



Erlenbacher

Passion & Cakes since 1973

ERLENBACHER
next level
sustainability p.10

MEGA-TREND
VEGAN
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NOW
WITH MORE
INSIGHTS:
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CAKE

CAN

DO SO

much

MORE!



CAREFOOD HAR KAGER TIL STORT SET ALLE FORMÅL

- desserten
- buffeten
- cafe- & restaurantkunden
- Ship & Air Catering
- receptionen
- etc.

Vi har et stort udvalg af dejlige kager som er færdig udkåret i 12-16 stk. pæne stykker. Vi har naturligvis også lagkager og snitter som du selv kan til passe i størrelsen.

Der er mini snitter 5x5 cm, kage desserter i glas osv. Vi er meget stolte over det næsten 20 årige samarbejdet vi har haft med Erlenbacher Backwaren.

Desserterne og kagerne anvendes hos: B2B/Engros kager, cafeer, restauranter, delikatesse, fastfood, børnehaver, SFO, skoler, catering, selskabslokaler, cafe, kantiner, buffet, festival, supermarked, bager etc.

Carefood sælger kager og desserter engros gennem catering grossister i hele Norden & Grønland.

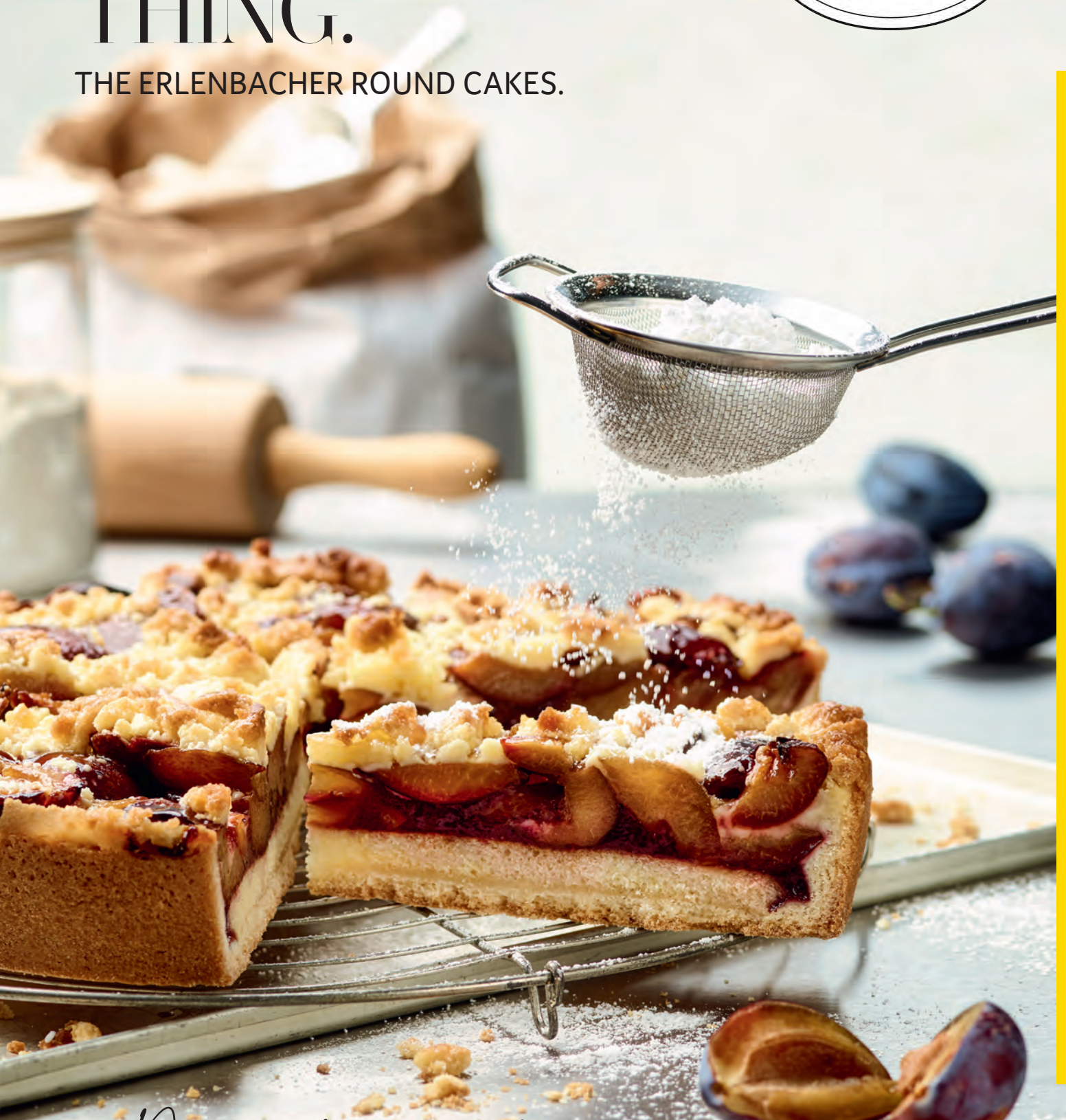
Kontakt os for yderligere info: +45 76 12 21 00



ONE ROUND THING.



THE ERLÉNACHER ROUND CAKES.



*Piece by piece
a pleasure*



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.



BANANA WALNUT CAKE



A white oat drink based topping covers this nutty banana bread.

A moist base of banana bread with walnuts on crispy oat crunch covered with a generous layer of oat drink based topping. Chopped pistachios decorate this vegan cake.

Palm oil free.



VEGAN

CODE 8110126/342233

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

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



CHOCOLATE SALTED CARAMEL CAKE



Salted caramel on a sinfully delicious chocolate tart.

A chocolate shortcrust pastry base, filled with rich chocolate sponge and chocolate coated salted caramel crunchy balls are below a creamy, salted caramel and white chocolate topping. Finished with chocolate slices and icing sugar.

CODE 8110131/342236

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

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





CHOCOLATE RASPBERRY CAKE



The elegant colour and the acidity of the raspberries contrast with the chocolate tart.

This showstopper will make your cake-heart melt! A shortcrust base with cocoa is filled with a layer of smooth chocolate ganache. On which are distributed crunchy chocolate pieces and a raspberry preparation. Garnished with whole raspberries and a clear cake glaze as a fancy finish.

CODE 8110122/342239

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

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



APPLE CASSIS CAKE



The perfect balance between fruit acid and a soft sweet note.

Just an apple tart?! Far from it! A butter shortcrust pastry base. On which there is a layer of blackcurrant fruit preparation and a layer of a soft sour cream dessert. On the top are unevenly distributed apple slices, caramelized and covered with glaze.

Palm oil free.

CODE 8110124/342242

weight	measurements	weight/portion	portions	pieces/case
1,170 g	Ø 24 cm	approx. 98 g	12	4

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





VARIETY FOR EVERY DAY: OUR PRE-SLICED ROUND CAKES

Sometimes speed is of the essence. Our wide range of pre-sliced round cakes is exactly what you need. They'll delight not just your guests, but you as an owner as well.

You benefit from the easy handling and end up with the perfect piece of cake onto your plate in the twinkling of an eye. Who can say no to that?



STRAWBERRY FRUITCAKE

CODE 8110628

Thin shortcrust pastry, with a fluffy sponge cake base and fresh cream custard on top. Aromatic strawberry halves are spread on a cocoa sponge base. Topped with glaze and roasted hazelnuts.

Fruit content: 29 %.

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

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

APRICOT CAKE

CODE 8110216

A new interpretation of a classic cake: with layers of a nutty sponge and a light coloured sponge for a great look. Covered with plenty of apricots halves this cake tastes wonderfully fruity. **Fruit content: 35 %.**

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

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





APPLE CAKE WITH BUTTER CRUMBLES

CODE 8110439

On a crispy shortcrust lies a juicy filling from apple pieces. Covered with apple wedges and goldbrownly baked butter crumbles, coated with cake glaze.

Fruit content: 63 %.

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

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



CHERRY CAKE WITH BUTTER CRUMBLES

CODE 8110499

Like homemade! On top of the delicious shortcrust pastry, lies a light sponge base. The cake is topped with a cherry fruit preparation and a mix of juicy sweet and sour cherries. The golden-brown baked crumbles are thinly glazed. **Fruit content: 43 %.**

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

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



*Full
fruit flavour*



PLUM CAKE WITH BUTTER CRUMBLES

CODE 8110492

The delicious shortcrust pastry is topped with a light sponge base. The cake is lovingly topped by hand with half plums. The golden-brown crumble is lightly glazed.

Fruit content: 52 %.

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

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



FINEST APPLE CAKE

CODE 8108611/340695

Juicy apple filling on delicious vegan shortcrust pastry, topped with apple slices and flaked almonds. A heavenly apple cake delight – vegan, lactose-free and simply delicious!

Fruit content: 68 %.

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

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





Brilliantly appearance

PREMIUM APPLE PIE

CODE 8102840/340160



A juicy apple filling on a shortcrust pastry base. Segments of fresh apples and roasted almond flakes decorate the top of the pie and highlight the home-made look.

Fruit content: 69 %.

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

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



COVERED APPLE PIE

CODE 8107754

Under a crisp, powdered shortcrust pastry cover you'll find a juicy apple filling with fresh apple. Our classic in a new guise – always a delight!

Fruit content: 63 %

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

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



APPLE CAKE WITH A SHORTCRUST PASTRY LATTICE

CODE 8107367

A juicy fresh apple filling covers a crispy shortcrust pastry base. Covered with a rustic shortcrust pastry lattice and coated in cake glaze.

Fruit content: 60 %.

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

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



APPLE CRUMBLE CAKE

CODE 8100528/340152

Crispy shortcrust pastry garnished with a filling made of apples, cinnamon and sultanas. Covered with butter crumbles and sparkled with glaze. Simply delicious!

Fruit content: 51 %.

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

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



14 portions
ø 28 cm



12 portions
ø 28 cm | 26 cm



PEACH CREAM-CHEESE CAKE

CODE 8107360

Shortcrust pastry base covered with aromatic peach slices and coated with glaze.

Fruit content: 19 %.

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

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

PREMIUM CREAMY CHEESE CAKE

CODE 8104781

A culinary delight! A delicious cheesy mixture containing eggs and curd cheese on a crispy shortcrust base.

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

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



Extravagant appearance



PREMIUM ZEBRA CREAM CHEESE CAKE

CODE 8105590

Classical – and exciting too! A delicious cheese mix made of exquisite low-fat curd cheese, sour cream and eggs on a crispy, dark cocoa shortcrust pastry base. A dark cheese mix combines with a light cheese mix to give a perfect zebra effect.

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

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



uncut
ø 18 cm



Nestlé® SMARTIES® Party Cake



SMARTIES® PARTY CAKE

CODE 8108417

Deliciously chocolatey from dough to decoration: Marble cake made of rippled light and dark sponge, coated in a cocoa glaze and decorated with SMARTIES®.

weight	measurements	portion proposal	pieces/case
430 g	ø 18 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.



