264	57, 75
39000733	Raspberry and Cream Slice	2,000 g	4	12	66/6	264	55
39000822	Strawberry & Raspberry Yogurt Slice	2,000 g	4	12	66/6	264	55
39000730	Strawberry and Buttermilk Slice	2,000 g	4	12	66/6	264	55
39000885	Strawberry Cream Cheese Slice (gluten free, reduced lactose)	2,050 g	4	12	66/6	264	55, 75
39000636	Tiramisu Slice	1,150 g	4	12	66/6	264	59
<b>Cream and Fruit Slices, pre-cut 19,5 x 29 cm</b>							
39001121	Cheesecake Cassis Slices	1,400 g	4	15	60/6	360	61
39001122	Chocolate Caramel Slices	1,250 g	4	15	60/6	360	61
39001123	Raspberry Lime Slices	1,250 g	4	15	60/6	360	61
<b>Fine Cream and Fruit Slices, pre-cut 19,5 x 29 cm</b>							
39000727	Almond-topped Vanilla Cream Slice	1,050 g	6	12	60/6	360	63
39000931	Blueberry Skyr Slice	1,200 g	6	24	60/6	360	65
39000860	Flaky Cream Slice	1,050 g	6	12	60/6	360	64
39000830	Lemon & Lime Slice	1,100 g	6	24	60/6	360	65
39000833	Mandarin Cream Cheese Slice	1,100 g	6	12	60/6	360	63
39000801	Mango-Crème-Fraîche Slice	1,000 g	6	12	60/6	360	63
39000848	Mango-Crème-Fraîche Slice	1,100 g	6	24	60/6	360	65
39000586	Mousse au Chocolat Slice	1,000 g	6	12	60/6	360	64
39000851	Mousse au Chocolat Slice	1,000 g	6	24	60/6	360	65
39000583	Raspberry & Curd Cheese Slice	1,350 g	6	12	60/6	360	62
39000832	Sour Cherry Cream Slice	1,350 g	6	12	60/6	360	64
39000582	Strawberry and Yoghurt Cream Slice	1,350 g	6	12	60/6	360	62
39000850	Strawberry and Yoghurt Cream Slice	1,350 g	6	24	60/6	360	65
39000774	Strawberry Slice (vegan)	1,550 g	4	12	66/6	264	62, 74
<b>Cream and Fruit Triangles, pre-cut 19,5 x 29 cm</b>							
39000391	Blueberry Mascarpone Crispy Triangles	1,900 g	4	12	66/6	264	69
39000346	Cherry Vanilla Crossie Triangles	2,050 g	4	12	66/6	264	68
39000495	Double Chocolate Mousse Crispy Triangles	1,500 g	4	12	66/6	264	70
39000423	Mango Yoghurt Crunchy Triangles	1,950 g	4	12	66/6	264	69
39000855	Raspberry Cheese and Cream Triangles	2,000 g	4	12	66/6	264	67
39000764	Raspberry Vanilla Crossie Triangles	1,950 g	4	12	66/6	264	67
39000351	Salted Caramel Walnut Crispy Triangles	1,600 g	4	12	66/6	264	70
39000856	Strawberry and Buttermilk Triangles	2,000 g	4	12	66/6	264	68
39000441	Strawberry Lemon Crunchy Triangles	1,900 g	4	12	66/6	264	68
39000896	Walnut Crunch Triangles	1,500 g	4	12	66/6	264	69