STRAWBERRY TART

CODE 8102751/340142



A luscious crème on a crispy shortcrust pastry. Garnished with halved strawberries and sparkled with glaze. A refreshing treat!

Fruit content: 32 %.

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

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



ALMOND CAKE PEANUT AND CARAMEL

CODE 8109593

A caramel-nutty temptation without any regrets! On top of gluten-free almond sponge cake layers are crunchy peanuts embedded in a sweet layer of caramel, coated with a irresistible nougat.

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

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

12 portions
ø 28 cm | 24 cm



Seduction in bittersweet

CHOCOLATE TART

CODE 8101881/340125

Delicious chocolate cream on a crispy shortcrust pastry. Entirely covered with bitter-sweet chocolate sprinkles. A treat for chocoholics!



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

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

Round Cakes



CHOCOLATE CAKE

CODE 8104881/340185

Chocolatey seduction! Delicious chocolate sponge filled with chocolate cream. Coated with chocolate couverture and nougat cream swirls.



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

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





LIKE FRESHLY BAKED: UNSLICED ERLENBACHER ROUND CAKES

Do you love the smell of freshly baked cakes? So do we! Our classic round cakes with a high fruit content are ready to warm up in the oven, and will smell and taste as if freshly home-baked. Alternatively, our round cakes – which, by the way, are absolute top sellers – are also ready to be eaten immediately after defrosting. How should you do it? You can decide that for yourself, just like the size of each slice. After all, you know your customers best.



STRAWBERRY FRUITCAKE

CODE 8110490

Thin shortcrust pastry, with a fluffy sponge cake base and fresh cream custard on top. Aromatic strawberry halves are spread on a cocoa sponge base. Topped with glaze and roasted hazelnuts.

Fruit content: 29 %.

weight	measurements	portion proposal	pieces/case
2,150 g	ø 28 cm	12	4

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

GRANNY'S CREAM CHEESE CAKE

CODE 8105894

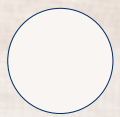
Classically delicious! A cream cheese mix made with eggs and fresh curd cheese embedded on a cake base made of crumbled shortcrust pastry.

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

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

Like home-made





CHERRY CAKE WITH BUTTER CRUMBLES

CODE 8110495

Like homemade! On top of the delicious shortcrust pastry, lies a light sponge base. The cake is topped with a cherry fruit preparation and a mix of juicy sweet and sour cherries. The golden-brown baked crumbles are thinly glazed. **Fruit content: 43 %.**

weight	measurements	portion proposal	pieces/case
1,700 g	ø 28 cm	12	4

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



APPLE CAKE WITH BUTTER CRUMBLES

CODE 8110440

On a crispy shortcrust lies a juicy filling from apple pieces. Covered with apple wedges and goldbrownly baked butter crumbles, coated with cake glaze.

Fruit content: 63 %.

weight	measurements	portion proposal	pieces/case
2,000 g	ø 28 cm	12	4

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



PLUM CAKE WITH BUTTER CRUMBLES

CODE 8110497

The delicious shortcrust pastry is topped with a light sponge base. The cake is lovingly topped by hand with half plums. The golden-brown crumble is lightly glazed. **Fruit content: 52 %.**

weight	measurements	portion proposal	pieces/case
1,800 g	ø 28 cm	12	4

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



CREAM CHEESE CAKE

CODE 8104002

Crispy shortcrust pastry as a base for a deep, rich layer of cream cheese – prepared with fresh curd cheese, sour cream and eggs. Does not only look home-made – tastes it, too!

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

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



CREAM CHEESE CAKE WITH MANDARINS

CODE 8100485

Shortcrust pastry as a base for a deep, rich layer of cream cheese – prepared with fresh curd cheese, sour cream and eggs. Topped with exquisite slice of mandarin oranges coated in an aromatic glaze!

Fruit content: 14 %.

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

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





crazy cheesecake club

THE NEW CHEESECAKE GENERATION!



**DISCOVER OUR
VEGAN CLUB
MEMBERS TOO!**

CHEESE CAKE MADNESS!

BETWEEN PURE MADNESS UND 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

ERLENBACHER crazy cheesecake club

has you covered!

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





CRAZY IS THE NEW NORMAL WITH OUR CRAZY CHEESECAKES

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:

Fusion food trend:

Bake a new highlight from two popular classics, for example the Cheesecake Topped Apple.

Multi-sensory trend:

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

Eye-catching food trend:

Never-before-seen product creations and unusual toppings are exactly our thing: one of them is the Carrot Cake meets 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!



TWO IS TWICE AS GOOD:

CHEESE CAKE TOPPED APPLE

CODE 8110518

We have simply added up two of the most popular cakes: Cheesecake + Applecake = Cheesecake Topped Apple! And lo and behold: The calculation works. A crunchy crumb base with a creamy, cinnamon enhanced cheesecake filling is paired with a light cheesecake. And the crowning glory: crisp, freshly peeled apple slices, cinnamon-sugar decoration and fruity glaze.



weight	measurements	weight/portion	pieces/case
1,800 g	ø 24 cm	approx. 112 g	4

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

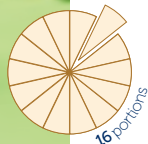


CRAZY MIXTURE:

CARROT CAKE MEETS CHEESECREAM

CODE 8110520/340341

America tastes great again! We combine two American classics and fill a nutty, juicy carrot cake with creamy cheesecake and put both in the baking oven. We round it all off with a bonnet of silky cream cheese frosting and caramelised walnuts. Can you think of anything else? Absolutely: the yellow fondant threads for crazy accents! USA! USA!



weight	measurements	weight/portion	pieces/case
1,250 g	ø 24 cm	approx. 78 g	4

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

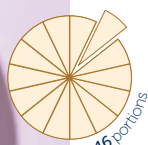


OPPOSITES ATTRACT EACH OTHER!

CHEESE CAKE SALTED CARAMEL

CODE 8110516

Sweet or salty was yesterday! At the Crazy Cheesecake Club there are no ifs and buts, only pure, crazy enjoyment! Bringing together what belongs together! A crunchy dark cocoa crumb base, a light and a caramel cheesecake layer – and a salted caramel sauce and crunchy dark chocolate chunks on top. You can't say no to that, can you?



weight	measurements	weight/portion	pieces/case
1,750 g	ø 24 cm	approx. 109 g	4

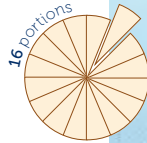
Defrosting instructions: At room temperature (21 – 22 °C) whole cake for about 5 hours.

FOR CRUMBLING IN:

COOKIES & CREAM CHEESE CAKE SUPREME CODE 8110435/340353



Beware: Anyone who has a weakness for delicious cookies is likely to fall for this masterpiece. Just the thought of this particularly creamy cheesecake on a dark biscuit crumb base can drive you into a frenzy of indulgence. A sinfully delicious combination that simply makes everyone and everything go weak.



weight	measurements	weight/portion	pieces/case
1,700 g	ø 24 cm	approx. 106 g	4

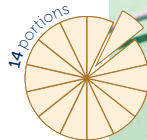
Defrosting instructions: At room temperature (21 – 22 °C) whole cake for about 5 hours.

CARAMEL EMERGENCY?

CARAMEL BROWNIE CHEESE CAKE SUPREME CODE 8108519/340357



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	pieces/case
1,950 g	ø 24 cm	approx. 139 g	4

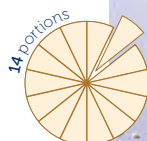
Defrosting instructions: At room temperature (21 – 22 °C) whole cake for about 6 hours.

BLUE MADNESS:

BLUEBERRY CHEESE CAKE SUPREME CODE 8108523/340356



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	pieces/case
1,900 g	ø 24 cm	approx. 135 g	4

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



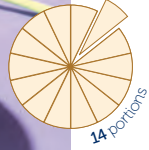


WOW, IT'S VEGAN!

**CREAMY BLUEBERRY
VEGAN CHEESE CAKE-ALTERNATIVE**
CODE 8110581



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	pieces/case
1,525 g	ø 24 cm	approx. 108 g	4

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



THAT CREAMY CAN VEGAN BE!

**CREAMY RASPBERRY
VEGAN CHEESE CAKE-ALTERNATIVE**
CODE 8110594



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	pieces/case
1,575 g	ø 24 cm	approx. 112 g	4

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

Crazy for even more CHEESECAKE?

Then discover all of Erlenbacher's
expertise now.
Simply scan and be amazed:





STRAWBERRY CHEESE CAKE

CODE 8102221/340116

American style – very trendy! Crumbled base covered in a superb cream cheese filling with wonderfully aromatic strawberry halves. **Fruit content: 22 %.**



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

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

CARAMEL TOFFEE CHEESE CAKE

CODE 8105796/340149

Delicious cream cheese rippled with creamy caramel on a typical American pastry base made of crumbled shortcrust pastry. Lightly glazed – irresistibly exquisite!



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

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



Trendy combinations

RASPBERRY CHEESE CAKE

CODE 8103325

A delicious cream cheese laced with raspberry fruit filling on a typical American-style shortcrust pastry. Each piece a taste of the American way of life!



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

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

LEMON CHEESE CAKE

CODE 8105795

Creamy cream cheese rippled with a fruity lemon mix on a typical American pastry base made of crumbled shortcrust pastry. Lightly glazed – a real highlight!

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

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



14 portions
ø 24 cm



12 portions
ø 24 cm




CREAM-CHEESE CAKE "NEW YORK STYLE"

CODE 8106837

A smooth, velvety cream and cream cheese filling on a tasty and crumbly shortcrust base.

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

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



*Cheesecakes
extra creamy*

CREAM-CHEESE CAKE STRAWBERRY

CODE 8106835

A fruity strawberry mix rippled through a creamy cheese mix made of full fat cream cheese lies on a delicious crumbed shortcrust pastry base. The whole cake is rounded off with blobs of strawberry fruit mix inside and an interesting look for the top of the cake.

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

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



CHEESE CAKE AMERICAN STYLE

CODE 8101051/340150

Cream cheese filling on a typical American-style shortcrust pastry made of pastry crumbs. That's it!



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

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



Tip:

**A CLASSIC
BECOMES TREND
DRIP-CAKE**





MAY IT BE A BIT MORE? ERLENBACHER'S ENJOYMENT PLUS RANGE.

Pure enjoyment combined with a health-conscious nutrition and new trends – that's definitely a plus! Young customers in particular are paying more and more attention to high-quality, health-conscious nutrition. Enjoyment Plus gives you all the options you need: from vegan to gluten-free products. We promise that if it's not on the label, it's not inside. And we can be sure of that, because we separate our production lines and independent product safety controls are taken.



VEGAN



BANANA WALNUT CAKE

CODE 8110126/342233



A moist base of banana bread with walnuts on crispy oat crunch covered with a generous layer of oat drink based topping. Chopped pistachios decorate this vegan and **palm free** cake.

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

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

ALMOND CAKE PEANUT AND CARAMEL

CODE 8109593

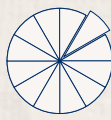
A caramel-nutty temptation without any regrets! On top of gluten-free almond sponge cake layers are crunchy peanuts embedded in a sweet layer of caramel, coated with a irresistible nougat.

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

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



12 portions
 ø 28 cm | 26cm | 24 cm



VEGAN



APRICOT CAKE

CODE 8110216

A new interpretation of a classic cake: with layers of a nutty sponge and a light coloured sponge for a great look. Covered with plenty of apricot halves this cake tastes wonderfully fruity.

Fruit content: 35 %.

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

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



VEGAN



FINEST APPLE CAKE

CODE 8108611/340695

Juicy apple filling on delicious vegan shortcrust pastry, topped with apple slices and flaked almonds. A heavenly apple cake delight – vegan, lactose-free and simply delicious!

Fruit content: 68 %.

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

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



Round Cakes



Oma's
Landkuchen®


AS GOOD AS
GRANDMA'S OWN.



SCHÖLLER OMA'S LANDKUCHEN

IN THE ERLENBACHER RANGE

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

CODE 8110557

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 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.



NEW



CHERRY AND ALMOND

CODE 8110561

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 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.



NEW



POPPY SEED CRUMBLE

CODE 8110565

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 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.



NEW



RHUBARB MERINGUE

CODE 8110571

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 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.



NEW



IT'S A PIECE OF CAKE.



**PUT YOUR
PRODUCTS IN
THE RIGHT LIGHT!**



NEW



PLUM CRUMBLE

CODE 8110563

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 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.



NEW



APRICOT CHEESE CAKE

CODE 8110567

A magnificent large CHEESE CAKE 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 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.



NEW



BLUEBERRY PUDDING

CODE 8110569

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 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.

THE ERLENBACHER TRAY BAKES.



Erlenbacher

Passion & Cakes since 1973



*Would you like
a little more?*



A SLICE OF HAPPINESS: ERLENBACHER TRAY BAKES

Whether you are after fruity, creamy, juicy or crispy cakes – with or without crumbles – Erlenbacher tray bakes offer a wide variety of products. With many recipes, portions and flavours.

It's not just your customers who will love the tray bakes. You will too, you can give each of your guests the perfect slice of cake, due to the clean cut. And if needed, everything can quickly be reheated. Sounds great, right?



CHERRY CRUMBLE SLICE

CODE 8110669

Baked with a soft sponge cake and topped with sweet and sour cherries and crunchy crumbles. It smells wonderful when served warm from the oven.

Fruit content: 32 %.

weight	measurements	weight/portion	portions	pieces/case
1,800 g	28 x 38 cm	approx. 90 g	20	3

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



CHERRY MARBLE SLICE

CODE 8110666

Light & dark temptation! A fluffy light & dark sponge cake mix surrounds aromatic, juicy cherries. Glazed.

Fruit content: 26 %.

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

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



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



CHERRY AND RHUBARB SLICE

CODE 8110659

A fruity, juicy combination of cherries and rhubarb pieces covering a light and fluffy sponge. Coated in glaze and generously sprinkled with coarse sugar.

Fruit content: 28 %.

weight	measurements	weight/portion	portions	pieces/case
1,800 g	28 x 38 cm	approx. 90 g	20	3

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



NEW

*Fruity and juicy,
yet nice and crispy*

RHUBARB AND STRAWBERRY SLICE

CODE 8110664

Chunks of juicy rhubarb and aromatic strawberries – embedded in sponge – lie on crispy shortcrust pastry. Delicious butter crumble rounds off this taste experience.

Fruit content: 28 %.

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

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



NEW

PLUM SLICE WITH BUTTER CRUMBLE

CODE 8110660

A rustic classic! A layer of tangy plum halves with crisp, golden butter crumbles on a baked crisp shortcrust base, finished off with glaze.

Fruit content: 51 %.

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

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



NEW

POPPY-SEED AND CRUMBLE SLICE

CODE 8110663

Appetising poppy-seed custard cream covers a light-coloured sponge, which is, in turn, completely covered by golden butter crumble. A dusting of icing sugar completes the picture.

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

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



NEW



There's a lot of apple in it



APPLE SLICE WITH BUTTER CRUMBLE

CODE 8110658

On tasty shortcrust pastry, there is a succulent layer of fresh apple pieces and raisins. The fruity classic is rounded off with apple fritters and coarse baked golden-brown buttery crumble.

Fruit content: 66 %.

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

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



COVERED APPLE SLICE

CODE 8110667

A classic with fresh apples! A fruity apple layer gently wrapped in short crust pastry. The silky icing complements the delicate acidic notes.

Fruit content: 59 %.

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

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



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



CREAM CHEESE SLICE

CODE 8110661

Tastes like you baked it yourself! Classic shortcrust pastry with tasty cream cheese, made from eggs and fresh curd cheese. Baked until it's golden and adorned with a skillful spoon decoration, a must-have in any range!

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

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



CHEESE & TANGERINE SLICE

CODE 8110665

A shortcrust pastry base filled with a delicious cheese mix and covered with fruity tangerine slices. Coated in cake glaze.

Fruit content: 15 %.

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

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



CHOCOLATE SPONGE AND COCONUT SLICE

CODE 8110668

Caribbean flair through and through: a white coconut filling goes right through the delicious chocolate sponge cake. Sprinkled all over with rasped coconut. A great creation!

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

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

Greetings from the Caribbean



"DANUBE WAVES"

CODE 8110656

Heaps of juicy, soured cherries abound throughout a light sponge of dark and light colour. On the top a layer of fine cream coated in a cocoa-flavoured glaze and decorated in the form of waves.

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

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





SOMETHING FOR EVERY TASTE: PRE-CUT TRAY BAKES

Whether you're after a plum or apple crumble slice, a classic German Danube Wave or a crumble cake – we've got it all! Our tray bakes may be varied, but they have one thing in common: they are incredibly delicious in taste and quality. And to make sure that serving them is quick and easy, they are pre-sliced according to your wishes. This has another advantage: you can calculate amounts perfectly and avoid food waste.



"DANUBE WAVES"

CODE 8104282/340850



Juicy sour cherries are baked in a fluffy light and dark sponge with a layer of delicious cream. The wavy look of the cocoa coating is carefully handmade.

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

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

DOUBLE CHOCOLATE SLICE

CODE 8105692/340825

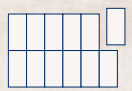
Moist chocolate sponge filled with enticing chocolate cream. Generously covered with a topping of crispy chocolate and strips of nougat.



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

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





BANANA AND REDCURRANT SLICE

CODE 8109043/340655

The vegan banana sponge contains crunchy walnuts topped with redcurrants. The whole cake is jazzed up with a mixture of hazelnuts, walnuts, almonds and rolled oats. **Palm oil free.**
Fruit content: 26 %.



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

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



RASPBERRY BROWNIE

CODE 8109045/340660

A gluten-free sponge full of chocolate and beetroot of a typical brownie consistency. On top of the soft centre: sunflower and pumpkin seeds, hazelnuts, almonds and raspberries!



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

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



GRANDMA'S APPLE SLICE

CODE 8104281/340810

Light, fluffy sponge with a whole lot of fresh apple wedges. The unique flavor is rounded off with cinnamon, with icing sugar and with flaked almonds.

Fruit content: 40 %.



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

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



Light and fluffy



APPLE SLICE

CODE 8110626

Simply the best! The light and fluffy sponge is topped with juicy apple slices. Sprinkled with cinnamon sugar and topped with a fruity glaze.

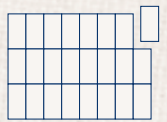
Palm oil free.

Fruit content: 41 %.

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

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





PLUM CRUMBLE SLICE

CODE 8110525

Simply delicious! Plenty of plum halves are placed on the shortcrust pastry base and covered with golden baked crumble. After baking, the cake is thinly glazed with pectin icing.

Fruit content: 48 %.

weight	measurements	weight/portion	portions	pieces/case
2,500 g	28 x 38 cm	approx. 104 g	24	3

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



APPLE CRUMBLE SLICE

CODE 8110527

Generously spread apple slices lie on a lightly baked sponge cake. Golden-brown crumbles round off this delicious tray-baked cake.

Fruit content: 40 %.

weight	measurements	weight/portion	portions	pieces/case
2,400 g	28 x 38 cm	approx. 100 g	24	3

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



LEMON SLICE

CODE 8109551/340690

A muffin base refined with a scrumptious lemon cream and topped with icing sugar. What has always been good can always still be made just that little bit better! **Palm oil free.**

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

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



CRUMBLE SLICE WITH YOGHURT FILLING

CODE 8107545

Simply delicious! Light sponge cake with deep stripes of tasty yoghurt cream, covered with golden brown crumbles.

weight	measurements	weight/portion	portions	pieces/case
2,100 g	28 x 38 cm	approx. 88 g	24	3

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

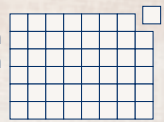


*Refreshingly
fruity*



VEGAN

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



BROWNIE

CODE 8107856

A classic! Dark sponge containing exquisite chocolate cream, decorated with chopped walnuts and dark swirls.

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

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



GRANDMA'S APPLE SLICE

CODE 8104841

Light, fluffy sponge with a whole lot of fresh apple wedges. The unique flavour is rounded off with cinnamon, icing sugar and almond slices.

Fruit content: 40 %.

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

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



RASPBERRY CHEESE CAKE SLICE

CODE 8104840

Creamy cheese mixture with fruity raspberry all the way through, deliciously topping crispy shortcrust crumble pastry.

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

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



Did you know?
**DISCOVER YOUR
7 SUCCESS FACTORS
FOR COMMUNAL
CATERING**





DARK PASSION: OUR ERLENBACHER BROWNIES

When it comes to sweet treats, American classics remain an important trend. The brownie is a must-have on any modern dessert menu.

From the ever-popular chocolate brownie to new creations with exciting ingredients and textures: We offer you a full selection to ensure your dessert counter is well stocked with customer favourites. The typical brownie portion size is also ideal in combination with hot drinks or served as a dessert.

COOKIES AND CREAM BROWNIE

CODE 8110437/340354



The chocolatey sponge base is refined with a lightly coloured cream flavoured frosting. The perfect chocolate experience is rounded by crispy cocoa cookie crumbles and dark curls.

weight	measurements	weight/portion	portions	pieces/case
1,100 g	19 x 28 cm	approx. 69 g	16	6

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



PECAN BROWNIE

CODE 8110504/340174

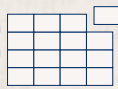


Brownie base is topped with a silky cocoa cream. The true brownie experience is topped with pecan pieces and fine flakes of white chocolate. **Palm oil free.**

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

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

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



BROWNIE

CODE 8105658/340170

A dark sponge streaked with delectable chocolate cream.
Decorated with chopped walnuts and dark swirls.