# PRODUCT OVERVIEW

Code	Description	Weight	Pieces per case	Pre-cut portions	Cases per pallet/layer	Pieces per pallet	Page
<b>Gateaux, uncut ø 28 cm</b>							
39000398	Black Forest Gateau	2,150 g	4		28/4	112	79
39000539	Blueberry Gateau	2,050 g	4		32/4	128	78
39000907	Duo Chocolate-Cream Gateau	2,050 g	4		40/4	160	79
39000523	Cream Cheese Gateau	1,800 g	4		36/4	144	78
39000360	Mandarin Cheese Cream Gateau	2,500 g	4		36/4	144	77
39000734	Mango Yoghurt Crunch Gateau	2,600 g	4		36/4	144	78
39000725	Pear-Helen-Gateau	2,350 g	4		28/4	112	79
39000778	Raspberry and Cream Cheese Gateau	2,200 g	4		36/4	144	77
39000874	Strawberry Buttermilk Gateau	2,250 g	4		28/4	112	77
39000477	Walnut Gateau	2,250 g	4		32/7	128	79
<b>Gateaux, pre-cut ø 26 cm, 24 cm</b>							
39000810	4 Layers Carrot Cake	2,000 g	4	12	42/6	168	87
39000809	4 Layers Chocolate Cake	1,900 g	4	12	42/6	168	88
39000532	Blackberry and Lime Gateau	2,050g	4	12	42/6	168	87
39000770	Black Forest Gateau	1,900g	4	12	42/6	168	86
39000413	Cheese Cream Gateau	1,650g	4	12	42/6	168	84
39000766	Cherry Stracciatella Gateau	2,000g	4	12	42/6	168	86
39000875	Chocolate Crunch Cake	1,600 g	4	12	54/6	270	89
39001059	Chocolate Thunder Gateau	2,200 g	4	12	42/6	168	89
39000771	Currant Peach Gateau	1,975g	4	12	42/6	168	86
39000765	Egg Liqueur Gateau	1,850g	4	12	42/6	168	89
39000768	Mango Vanilla Gateau	2,050g	4	12	42/6	168	85
39000769	Nut Cream Gateau	1,750g	4	12	42/6	168	87
39000447	Raspberry and Cream Cheese Gateau	2,000g	4	12	42/6	168	85
39000767	Raspberry Yoghurt Gateau	1,900g	4	12	42/6	168	85
39000396	Sacher Cake	1,500 g	4	12	40/4	160	88
39000544	Strawberry Buttermilk Gateau	2,300g	4	12	42/6	168	83
39001057	Strawberry Crunch Gateau	1,900 g	4	12	42/6	168	84
39000750	Strawberry Tiramisu Gateau	2,000g	4	12	42/6	168	83
39000722	„Tout au Chocolat" Chocolate Gateau	950 g	6	12	48/6	288	88
<b>Cream Cakes, pre-cut ø 24 cm</b>							
39001117	Blueberry Cake	1,425g	4	12	48/8	288	91
39001116	Cherry Cake	1,525g	4	12	48/8	288	91
39001118	Mango Cake	1,475g	4	12	48/8	288	91
<b>Tartlets</b>							
39000917	Latte-Macchiato-Tartlets	660 g	4		66/6	264	71
39000846	Mousse au Chocolat Tartlets	900 g	4		66/6	264	71
39000847	Raspberry & White Chocolate Tartlets	1,080 g	4		66/6	264	71
39000841	Strawberry Cream Cheese Tartlets	900 g	4		66/6	264	71



# GENERAL TERMS AND CONDITIONS OF SALE OF ERLNBACHER BACKWAREN GMBH WASSERWEG 39, 64521 GROSS-GERAU VALID AS OF: 01.01.2025

## Section 1 – General, scope of application

- (1) These Terms of Sale (hereinafter referred to as “ToS”) shall apply to all our business relations with our customers (hereinafter referred to as the “Buyer”). However, the ToS shall only apply if the Buyer is an entrepreneur (section 14 of the German Civil Code [BGB]), a legal entity under public law or a public law special fund.
- (2) These ToS apply, in particular, to contracts for the purchase and/or delivery of movable items (hereinafter referred to as “Goods”) irrespective of whether we produce the Goods ourselves or buy them from sub-suppliers. The version of these ToS valid at the time of the Buyer’s order or in any case the last version provided to the Buyer in text form (as defined in section 126b BGB) shall form a Framework Agreement for future contracts of the same type and without us having to reference the ToS again in each individual case, unless otherwise agreed to the contrary.
- (3) These ToS shall apply exclusively. Deviating, contradictory or supplementary Terms and Conditions of the Buyer (hereinafter referred to as “T&Cs”) shall only become an integral part of the contract if we have explicitly agreed their applicability in writing. This approval requirement shall apply in any case, for example even if we make a delivery to the Buyer without reservation while being aware of the T&Cs of the Buyer.
- (4) Individual agreements agreed on an individual basis with the Buyer (including ancillary agreements, supplements and amendments) shall in all cases have precedence over these ToS. In the absence of comprehensive evidence to the contrary, a written contract or our written confirmation is decisive for the content of such agreements.
- (5) Legally relevant declarations and notifications, which are to be submitted after conclusion of the contract (e.g. setting of deadlines, reminders, notifications of defects, termination, withdrawal), require the written form (as defined in section 126 BGB) in order to be valid.
- (6) Any references to the applicability of statutory provisions are for the purposes of clarification only. The statutory provisions shall thus also apply even without such a clarification, to the extent that they have not been directly amended or expressly excluded in these ToS.
- (7) Working days within the meaning of these ToS are Monday to Friday, excluding any public holidays which fall on Monday to Friday at the place of performance.