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

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



*Who can say
no to that?*



CARAMEL NUT BROWNIE

CODE 8108552/340171

The wild one among our brownies: delicious brownie cubes,
crunchy walnuts and caramel cream on scrumptious, juicy chocolate
sponge, decorated with dark curls.



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

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



MAY IT BE A BIT MORE? ERLENBACHER'S ENJOYMENT PLUS RANGE.

Pure enjoyment combined with a health-conscious nutrition and new trends. This is just the combination to appeal to the zeitgeist: Enjoyment Plus gives you all the options you need.



RASPBERRY BROWNIE

CODE 8109045/340660

A gluten-free sponge full of chocolate and beetroot of a typical brownie consistency. On top of the soft centre: sunflower and pumpkin seeds, hazelnuts, almonds and raspberries!

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

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



BANANA AND REDCURRANT SLICE

CODE 8109043/340655

The vegan banana sponge contains crunchy walnuts topped with redcurrants. The whole cake is jazzed up with a mixture of hazelnuts, walnuts, almonds and rolled oats. **Palm oil free.**

Fruit content: 26 %.

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

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



VEGAN



APPLE SLICE

CODE 8110626

Simply the best! The light and fluffy sponge is topped with juicy apple slices. Sprinkled with cinnamon sugar and topped with a fruity glaze.

Palm oil free.

Fruit content: 41 %.

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

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



VEGAN



LEMON SLICE

CODE 8109551/340690

A muffin base refined with a scrumptious lemon cream and topped with icing sugar. What has always been good can always still be made just that little bit better! **Palm oil free.**

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

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



VEGAN



CREAMY VARIETY.

THE ERLÉNBACHER CREAM SLICES.



*For every
taste*



CLASSIC CREAM SLICES: VARIETY FROM NUTTY TO FRUITY

What could be more appetising than a thick layer of delicious cream? Our cream slices are just the ticket. Your customers will love them thanks to the large selection, the incredible taste and the unbeatable quality.

A high degree of convenience makes handling easy for you. They'll always look great and taste even better!



RASPBERRY AND CREAM SLICE

CODE 8103268

A filling of cream cheese between two layers of light sponge. Piled high with aromatic raspberries and coated with a fruity glaze. Totally tempting and absolute ambrosia!

Fruit content: 17%.

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

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

BERRY MIX BUTTERMILK SLICE

CODE 8106089

Tangy buttermilk cream filling rippled with blueberry puree. Topped with a fruity mixture of berries comprising blackberries, redcurrants, raspberries and strawberries.

Fruit content: 20%.

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

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





STRAWBERRY & RASPBERRY YOGURT SLICE

CODE 8106026

Delicious yoghurt cream rippled with a fruity strawberry mix between two layers of cake sponge. Completely covered with aromatic, fruity strawberries and raspberries. **Fruit content: 23 %.**

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

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

Creamy fresh classics

STRAWBERRY CREAM CHEESE SLICE GLUTEN FREE/REDUCED LACTOSE**

CODE 8108737

Fluffy reduced lactose** cream cheese lies between two gluten free sponge bases. Generously topped with aromatic strawberry halves and coated in glaze. **Palm oil free.**

Fruit content: 22 %.

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

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



STRAWBERRY AND BUTTERMILK SLICE

CODE 8103250

A light and fluffy, buttermilk-flavoured cream nestles between two layers of sponge. Covered with halved strawberries and a fruity glaze. A refreshing delight!

Fruit content: 24 %.

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

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

Did you know?

OUR FRUITS ARE LOVINGLY PROCESSED BY HAND

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



MULTI-FRUIT SLICE

CODE 8110631

An eye-catcher in every display case. Lusciously topped with peach and mandarin fillets, pineapple pieces, strawberry halves, blueberries and redcurrants. Underneath lies a layer of delicious cream cheese between two fluffy sponge bases. **Palm oil free.**

Fruit content: 29 %.

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

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

BERRY-SKYR-SLICE

CODE 8109471/340670

Smooth vanilla skyr cream garnished with fruity-fresh blueberries and raspberries and a crispy, hearty topping of sunflower- and pumpkin seeds and chopped hazelnuts. And all of this on a gluten-free almond base. **Palm oil free.**

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

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



BLUEBERRY CREAM CHEESE SLICE GLUTEN FREE/REDUCED LACTOSE**

CODE 8108733/340466

A reduced lactose** cream cheese filling lies between two gluten free sponge bases. Topped with blueberries and coated in a fruity cake glaze. **Palm oil free.**

Fruit content: 18 %.

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

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



BLACK FOREST CHERRY SLICE

CODE 8103580

A cream filling refined with cherry-brandy and with a sour cherry mix lies between two dark sponge bases. Coated in a cream mixture containing cherry brandy and decorated with grated chocolate. Contains alcohol.

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

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



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



MANDARIN AND CREAM CHEESE SLICE

CODE 8103269

A mouth-watering layer of cream cheese placed between two layers of sponge. Generously covered and decorated with exquisite slices of mandarin orange. All topped with a fruity glaze.

Fruit content: 23 %.

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

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

*A strong team:
cream and finest
fruits*



PEACH CREAM CHEESE SLICE GLUTEN FREE/REDUCED LACTOSE**

CODE 8108744/340467

A reduced lactose** cream cheese filling lies between two gluten free sponge bases. Generously topped with chopped peach and coated in glaze. **Palm oil free.**

Fruit content: 20 %.

weight	measurements	weight/portion	portions	pieces/case
2,000 g	19.5 x 29 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





ALMOND-TOPPED VANILLA CREAM SLICE

CODE 8110212

Light yeast dough filled with a fluffy vanilla cream. The almond topping makes this slice a pure delicacy. Simply sensational.

weight	measurements	weight/portion	portions	pieces/case
1,400 g	19.5 x 29 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**

CODE 8108746

A reduced lactose** cocoa cream filling lies between two layers of gluten free dark chocolate sponge layers. The hint of a wavy pattern makes this slice a feast for the eyes. **Palm oil free.**

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

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



An espresso with it?



LATTE-MACCHIATO SLICE

CODE 8104782

Cappuccino cream filling with chocolate-coated hazelnuts between two dark sponge layers. Topped with vanilla infused cream. Decorated with chocolate shavings and chocolate strands.

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

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

TIRAMISU SLICE

CODE 8109012

Delicious mascarpone cream between raised sponge bases imbued with mocha. The distinct wavy design is dusted with light cocoa powder. Italian treat. Contains alcohol.

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

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





RASPBERRY-CRANBERRY CRISP SLICE

CODE 8108945

A light-coloured crispy base is topped with a yoghurt cream filling rippled with a cranberry fruit mix. On top of this, raspberries cover a chocolate muffin layer coated in cake glaze. **Fruit content: 20 %.**

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

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

*It's all crackle
and crunch
here*

CHERRY & CRISP CHOCOLATE SLICE

CODE 8106090

Delectable light and dark rippled cream on a crisp base, covered by a fluffy sponge and topped with a mixture of sweet and sour cherries. A crunchy fruity sensation! **Fruit content: 24 %.**

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

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



WALNUT CRUNCH SLICE

CODE 8108947

A delicate vanilla & walnut cream with chopped walnuts tops a crunchy walnut sponge base. This product is gorgeously crispy since it is decorated with cocoa cream and pieces of candied walnuts.

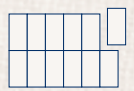
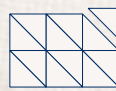
weight	measurements	weight/portion	portions	pieces/case
1,500 g	19.5 x 29 cm	approx. 125 g	12	4

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

Tip:

**FINISHING
RASPBERRY-
CRANBERRY
CRISP SLICE**





BLUEBERRY-BUTTERMILK TRIANGLE

CODE 8108660

Buttermilk cream and blueberry vanilla cream between a light and a dark sponge layer. Completely coated with aromatic blueberries and a fine glaze.

Fruit content: 21 %.

weight	measurements	weight/portion	portions	pieces/case
1,700 g	19.5 x 29 cm	approx. 142 g	12	4

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

RASPBERRY CHEESE AND CREAM TRIANGLE

CODE 8107370

Delicious cheese cream between two fluffy sponge layers. Generously covered with aromatic raspberries and coated with a fruity cake glaze.

Fruit content: 17 %.

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

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



*Fruit experience
taken
to the top*

STRAWBERRY AND BUTTERMILK TRIANGLE

CODE 8107372

Fluffy strawberry buttermilk cream between two sponge layers. Completely covered with fruity strawberry halves. Coated in cake glaze. Divinely tasty!

Fruit content: 23 %.

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

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



IN BALANCE: THE DELICATE CREAM SLICES

A sweet treat doesn't have to be rich and heavy! Do your guests think so too? Our cream slices are just the right choice for you. They are in no way inferior to their taller or larger counterparts – whether it's a small portion, a catering cut, a classic slice or just a little piece for a trend-conscious guest. Full enjoyment with lightness.



STRAWBERRY SLICE

CODE 8109523

A vegan strawberry cream on a dark muffin base surrounds aromatic strawberry cubes and fluffy cream. To make the cake complete, crunchy chocolate drops and a fruity strawberry mix as a decoration to entice all your senses.

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

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

STRAWBERRY AND YOGURT CREAM SLICE

CODE 8104291/340860



Light sponge base and fresh yoghurt cream topped with delicious strawberry halves and cubes and an exquisitely fruity glaze. Pure enjoyment just like in the strawberry harvest season.

Fruit content: 37 %.

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

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





SOUR CHERRY CREAM SLICE

CODE 8106714/340980



A modern interpretation of a classic: a layer with cherry-brandy cream is embedded in a dark layer of sponge. The creation is rounded off with tangy, fruity sour cherries. Contains alcohol.

Fruit content: 35 %.

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

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

FLAKY CREAM SLICE

CODE 8107726/340875

Fluffy and delicious! Light, fluffy sponge base with a layer of fruity, aromatic sour cherry fruit mix and a fantastic vanilla cream filling. Covered with a choux pastry lid and dusted with icing sugar.

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

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



RASPBERRY & CURD CHEESE SLICE

CODE 8105690/340865



Simply delicious berry flavour! A generous portion of aromatic raspberries on scrumptious creamy quark, to top a fine, light sponge base. The slice are coated in an exquisite glaze.

Fruit content: 28 %.

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

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



MANDARIN AND CREAM CHEESE SLICE

CODE 8106716/340975



A fruity-fresh classic in a modern look. Whole mandarin fillets are mixed with rich cream cheese and mandarin fruit mix to result in exquisite premium-class cream cheese enjoyment.

Fruit content: 22 %.

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

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



MANGO-CRÈME-FRAÎCHE SLICE

CODE 8104292/340870



Trend slice with a light sponge base. A mango preparation rippled with crème-fraîche cream and rounded off with a fine glaze.

weight	measurements	weight/portion	portions	pieces/case
1,000 g	19.5 x 29 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



ALMOND-TOPPED VANILLA CREAM SLICE CODE 8108613/340228



Finest cream pudding between two light bases, coated with an almond mixture. This classic is a must on every cake counter.

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

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

*Enjoy creamy
fresh classics*



MOUSSE AU CHOCOLAT SLICE CODE 8104294/340890



Rippled white and dark mousse au chocolat on a dark sponge base – wonderfully tempting.

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

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



With Skyr

BLUEBERRY SKYR SLICE

CODE 8109819

A dark muffin base coated with smooth vanilla skyr cream rippled with a fruity blueberry mix. Decorated with a marbled blueberry glaze.

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

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

MANGO-CRÈME-FRAÎCHE SLICE

CODE 8107286

Exotic-fresh creation of a mango preparation with crème-fraîche-cream swirled on a light sponge cake base and finished with a fine cake glaze.

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

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



Attention to Detail





LEMON & LIME SLICE

CODE 8106497/341190

On a fluffy sponge cake base is a delicious lemon cream filling with a lemon and lime preparation.



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

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

STRAWBERRY AND YOGURT CREAM SLICE

CODE 8107350

Aromatic strawberry halves and cubes combined with a refreshingly light yoghurt cream on a fluffy light sponge base. Rounded off with a delicate fruity cake glaze.

Fruit content: 37 %.

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

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



RASPBERRY & CURD CHEESE SLICE

CODE 8106499/341195

A delicious quark filling with cream cheese spread on a fluffy sponge base. Covered with a layer of raspberries and coated in cake glaze. **Fruit content: 29 %.**



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

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



MOUSSE AU CHOCOLAT SLICE

CODE 8107351

Irresistible composition of white and dark mousse au chocolat – gently rippled together on a dark sponge base, with a unique garnish.

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

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





MORE OF THE BEST: ERLENBACHER ENJOYMENT PLUS CREAM.

Pure enjoyment combined with a health-conscious nutrition and new trends – that's definitely a plus! Young customers in particular are paying more and more attention to high-quality, health-conscious nutrition.

Our Enjoyment Plus range gives them all the options they need: from vegan and gluten free to reduced lactose products. And safety is our absolute priority. Separate production lines and independent controls guarantee that if we say gluten free, reduced lactose or vegan, we mean it.



With Skyr

BERRY-SKYR-SLICE

CODE 8109471/340670



Smooth vanilla skyr cream garnished with fruity-fresh blueberries and raspberries and a crispy, hearty topping of sunflower seeds, pumpkin seeds and chopped hazelnuts. And all of this on a gluten free almond base. **Palm oil free.**

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

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

STRAWBERRY SLICE

CODE 8109523

A vegan strawberry cream on a dark muffin base surrounds aromatic strawberry cubes and fluffy cream. To make the cake complete, crunchy chocolate drops and a fruity strawberry mix as a decoration to entice all your senses.

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

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



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



BLUEBERRY CREAM CHEESE SLICE GLUTEN FREE/REDUCED LACTOSE**



CODE 8108733/340466

A reduced lactose** cream cheese filling lies between two gluten free sponge bases. Topped with blueberries and coated in a fruity cake glaze.

Palm oil free.

Fruit content: 18 %.

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

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

*Enjoy consciously
in a light way*

STRAWBERRY CREAM CHEESE SLICE GLUTEN FREE/REDUCED LACTOSE**

CODE 8108737

Fluffy reduced lactose** cream cheese lies between two gluten free sponge bases. Generously topped with aromatic strawberry halves and coated in glaze. **Palm oil free.**

Fruit content: 22 %.

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

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



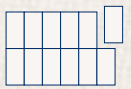
Cream Slices

Did you know?

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



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



PEACH CREAM CHEESE SLICE
GLUTEN FREE/REDUCED LACTOSE***



CODE 8108744/340467

A reduced lactose** cream cheese filling lies between two gluten free sponge bases. Generously topped with chopped peach and coated in glaze. **Palm oil free.**

Fruit content: 20 %.

weight	measurements	weight/portion	portions	pieces/case
2,000 g	19.5 x 29 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***

CODE 8108746

A reduced lactose** cocoa cream filling lies between two layers of gluten free dark chocolate sponge layers. The hint of a wavy pattern makes this slice a feast for the eyes. **Palm oil free.**

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

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



*Processed
with great care*

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





EXQUISITE CREAM CAKES.

THE ERLNBACHER GATEAUX.



Surprise and seduce

THE PERFECT PORTION OF INDULGENCE: ERLENBACHER CREAM CAKES, PRE-SLICED.

They're simply irresistible! How convenient that our Erlenbacher cream cakes are already pre-sliced – in a contemporary format with a diameter of 24 cm. So nothing gets in the way of those perfectly portioned cravings, whether large or small!



FLAKY CREAM GATEAU

CODE 8107369

A light muffin base covered with alternating layers of fluffy vanilla cream and deliciously fluffy flaky layers, in the middle a layer of cherry fruit mix. The choux pastry lid is dusted with icing sugar.

weight	measurements	weight/portion	portions	pieces/case
1,500 g	ø 24 cm	approx. 125 g	12	4

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



*With
bourbon
vanilla*

RASPBERRY AND YOGHURT CREAM GATEAU

CODE 8106780

A delicious filling of refreshing, creamy yoghurt and raspberry nestles between light flan bases. Covered with aromatic raspberries; sides garnished with white chocolate chips.

Fruit content: 19 %.

weight	measurements	weight/portion	portions	pieces/case
2,100 g	ø 24 cm	approx. 175 g	12	4

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





BLACK FOREST CAKE

CODE 8106772/340625



Two dark sponge cake layers on a shortcrust pastry base, covered with a sour cherry preparation in rich kirsch cream. Lovingly decorated by hand with chocolate shavings, and garnished at the edges with chocolate flakes. Contains alcohol.

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

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

CREAM CHEESE GATEAU

CODE 8106778/340144

Delicious cream cheese filling between three light bases. Dusted with icing sugar; sides garnished with chopped almonds.



weight	measurements	weight/portion	portions	pieces/case
1,450 g	ø 24 cm	approx. 121 g	12	4

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

Can be individually refined



STRAWBERRY VANILLA GATEAU

CODE 8107837/340363



A shortcrust pastry base is topped with a strawberry & buttermilk cream filling lying between two sponge layers. On top of this buttermilk cream and a layer of sponge. Covered in strawberry halves and cake glaze. Garnished all round the sides with chopped hazelnuts.

Fruit content: 21 %.

weight	measurements	weight/portion	portions	pieces/case
2,150 g	ø 24 cm	approx. 179 g	12	4

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

4 LAYERS CARROT CAKE

CODE 8105287/340365

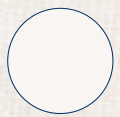
Between moist carrot bases filled with a light cream mixture containing walnuts and raisins. Decorated with a layer of white swirls – a must for those with a sweet tooth!



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

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





SACHER CAKE

CODE 8107333

Juicy Sachermasse with an apricot filling and coated with a cocoa sugar glaze. The noble classic!

weight	measurements	weight/portion	portions	pieces/case
1,500 g	ø 28 cm	approx. 125 g	12	4

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

Temptation in chocolate



4 LAYERS CHOCOLATE CAKE

CODE 8105286/340360

Delicious cocoa cream between layers of dark sponge. Decorated with chocolate cake cubes and dark swirls made of cocoa cream. Simply irresistibly delicious!



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

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



„TOUT AU CHOCOLAT" CHOCOLATE GATEAU

CODE 8108192/340189

There's always a good reason to enjoy chocolate! Especially this cake temptation made of two dark muffin layers filled with melt-in-the-mouth chocolate cream, rounded off with a topping of cocoa cream and garnished with dark muffin crumbles. Simply irresistible!



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

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

CHOCOLATE CRUNCH CAKE

CODE 8108463/340366

Variety for the eyes and palate: A crunchy nougat mousse layer, fine waffle sheets and chopped hazelnuts on a dark sponge base, followed by a light mousse and chocolate mousse filling refined with whipped cream and cream cheese. A topping of sponge cubes, cocoa cream and coarsely chopped hazelnuts round off this product. The sides are garnished with dark sponge crumbs.



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

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



ROUND AND DELICIOUS: ERLENBACHER CREAM CAKES, UNCUT.

May we present: our cream cakes in all their glory! Even at first glance, they're modern, surprising and varied: fruity, crunchy or chocolatey. When cut, they reveal their inner value layer by layer. How big should this slice of indulgence be? Only you can decide. Just like the individual look of your cream cake. We simply take care of the more complex part of the production for you.



RASPBERRY AND CREAM CHEESE GATEAU

CODE 8100450/340110

Light-coloured sponge layers, separated by a light filling of cream cheese, lie on a shortcrust pastry base. The gateau is piled high with aromatic raspberries and fruity flan glaze.

Fruit content: 19 %.

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

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



STRAWBERRY BUTTERMILK GATEAU

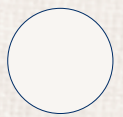
CODE 8108450/340111

A shortcrust pastry base is topped with a strawberry & buttermilk cream filling lying between two sponge layers. On top of this buttermilk cream and a layer of sponge. Covered in strawberry halves and cake glaze. Garnished all round the sides with chopped hazelnuts. **Fruit content: 20 %.**

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

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





MANDARIN CHEESE CREAM GATEAU

CODE 8100950

A cheese cream filling with delicious mandarin orange pieces lies between sponge cake layers on a shortcrust pastry base. Lusciously covered with mandarin orange slice and topped off with cake glaze.

Fruit content 27 %.

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

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

CREAM CHEESE GATEAU

CODE 8100948

For lovers of pure taste: fine cheese-cream filling lies between two delicious sponge cake layers, the basis is a crispy shortcrust pastry.

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

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



RICOTTA CREAM PEACH GATEAU

CODE 8108922

Rich ricotta cream with peach pieces lies on a shortcrust pastry base embedded between a light and a dark sponge cake base. Covered with more delicious ricotta cream, sprinkled with peach pieces, topped off with cake glaze.

weight	measurements	portion proposal	pieces/case
2,300 g	ø 28 cm	16	4

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

CHERRY AND CREAM CHEESE GATEAU

CODE 8100455

A cream cheese filled with fruity cherries arranged between three light and fluffy sponge layers. A dream of a dessert: with a swirly, marble-like decoration and white chocolate adorning the sides.

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

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





BLUEBERRY GATEAU

CODE 8109122

Fruity temptation! A modern blueberry single cream cake on fine short-crust pastry and sponge layers with smooth vanilla cream and refreshing blueberry vanilla single cream.