## Section 2 – Conclusion of contracts

- (1) Our offers are subject to confirmation and are non-binding.
- (2) Orders placed by the Buyer for Goods are deemed to be binding contractual offers. We are entitled to accept these contractual offers within 5 working days of their receipt by us, unless otherwise stated in the order.
- (3) The acceptance can either be made in writing (for example by an order confirmation) or by delivery of the Goods to the Buyer.
- (4) Within Germany, the minimum order value per order and delivery is €1,000 net. A minimum quantity surcharge in amount of € 59 will be added to the invoice for orders from €1,000 to €1,800 net. The minimum quantity surcharge will not be charged for orders above €1,800 net per order inside Germany. Outside of Germany, the minimum order quantity per order and delivery is €1,800 net. If the order value of €1,800 is not reached, a minimum quantity surcharge of €150 per order will be charged.

## Section 3 – Prices

- (1) Unless otherwise agreed on an individual basis, our current prices applicable at the time the contract is concluded shall apply. Our prices shall apply ex works plus the applicable rate of value added tax.
- (2) The agreed prices include all costs related to the “Green Dot” (“Grüner Punkt”).
- (3) In the event of a sale to a place other than the place of performance (section 5 (1)), we shall pay the transport costs ex works and the cost of transport insurance. Any customs fees, charges, taxes and other public duties shall be borne by the Buyer.

## Section 4 – Delivery period, defaulting on delivery

- (1) The delivery period shall be agreed individually for countries outside Europe or stated by us upon acceptance of the order. If this is not the case, the delivery period shall be approx. 10 working days from conclusion of the contract throughout Germany and Europe.
- (2) Our delivery obligation shall at all times be subject to the timely and orderly receipt of goods from our own suppliers.
- (3) If we are unable to observe binding delivery periods for reasons for which we are not responsible (force majeure, non-availability of performance), we shall inform the Buyer hereof without delay while at the same time stating the expected, new delivery period. If performance is not available within the new delivery period, we shall be entitled to rescind the contract in full or in part; we shall reimburse any consideration the Buyer has already provided without delay.
- (4) The statutory provisions shall determine when we enter into default. In any case, however, the Buyer must issue a written warning.
- (5) If we have defaulted on delivery, the Buyer’s rights to rescind the contract and claim damages in accordance with section 11 of these ToS remain unaffected. Our statutory rights of rescission and termination, as well as the statutory provisions concerning the execution of the contract shall also remain unaffected, excluding the performance obligation (for example impossibility or unreasonableness of performance and/or subsequent performance).

## Section 5 – Delivery, transfer of risk, default of acceptance

- (1) The delivery is carried out ex works, which is also the place of performance for the delivery and any subsequent performance. At the request of the Buyer, the Goods shall be sent to another destination (sale to a place other than the place of performance). Unless otherwise agreed, we are entitled to determine the method of shipping (in particular, the transport company, shipping channel, packaging) ourselves.
- (2) We shall be entitled to make partial deliveries if
  - a) the partial delivery can be used by the Buyer within the scope of the contractual intended use,
  - b) the delivery of the outstanding ordered Goods is ensured,
  - c) no significant additional expenditure or additional costs are incurred by the Buyer as a result of the partial delivery (unless we agree to bear such costs).
- (3) The risk of accidental loss and accidental deterioration of the Goods shall pass to the Buyer no later upon handover of the Goods. With a sale to a place other than the place of performance, the risk of accidental loss and accidental deterioration of the Goods and the risk of delay in delivery shall, however, pass with the delivery of the Goods to the carrier, the freight forwarder or any other person or institution responsible for transport. If the Buyer is in default of acceptance, this is deemed equivalent to delivery/handover.
- (4) If the Buyer is in default of acceptance, if it fails to provide an act of cooperation or if our delivery is delayed for other reasons for which the Buyer is responsible, we are entitled to request compensation for losses incurred including additional expenditure (such as storage costs). We shall charge a flat rate compensation for this in the amount of 0.5% of the agreed net price per working day, beginning with the delivery deadline or, in the absence of a delivery deadline, with the notification that the Goods are ready for shipment, however no greater than a maximum total of 10% of the agreed net price. The right to provide evidence of higher costs and our statutory rights (in particular with regard to damages and rescission) remain unaffected; the flat rate shall, however, be offset against further monetary claims. The Buyer reserves the right to prove that we did not suffer any losses or substantially less losses than the aforementioned flat rate.