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

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



MANGO YOGHURT CRUNCH GATEAU

CODE 8109124/340367



A dream made of yoghurt, smooth mango and crispy crunch. A layer of light cream and little wafers lies between two almond sponge bases. This is topped with an almond sponge base coated in mango & yoghurt cream and yoghurt cream.

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

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

PEAR-HELEN-GATEAU

CODE 8109266/340103

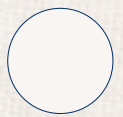


A shortcrust pastry base is topped with two layers of sponge with a duet of cocoa cream and chopped pear in between. This is topped with pear cream with chopped pear and a layer of sponge decorated with pear mix, dark cocoa cream and grated chocolate. **Fruit content: 21 %.**

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

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



**BLACK FOREST GATEAU**

CODE 8108427

Two dark sponge cake layers on a shortcrust pastry base, covered with a sour cherry preparation in rich kirsch cream. Lovingly decorated by hand with chocolate shavings, and garnished at the edges with chocolate flakes. Contains alcohol.

weight	measurements	portion proposal	pieces/case
2,150 g	ø 28 cm	16	4

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

TIRAMISU-STRAWBERRY GATEAU

CODE 8107364

A dark muffin base covered with alternating layers of tiramisu cream and sponge fingers soaked in a mocha compound. A layer of strawberry fruit mix makes this cake an absolute flavour highlight. Dusted with cocoa, with the sides garnished with chocolate rolls. Contains alcohol.

weight	measurements	portion proposal	pieces/case
1,900 g	ø 28 cm	16	4

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

**HAZELNUT CREAM GATEAU**

CODE 8108204/340369

Cause a stir with this nutty cream cake creation! Layers of fluffy hazelnut sponge and hazelnut cream with chopped hazelnuts alternate on a shortcrust pastry base. The cream cake is decorated with nougat cream and candied walnuts, covered in cake glaze and garnished all around with hazelnuts.

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

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

**CHOCOLATE CREAM DUO**

CODE 8109282

On a base of crispy shortcrust pastry lie streams of light and dark cream, arranged between three layers of sponge. The grand, marbled decoration completes the perfect enjoyment of this gateau!

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

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

**“HERRENTORTE“
(GATEAU WITH CHOCOLATE CREAM AND RUM)**

CODE 8108187

A shortcrust pastry base covered in five layers of sponge soaked in rum alternating with scrumptious chocolate cream. The cream cake is coated in dark cocoa cream, and the sides are garnished with little chocolate rolls. Contains alcohol.

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

Defrosting instructions: In the refrigerator (6–7 °C) whole cake for about 12–14 hours.





MOUSSE AU CHOCOLAT TARTLETS

CODE 8107124/340394



The chocolatey temptation for "in between". A double layer of mousse au chocolate tops a shortcrust pastry base. The composition is refined with grated light & dark chocolate.

weight	weight/portion	portions	pieces/case
900 g	approx. 75 g	12	4

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

STRAWBERRY CREAM CHEESE TARTLETS

CODE 8107031/340391



An enjoyable combination of delicious cream cheese and the fruity flavour of cubed strawberries on a shortcrust pastry base.

Fruit content: 23 %.

weight	weight/portion	portions	pieces/case
900 g	approx. 75 g	12	4

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



Sweet temptations for in between

LATTE-MACCHIATO-TARTLETS

CODE 8109487

A shortcrust pastry base covered in a layer of aromatic coffee and vanilla cream. In between them a scrumptious refined coffee nougat cream and milk chocolate trapezoids. Dusted with milk & cocoa icing sugar.

weight	weight/portion	portions	pieces/case
660 g	approx. 55 g	12	4

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



RASPBERRY & WHITE CHOCOLATE TARTLETS

CODE 8107243/340396



Irresistibly good. Highly aromatic raspberries and cream pudding refined with white chocolate on a shortcrust pastry base for a unique taste experience.



Fruit content: 25 %.

weight	weight/portion	portions	pieces/case
1,080 g	approx. 90 g	12	4


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



DEFROSTING TIPS FOR YOUR PLANNING TO SUIT YOUR NEEDS

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

WHEN IT HAS TO BE QUICK

BAKERY 	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.
	in the microwave	Some products can be defrosted in the microwave.	0,5 – 2,5 min.

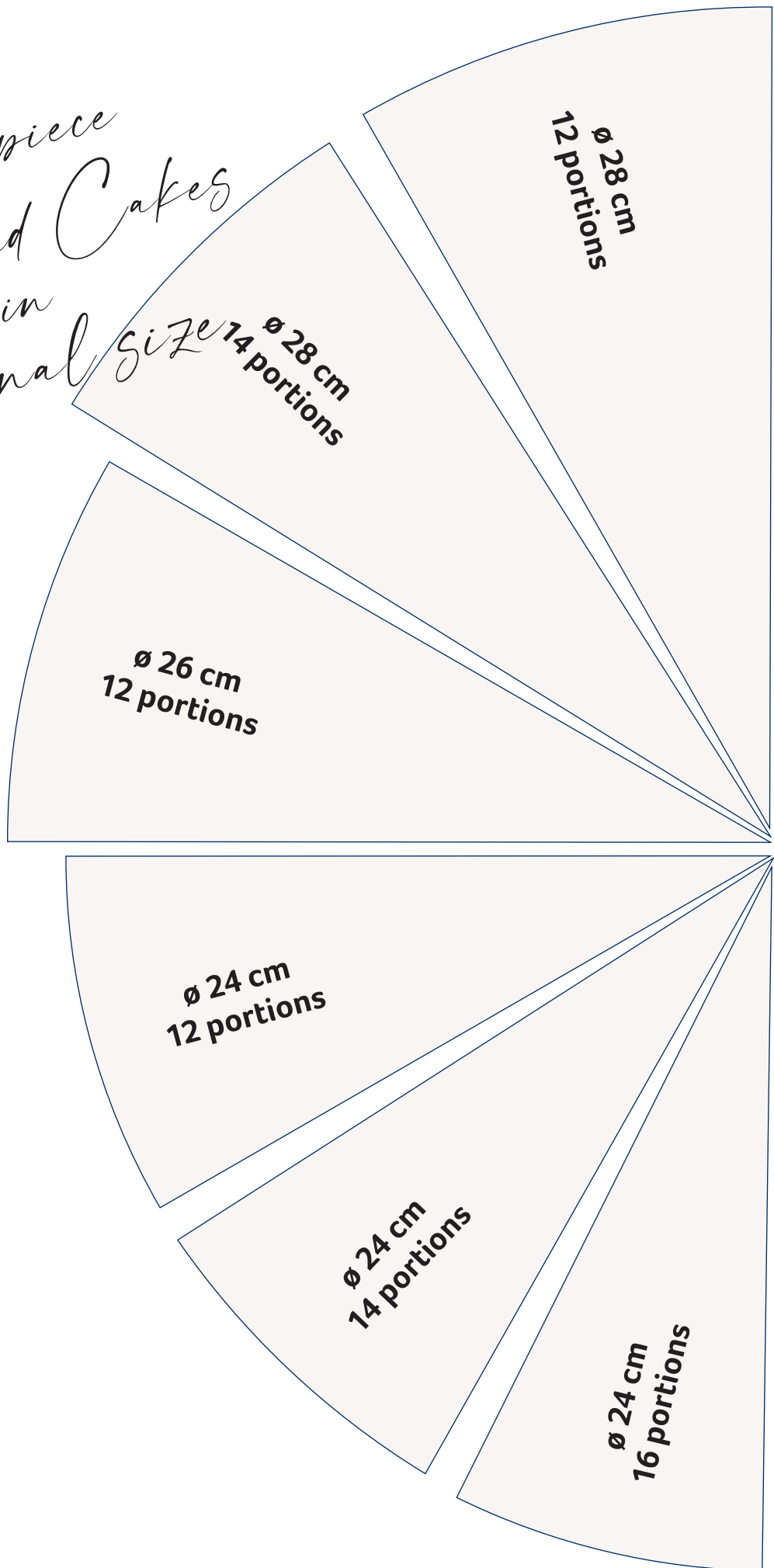
OUR HANDLING TIPS



FIND OUT MORE



*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**

**4.8 x 4.9 cm
24 portions**








*Tartlets and
Gateaux in
original size*

				
	BANANA WALNUT CAKE	CHOCOLATE RASPBERRY CAKE	CHOCOLATE SALTED CARAMEL CAKE	APPLE CASSIS CAKE
12 PORTIONS Ø 24 cm	8110126	8110122	8110131	8110124









TRADITIONAL ROUND CAKES PRE-CUT						
	STRAWBERRY FRUITCAKE	APRICOT CAKE	APPLE CAKE WITH BUTTER CRUMBLES	CHERRY CAKE WITH BUTTER CRUMBLES	PLUM CAKE WITH BUTTER CRUMBLES	FINEST APPLE CAKE
12 PORTIONS Ø 24 cm						
12 PORTIONS Ø 26 cm		8110216				
12 PORTIONS Ø 28 cm	8110628		8110439	8110499	8110492	8108611
14 PORTIONS Ø 28 cm						

TRADITIONAL ROUND CAKES UNCUT						
	STRAWBERRY FRUITCAKE	GRANNY'S CREAM CHEESE CAKE	CHERRY CAKE WITH BUTTER CRUMBLES	APPLE CAKE WITH BUTTER CRUMBLES	PLUM CAKE WITH BUTTER CRUMBLES	CREAM CHEESE CAKE
UNCUT Ø 26 cm		8105894				
UNCUT Ø 28 cm	8110490		8110495	8110440	8110497	8104002



TRADITIONAL ROUND CAKES		 		
		STRAWBERRY TART	ALMOND CAKE PEANUT AND CARAMEL	CHOCOLATE TART
	12 PORTIONS Ø 28 cm	8102751	8109593	8101881

	
	SMARTIES® PARTY CAKE
UNCUT Ø 18 cm	8108417

							
PREMIUM APPLE PIE	COVERED APPLE PIE	APPLE CAKE WITH A SHORT- CRUST PASTRY LATTICE	APPLE CRUMBLE CAKE	PEACH CREAM-CHEESE CAKE	PREMIUM CREAMY CHEESE CAKE	PREMIUM ZEBRA CREAM CHEESE CAKE	CHOCOLATE CAKE
							8104881
			8100528				
8102840		8107367		8107360	8104781	8105590	
	8107754						










CREAM CHEESE CAKE WITH MANDARINS
8100485



							
		CHEESE CAKE TOPPED APPLE	CARROT CAKE MEETS CHEESECREAM	CHEESE CAKE SALTED CAMEL	COOKIES & CREAM CHEESE CAKE SUPREME	CARAMEL BROWNIE CHEESE CAKE SUPREME	BLUEBERRY CHEESE CAKE SUPREME
	16 PORTIONS Ø 24 cm	8110518	8110520	8110516	8110435		
	14 PORTIONS Ø 24 cm					8108519	8108523