## Section 6 – Terms of payment

- (1) The purchase price (plus any transportation costs) is due for payment within 14 days from invoicing and delivery of the Goods. However, we are also at any time entitled, even in an ongoing business relationship, to only carry out a delivery or a partial delivery against prepayment. Unless otherwise agreed, the Buyer shall pay the invoice without discount in cash or by bank transfer. We reserve the right to accept bank acceptances and customer bills of exchange on an individual basis. Bills of exchange, checks and direct debits are only deemed to constitute payment once credited to our bank account. Discount charges and other costs shall be borne by the Buyer.
- (3) Upon expiry of the payment period the Buyer shall enter into default without requiring us to send a written warning. In this case our statutory rights apply.
- (4) The Buyer is only entitled to offset or to exercise a right of retention if the Buyer’s claim is undisputed by us or has been adjudicated and found to exist by res judicata court judgement. In the case of defective delivery, the opposing rights of the Buyer, in particular in accordance with section 10 (6), sentence 2 of these ToS shall remain unaffected. If there are indications after the contract has been concluded that our entitlement to the purchase price is at risk due to the Buyer’s lack of financial capacity (such as an application to open insolvency proceedings) then, in accordance with the statutory provisions, we are entitled to without performance and – after setting a grace period, if applicable – to rescind the contract (section 321 BGB).

## Section 7 – Retention of title

- (1) We shall retain the title to the sold Goods until full payment of all of our current and future claims from the purchase contract and the ongoing business relationship (“secured claims”).
- (2) The Goods subject to retention of title may not be pledged to third parties or transferred by way of security before full payment of the secured claims. The Buyer shall inform us without delay in writing if an application is made to commence insolvency proceedings or if the Goods subject to retention of title are seized by third parties (such as attachment).
- (3) If the Buyer acts in breach of the contract, in particular with regard to non-payment of the due purchase price, we shall be entitled to withdraw from the contract in accordance with the statutory provisions and to demand the return of the Goods subject to retention of title. In the event that the Buyer has not paid the purchase price that is due for payment, we may only assert these rights if we have previously unsuccessfully set the Buyer a reasonable grace period for payment or if the setting of such a grace period is unnecessary in accordance with the statutory provisions.
- (4) Until withdrawal from the contract in accordance with b) below, the Buyer is authorised to resell and/or to process the Goods subject to retention of title in the ordinary course of business. In this case, the following provisions shall apply in addition:
  - a) The Buyer hereby assigns the claims against third parties that are established from the resale of the Goods or products in full or in the amount of any co-ownership share to us for use as security in accordance with the above paragraph. We hereby accept the assignment. The obligations of the Buyer stated in section 7 (2) shall also apply with regard to the assigned claims.



b) The Buyer shall remain authorised to collect the claim in addition to us. However, we undertake not to collect the claim as long as the Buyer meets its payment obligations towards us, has not defaulted on payment and, in particular, is not subject to an application to initiate insolvency proceedings or has not stopped making payments, and we have not exercised our right in accordance with section 7 (3) having retained the title to the Goods. However, if this is the case, we may demand that the Buyer makes us aware of the assigned claims and their debtors, provides us with all information that is necessary for collection, hands over the relevant documents to us and informs the debtors (third parties) of the assignment. In this case, we shall also be entitled to revoke the Buyer's rights to resell and process the Goods that are subject to retention of title.

c) If the realisable value of the securities exceeds our claims by more than twenty per cent, we shall, upon request of the Buyer, release securities at our discretion.

(5) We are entitled to enter the storage facilities of the Buyer in person or through representatives in order to check the status of the Goods subject to retention of title.

(6) In the event of the Buyer's insolvency, it is agreed that all securities provided shall also be applicable if the insolvency administrator exercises their right to choose (section 103 German Insolvency Act [InsO]) and chooses to perform the contract. The originally agreed retention of title or other securities provided may therefore be enforced by us in the event that the insolvency administrator's originally agreed attempt to perform the contract falls through.

#### **Section 8 – Loaned objects**

(1) Objects loaned to the Buyer (pallets, refrigerators and freezers, sales aids, advertising material, etc.) shall remain our sole and unconditional property, even if securities have been provided. They may not be pledged, sold, scrapped, rented or hired without our written consent.

(2) The Buyer shall notify us immediately of any attachment or other third-party seizures of the loaned objects and of any damage to or destruction of the same and shall compensate us for or shall bear any cost incurred in enforcing our ownership rights. The same applies upon initiation of a compulsory sale procedure or when an application is filed to commence insolvency proceedings in relation to the assets of the Buyer.

(3) The Buyer shall return the loaned objects to us in clean condition immediately after their proper use. The Buyer shall have no right of retention with regards to the loaned objects.

#### **Section 9 – Investigation and reporting obligations**

(1) Upon taking possession of the Goods or (in the event of a sale to a place other than the place of performance) upon delivery at the agreed destination, the Buyer shall without delay

a) check the quantities, weights and packaging and record any issues on the delivery note or consignment note and/or the acknowledgement of receipt/confirmation of removal from cold storage, and

b) conduct a random, representative quality check and open the packaging (cartons, bags, tins, plastic wrap etc.) and check the exterior condition, smell and taste of the Goods themselves to an appropriate extent for this purpose.

(2) In the case of defect notifications, the Buyer shall comply with the following formalities and deadlines:

a) Notification shall be made within 5 working days of accepting the Goods, or in the event of a sale to a place other than the place of performance, upon delivery of the Goods to the agreed destination. In the event of a concealed defect, the defect notification must be submitted within 5 working days after the defect has been discovered but, in any event, no later than 2 weeks after delivery or handover of the Goods.

b) The defect notification shall be delivered to us in writing within the aforementioned deadlines. Verbal or telephone notifications are insufficient. Defect notifications submitted to sales representatives, brokers or agents are not valid.

c) The notification must clearly specify the type and scope of the alleged defect.

(3) Issues with quantities, weights or packaging of the Goods are excluded unless any issues have been recorded on the delivery note, consignment note or acknowledgement of receipt as per section 9 (1) a). Moreover, all complaints are excluded as soon as the Buyer has mixed, used or resold the supplied Goods or has started processing or finishing them.

(4) Any Goods where objections have not been raised in accordance with the formalities and deadlines set out above shall be regarded as approved and accepted.

#### **Section 10 – Claims for defects of the Buyer**

(1) Unless otherwise agreed to the contrary below, the statutory provisions apply to the rights of the Buyer in the event of material defects and defects in title (including incorrect and short deliveries). The special statutory provisions on the final delivery of goods to a consumer (supplier's recourse pursuant to sections 478, 479 BGB) shall remain unaffected in all cases.

(2) The primary basis of our liability for defects shall be the agreements made concerning the characteristics of the Goods. Such characteristics of the Goods shall be considered to have been agreed where product descriptions that are referred to as such have been provided to the Buyer prior to their order or have been incorporated into the contract in the same way as in these ToS.

(3) In the absence of any agreed characteristics, the existence of defects shall be determined in accordance with statutory provisions (section 434 BGB). We shall, however, not be liable for any public statements and advertising messages given by third parties.

(4) If a valid and timely notification of defects is submitted (see section 9) the Buyer may, at its sole discretion, initially demand subsequent performance by way of remedying the defect (subsequent improvement) or by delivering Goods that are free from defects (substitute delivery). Should the Buyer not inform us of which option they have chosen, we may set them an appropriate deadline in which to do so. If the Buyer fails to make a choice within this deadline, the right to choose passes to us.