CHEESE CAKES PRE-CUT						
	CREAM- CHEESE CAKE „NEW YORK STYLE“	CREAM- CHEESE CAKE STRAWBERRY	CHEESE CAKE AMERICAN STYLE	STRAWBERRY CHEESE CAKE	CARAMEL TOFFEE CHEESE CAKE	RASPBERRY CHEESE CAKE
14 PORTIONS Ø 24 cm	8106837	8106835				
12 PORTIONS Ø 24 cm			8101051	8102221	8105796	8103325

NEW

						
	APPLE SEMOLINA PUDDING	CHERRY AND ALMOND	POPPY SEED CRUMBLE	RHUBARB MERINGUE	PLUM CRUMBLE	APRICOT CHEESE CAKE
QUARTER Ø 38 cm	8110557	8110561	8110565	8110571	8110563	8110567



CREAMY BLUEBERRY	CREAMY RASPBERRY
8110581	8110594



LEMON CHEESE CAKE
8105795



BLUEBERRY PUDDING
8110569











TRAY BAKES PRE-CUT						
		CHERRY CRUMBLE SLICE	CHERRY MARBLE SLICE	CHERRY AND RHUBARB SLICE	RHUBARB AND STRAWBERRY SLICE	PLUM SLICE WITH BUTTER CRUMBLE
20 PORTIONS 28 x 38 cm portion 5.6 x 9.5 cm	8110669	8110666	8110659	8110664	8110660	8110663
12 PORTIONS 19 x 28 cm portion 4.7 x 9.5 cm						

TRAY BAKES PRE-CUT						
		DOUBLE CHOCOLATE SLICE	BANANA AND REDCURRANT SLICE	RASPBERRY BROWNIE	GRANDMA'S APPLE SLICE	APPLE SLICE
12 PORTIONS 19 x 28 cm portion 4.7 x 9.5 cm	8105692	8109043	8109045	8104281	8110626	
24 PORTIONS 28 x 38 cm portion 4.7 x 9.5 cm						8110525
48 PORTIONS 28 x 38 cm portion 4.6 x 4.7 cm				8104841		
16 PORTIONS 19 x 28 cm portion 4.7 x 7 cm						










					
APPLE SLICE WITH BUTTER CRUMBLE	COVERED APPLE SLICE	CREAM CHEESE SLICE	CHEESE & TANGERINE SLICE	CHOCOLATE COCONUT SLICE	"DANUBE WAVES"
8110658	8110667	8110661	8110665	8110668	8110656
					8104282

							
APPLE CRUMBLE SLICE	CREAM CRUMBLE SLICE	LEMON SLICE	RASPBERRY CHEESE CAKE SLICE	BROWNIE	COOKIES & CREAM BROWNIE	PECAN BROWNIE	CARAMEL NUT BROWNIE
8110527	8107545	8109551					
			8104840	8107856			
				8105658	8110437	8110504	8108552



<p>CREAM SLICES PRE-CUT</p> 						
	<p>RASPBERRY AND CREAM SLICE</p>	<p>BERRY MIX BUTTERMILK SLICE</p>	<p>STRAWBERRY & RASPBERRY YOGURT SLICE</p>	<p>STRAWBERRY CREAM CHEESE SLICE</p>	<p>STRAWBERRY AND BUTTERMILK SLICE</p>	<p>MULTI-FRUIT SLICE</p>
	<p>12 PORTIONS 19.5 x 29 cm portion 4.8 x 9.8 cm</p>	<p>8103268</p>	<p>8106089</p>	<p>8106026</p>	<p>8108737</p>	<p>8103250</p>

<p>CREAM SLICES PRE-CUT</p> 						
	<p>ALMOND-TOPPED VANILLA CREAM SLICE</p>	<p>CHOCOLATE CREAM SLICE</p>	<p>LATTE-MACCHIATO SLICE</p>	<p>TIRAMISU SLICE</p>	<p>RASPBERRY-CRANBERRY CRISP SLICE</p>	<p>CHERRY & CRISP CHOCOLATE SLICE</p>
	<p>12 PORTIONS 19.5 x 29 cm portion 4.8 x 9.8 cm</p>	<p>8110212</p>	<p>8108746</p>	<p>8104782</p>	<p>8109012</p>	<p>8108945</p>
<p>12 PORTIONS 19.5 x 29 cm Port. 9.6 x 9.7 x 13.7 cm</p>						

<p>CREAM SLICES PRE-CUT</p> 						
	<p>STRAWBERRY SLICE</p>	<p>STRAWBERRY AND YOGURT CREAM SLICE</p>	<p>SOUR CHERRY CREAM SLICE</p>	<p>FLAKY CREAM SLICE</p>	<p>RASPBERRY & CURD CHEESE SLICE</p>	<p>MANDARIN AND CREAM CHEESE SLICE</p>
	<p>12 PORTIONS 19.5 x 29 cm portion 4.8 x 9.8 cm</p>	<p>8109523</p>	<p>8104291</p>	<p>8106714</p>	<p>8107726</p>	<p>8105690</p>
<p>24 PORTIONS 19.5 x 29 cm portion 4.8 x 4.9 cm</p>		<p>8107350</p>			<p>8106499</p>	






				
BERRY-SKYR-SLICE	BLUEBERRY CREAM CHEESE SLICE	BLACK FOREST CHERRY SLICE	MANDARIN AND CREAM CHEESE SLICE	PEACH CREAM CHEESE SLICE
8109471	8108733	8103580	8103269	8108744

			
WALNUT CRUNCH SLICE	BLUEBERRY-BUTTERMILK TRIANGLE	RASPBERRY CHEESE CREAM TRIANGLE	STRAWBERRY BUTTERMILK TRIANGLE
8108947			
	8108660	8107370	8107372

				
MANGO-CRÈME-FRAÎCHE SLICE	ALMOND-TOPPED VANILLA CREAM SLICE	MOUSSE AU CHOCOLAT SLICE	BLUEBERRY SKYR SLICE	LEMON & LIME SLICE
8104292	8108613	8104294		
8107286		8107351	8109819	8106497



GATEAUX PRE-CUT						
	FLAKY CREAM GATEAU	RASPBERRY AND YOGHURT CREAM GATEAU	BLACK FOREST GATEAU	CREAM CHEESE GATEAU	STRAWBERRY VANILLA GATEAU	4 LAYERS CARROT CAKE
12 PORTIONS Ø 24 cm	8107369	8106780	8106772	8106778	8107837	8105287









GATEAUX UNCUT						
	STRAWBERRY BUTTERMILK GATEAU	RASPBERRY AND CREAM CHEESE GATEAU	MANDARIN CHEESE CREAM GATEAU	CREAM CHEESE GATEAU	RICOTTA CREAM PEACH GATEAU	CHERRY AND CREAM CHEESE GATEAU
UNCUT Ø 28 cm	8108450	8100450	8100950	8100948	8108922	8100455






TARTLETS				
	MOUSSE AU CHOCOLAT TARTLETS	LATTE-MACCHIATO-TARTLETS	STRAWBERRY CREAM CHEESE TARTLETS	RASPBERRY & WHITE CHOCOLATE TARTLETS
12 PORTIONS portion Ø 6.1 cm	8107124	8109487	8107031	8107243

			
SACHER CAKE	4 LAYERS CHOCOLATE CAKE	„TOUT AU CHOCOLAT“ CHOCOLATE GATEAU	CHOCOLATE CRUNCH CAKE
8107333	8105286	8108192	8108463










							
BLUEBERRY GATEAU	MANGO YOGHURT CRUNCH GATEAU	PEAR-HELEN-GATEAU	BLACK FOREST GATEAU	TIRAMISU-STRAWBERRY GATEAU	HAZELNUT CREAM GATEAU	CHOCOLATE CREAM DUO GATEAU	“HERRENTORTE“ (GATEAU WITH CHOCOLATE CREAM AND RUM)
8109122	8109124	8109266	8108427	8107364	8108204	8109282	8108187



ROUND CAKES						
	BANANA WALNUT CAKE	APRICOT CAKE	FINEST APPLE CAKE	ALMOND CAKE PEANUT AND CARAMEL	CREAMY BLUEBERRY	CREAMY RASPBERRY
	8110126	8110216	8108611	8109593	8110581	8110594
	✓	✓	✓		✓	✓
				✓		

TRAY BAKES				
	BANANA AND REDCURRANT SLICE	RASPBERRY BROWNIE	APPLE SLICE	LEMON SLICE
	8109043	8109045	8110626	8109551
	✓		✓	✓
		✓		



CREAM SLICES						
	BERRY-SKYR-SLICE	STRAWBERRY CREAM CHEESE SLICE	BLUEBERRY CREAM CHEESE SLICE	PEACH CREAM CHEESE SLICE	CHOCOLATE CREAM SLICE	STRAWBERRY SLICE
	8109471	8108737	8108733	8108744	8108746	8109523
						✓
	✓					
		✓	✓	✓	✓	