(5) We are entitled to make the subsequent performance owed conditional on the Buyer paying the purchase price that is due for payment. However, the Buyer is entitled to retain a reasonable amount of the purchase price proportional to the defects.

(6) The Buyer must allow us the time and opportunity necessary for the subsequent performance owed, in particular, to hand over the rejected Goods for the purpose of inspection. In the event of substitute delivery, the Buyer must return the faulty Goods to us in accordance with the statutory provisions.

(7) The expenses required for the inspection and subsequent performance shall be borne by us if the Goods are actually defective. However, if it is determined that the Buyer's request for defect rectification was unjustified, we may request reimbursement of the costs incurred hereby from the Buyer.

(8) If the subsequent performance has failed, a reasonable grace period set by the Buyer for subsequent performance has expired unsuccessfully or it superfluous in accordance with the statutory provisions, the Buyer may rescind the purchase contract or reduce the purchase price. However, there is no right to cancellation for insignificant defects.

(9) Claims of the Buyer for damages or compensation for wasted expenditure shall only apply in accordance with section 11 and are otherwise excluded.

#### **Section 11 – Other liability**

(1) Unless otherwise regulated in these ToS, including the following provisions, we shall be liable in accordance with the statutory provisions in the event of a breach of contractual and non-contractual obligations.

(2) We shall be liable in tort for losses, on whatever legal grounds, in the event of an intentional act or omission, and gross negligence. We shall only be liable in the event of simple negligence

a) for losses resulting from injury to life, body or health,

b) for losses from the infringement of a fundamental contractual obligation (an obligation, the performance of which actually enables the proper implementation of the contract and upon the observance of which the contractual partner relies and should be entitled to rely); in this case our liability is however restricted to the reimbursement of those foreseeable losses typical for the contract.

(3) The liability restrictions in section 11 (2) shall also apply to losses caused by and for the benefit of people we are responsible for in accordance with the statutory provisions. The restrictions shall not apply insofar as we have fraudulently concealed a defect or have assumed a warranty for the characteristics of the Goods. Furthermore, the restrictions shall not apply to claims of the Buyer in accordance with the German Product Liability Act (ProdHaftG).

(4) The Buyer may only withdraw from or terminate the contract due to the infringement of an obligation that is not a defect, if we are responsible for the infringement of the obligation. The Buyer's free right of termination (in particular in accordance with sections 651, 649 BGB) is excluded. In all other aspects, the statutory requirements and legal consequences shall apply.

#### **Section 12 – Limitation periods**

(1) Deviating from section 438 (1) (3) BGB, the Buyer's claims for defects have a limitation period of one year from delivery. If the Goods must be accepted, the limitation period shall commence on acceptance.

(2) The limitation period stated in section 12 (1) shall also apply to contractual and non-contractual claims for damages of the Buyer that are attributable to a defect to the Goods, unless the application of the regular statute of limitations (sections 195, 199 BGB) would lead to a shorter limitation period on an individual basis. However, claims for damages of the Buyer in accordance with section 11 (2) sentence 1 and sentence 2 a) as well as claims of the Buyer in accordance with the German Product Liability Act (ProdHaftG) shall only lapse in accordance with the statutory limitation periods.

#### **Section 13 – Written form, confidentiality, data protection**

Where the written form is required by these ToS, this is also deemed complied with if communications are sent by fax or email.

Unless expressly otherwise agreed in writing, information provided to us by the Buyer within the business relationship is not deemed to be confidential. (3) Insofar as we consider it necessary for our business dealings, we are authorised to store and process the Buyer's data, within the scope of statutory data protection law.

#### **Section 14 – Choice of law, jurisdiction**

(1) The laws of the Federal Republic of Germany shall apply to these ToS and the contractual relationship between us and the Buyer excluding all international and supranational legal regulations, in particular the UN Convention on Contracts for the International Sale of Goods ("CISG").

(2) Exclusive – including international – jurisdiction is vested in the courts responsible for Groß-Gerau. However, we are also entitled to file a claim at the place of performance of the supply obligation or at the place of the Buyer's registered office.

(3) The invalidity of individual provisions of these ToS shall not affect the validity of the remaining provisions. Invalid provisions shall be deemed to be replaced by such valid provisions that are suitable to achieve the commercial intent of the invalid provision to the greatest extent possible.





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