PRODUCTS OVERVIEW

Code	Description	Weight	Pieces per case	Pre-cut portions	Cases per pallet/layer	Pieces per pallet	Page
Barista Cakes, pre-cut ø 24 cm							
8110124	Apple Cassis Cake	1,170 g	4	12	66/6	264	17
8110126	Banana Walnut Cake (vegan)	980 g	4	12	66/6	264	16, 34
8110122	Chocolate Raspberry Cake	1,200 g	4	12	66/6	264	17
8110131	Chocolate Salted Caramel Cake	1,000 g	4	12	66/6	264	16
Traditional Round Cakes, pre-cut ø 28 cm, ø 26 cm, ø 24 cm							
8107367	Apple Cake with a Shortcrust Pastry Lattice	2,500 g	4	12	36/4	144	20
8110439	Apple Cake with Butter Crumbles	2,000 g	4	12	56/8	224	21
8100528	Apple Crumble Cake	1,250 g	4	12	96/16	384	20
8110216	Apricot Cake (vegan)	1,570 g	4	12	56/8	224	18, 35
8110499	Cherry Cake with Butter Crumbles	1,700 g	4	12	56/8	224	19
8104881	Chocolate Cake	1,000 g	6	12	48/6	288	23
8107754	Covered Apple Pie	2,500 g	4	12	36/4	144	20
8108611	Finest Apple Cake (vegan)	2,250 g	4	12	36/4	144	19, 35
8107360	Peach Cream-Cheese Cake	2,400 g	4	12	36/4	144	21
8110492	Plum Cake with Butter Crumbles	1,800 g	4	12	56/8	224	19
8102840	Premium Apple Pie	2,500 g	4	12	36/4	144	20
8104781	Premium Creamy Cheese Cake	2,150 g	4	12	56/8	224	21
8105590	Premium Zebra Cream Cheese Cake	2,250 g	4	12	56/8	224	21
8110628	Strawberry Fruitcake	2,150 g	4	12	40/4	160	18
Tartes, pre-cut ø 28 cm							
8109593	Almond Cake Peanut and Caramel (gluten free)	950 g	4	12	64/8	256	22, 34
8101881	Chocolate Tart	1,000 g	4	12	64/8	256	23
8102751	Strawberry Tart	1,300 g	4	12	64/8	256	22
Traditional Round Cakes, uncut ø 28 cm, ø 26 cm, ø 18 cm							
8110440	Apple Cake with Butter Crumbles	2,000 g	4		56/8	224	25
8110495	Cherry Cake with Butter Crumbles	1,700 g	4		56/8	224	25
8104002	Cream Cheese Cake	2,150 g	4		56/8	224	25
8100485	Cream Cheese Cake with Mandarins	2,150 g	4		56/8	224	25
8105894	Granny's Cream Cheese Cake	2,500 g	4		56/8	224	24
8110497	Plum Cake with Butter Crumbles	1,800 g	4		56/8	224	25
8108417	SMARTIES® Party Cake	430 g	6		108/12	648	22
8110490	Strawberry Fruitcake	2,100 g	4		40/4	160	24
Crazy CHEESE CAKE Club, pre-cut ø 24 cm							
8108523	Blueberry-Cheese Cake Supreme	1,900 g	4	14	72/6	288	30
8108519	Caramel-Brownie-Cheese Cake Supreme	1,950 g	4	14	72/6	288	30
8110520	Carrot Cake meets Cheesecream	1,250 g	4	16	72/6	288	29
8110516	Cheese Cake Salted Caramel	1,750 g	4	16	72/6	288	29
8110518	Cheese Cake Topped Apple	1,800 g	4	16	72/6	288	29
8110435	Cookies & Cream Cheese Cake Supreme	1,700 g	4	16	72/6	288	30
8110581	Creamy Blueberry (vegan)	1,525 g	4	14	72/6	288	31
8110594	Creamy Raspberry (vegan)	1,575 g	4	14	72/6	288	31
CHEESE CAKE, pre-cut ø 24 cm							
8105796	Caramel Toffee Cheese Cake	1,450 g	6	12	48/6	288	32
8101051	Cheese Cake American Style	1,450 g	6	12	48/6	288	33
8106837	Cream-Cheese Cake „New York Style"	1,950 g	6	14	48/6	288	33
8106835	Cream-Cheese Cake Strawberry	2,000 g	6	14	48/6	288	33
8105795	Lemon Cheese Cake	1,450 g	6	12	48/6	288	32
8103325	Raspberry Cheese Cake	1,450 g	6	12	48/6	288	32
8102221	Strawberry Cheese Cake	1,450 g	6	12	48/6	288	32

Code	Description	Weight	Pieces per case	Pre-cut portions	Cases per pallet/layer	Pieces per pallet	Page
Oma's Landkuchen, geviertelt ø 38							
8110557	Apple Semolina Pudding	3,150 g	1		150/6	25	38
8110567	Apricot Cheese Cake	3,700 g	1		150/6	25	40
8110569	Blueberry Pudding	3,400 g	1		150/6	25	40
8110561	Cherry and Almond	3,300 g	1		150/6	25	38
8110563	Plum Crumble	3,150 g	1		150/6	25	40
8110565	Poppy Seed Crumble	3,500 g	1		150/6	25	38
8110571	Rhubarb Meringue	2,900 g	1		150/6	25	38
Tray Bakes, pre-cut 28 x 38 cm							
8110527	Apple Crumble Slice	2,400 g	3	24	88/8	264	48
8110658	Apple Slice with Butter Crumble	3,300 g	3	20	88/8	264	44
8107856	Brownie	2,050 g	3	48	88/8	264	49
8110665	Cheese & Tangerine Slice	3,200 g	3	20	88/8	264	45
8110659	Cherry and Rhubarb Slice	1,800 g	3	20	88/8	264	43
8110669	Cherry Crumble Slice	1,800 g	3	20	88/8	264	42
8110666	Cherry Marble Slice	1,850 g	3	20	88/8	264	42
8110668	Chocolate Sponge and Coconut Slice	2,400 g	3	20	88/8	264	45
8110667	Covered Apple Slice	3,150 g	3	20	88/8	264	44
8110661	Cream Cheese Slice	3,100 g	3	20	88/8	264	45
8107545	Crumble Slice with Yoghurt Filling	2,100 g	3	24	88/8	264	48
8110656	"Danube Waves"	2,200 g	3	20	88/8	264	45
8104841	Grandma`s Apple Slice	1,800 g	3	48	88/8	264	49
8109551	Lemon Slice (vegan)	1,500 g	3	24	88/8	264	48, 52
8110525	Plum Crumble Slice	2,500 g	3	24	88/8	264	48
8110660	Plum Slice with Butter Crumble	2,750 g	3	20	88/8	264	43
8110663	Poppy-Seed and Crumble Slice	2,350 g	3	20	88/8	264	43
8104840	Raspberry Cheese Cake Slice	2,350 g	3	48	88/8	264	49
8110664	Rhubarb and Strawberry Slice	2,400 g	3	20	88/8	264	43
Tray Bakes, pre-cut 19 x 28 cm							
8110626	Apple Slice (vegan)	1,300 g	4	12	60/6	240	47, 52
8109043	Banana and Redcurrant Slice (vegan)	1,150 g	6	12	60/6	360	47, 52
8105658	Brownie	1,000 g	3	16	132/12	396	51
8108552	Caramel Nut Brownie	1,100 g	3	16	132/12	396	51
8110437	Cookies and Cream Brownie	1,100 g	6	16	60/6	360	50
8104282	"Danube Waves"	1,000 g	6	12	60/6	360	46
8105692	Double Chocolate Slice	1,000 g	6	12	60/6	360	46
8104281	Grandma`s Apple Slice	1,000 g	6	12	60/6	360	47
8110504	Pecan Brownie	1,000 g	6	16	60/6	360	50
8109045	Raspberry Brownie (gluten free)	1,050 g	6	12	60/6	360	47, 52

PRODUCTS OVERVIEW

Code	Description	Weight	Pieces per case	Pre-cut portions	Cases per pallet/layer	Pieces per pallet	Page
Classic Cream and Fruit Slice, pre-cut 19,5 x 29 cm							
8110212	Almond-topped Vanilla Cream Slice	1,400 g	4	12	66/6	264	23
8106089	Berry Mix Buttermilk Slice	2,000 g	4	12	66/6	264	20
8109471	Berry-Skyr-Slice (gluten free)	1,450 g	4	12	66/6	264	21
8103580	Black Forest Cherry Slice	1,500 g	4	12	66/6	264	56
8108733	Blueberry Cream Cheese Slice (gluten free, reduced lactose)	1,950 g	4	12	66/6	264	18
8106090	Cherry & Crisp Chocolate Slice	2,100 g	4	12	66/6	264	21
8108746	Chocolate Cream Slice (gluten free, reduced lactose)	1,300 g	4	12	66/6	264	19
8104782	Latte-Macchiato Slice	1,500 g	4	12	66/6	264	20
8103269	Mandarin and Cream Cheese Slice	2,000 g	4	12	66/6	264	21
8110631	Multi-Fruit Slice	1,800 g	4	12	66/6	264	20
8108744	Peach Cream Cheese Slice (gluten free, reduced lactose)	2,000 g	4	12	66/6	264	21
8103268	Raspberry and Cream Slice	2,000 g	4	12	66/6	264	19
8108945	Raspberry-Cranberry Crisp Slice	2,100 g	4	12	66/6	264	20
8106026	Strawberry & Raspberry Yogurt Slice (gluten free, reduced lactose)	2,000 g	4	12	66/6	264	18
8103250	Strawberry and Buttermilk Slice	2,000 g	4	12	66/6	264	18, 35
8108737	Strawberry Cream Cheese Slice (gluten free, reduced lactose)	2,050 g	4	12	66/6	264	19, 35
8109012	Tiramisu Slice	1,150 g	4	12	66/6	264	58
8108947	Walnut Crunch Slice	1,500 g	4	12	66/6	264	59
Cream and Fruit TRIANGLE, pre-cut 19,5 x 29 cm							
8108660	Blueberry-Buttermilk Triangle	1,700 g	4	12	66/6	264	60
8107370	Raspberry Cheese and Cream Triangle	2,000 g	4	12	66/6	264	60
8107372	Strawberry and Buttermilk Triangle	2,000 g	4	12	66/6	264	60
Fine Cream and Fruit Slice, pre-cut 19,5 x 29 cm							
8108613	Almond-topped Vanilla Cream Slice	1,050 g	6	12	60/6	360	63
8109819	Blueberry Skyr Slice	1,200 g	6	24	60/6	360	64
8107726	Flaky Cream Slice	1,050 g	6	12	60/6	360	62
8106497	Lemon & Lime Slice	1,100 g	6	24	60/6	360	65
8106716	Mandarin and Cream Cheese Slice	1,100 g	6	12	60/6	360	62
8104292	Mango-Crème-Fraîche Slice	1,000 g	6	12	60/6	360	62
8107286	Mango-Crème-Fraîche Slice	1,100 g	6	24	60/6	360	64
8107351	Mousse au Chocolat Slice	1,000 g	6	24	60/6	360	65
8104294	Mousse au Chocolat Slice	1,000 g	6	12	60/6	360	63
8105690	Raspberry & Curd Cheese Slice	1,350 g	6	12	60/6	360	62
8106499	Raspberry & Curd Cheese Slice	1,100 g	6	24	60/6	360	65
8106714	Sour Cherry Cream Slice	1,350 g	6	12	60/6	360	62
8104291	Strawberry and Yogurt Cream Slice	1,350 g	6	12	60/6	360	61
8107350	Strawberry and Yogurt Cream Slice	1,350 g	6	24	60/6	360	64
8109523	Strawberry Slice (vegan)	1,550 g	4	12	66/6	264	61, 66

Code	Description	Weight	Pieces per case	Pre-cut portions	Cases per pallet/layer	Pieces per pallet	Page
Gateaux, pre-cut ø 24 cm							
8105287	4 Layers Carrot Cake	2,000 g	4	12	42/6	168	71
8105286	4 Layers Chocolate Gateau	1,900 g	4	12	42/6	168	72
8106772	Black Forest Gateau	1,750 g	4	12	42/6	168	71
8108463	Chocolate Crunch Cake	1,600 g	4	12	54/6	270	72
8106778	Cream Cheese Gateau	1,450 g	4	12	42/6	168	71
8107369	Flaky Cream Gateau	1,500 g	4	12	42/6	168	70
8106780	Raspberry and Yoghurt Cream Gateau	2,100 g	4	12	42/6	168	70
8107333	Sacher Cake	1,500 g	4	12	40/4	160	72
8107837	Strawberry Vanilla Gateau	2,150 g	4	12	42/6	168	71
8108192	„Tout au Chocolat“ Chocolate Gateau	950 g	6	12	48/6	288	72
Gateaux, uncut ø 28 cm							
8108427	Black Forest Gateau	2,150 g	4		28/4	112	76
8109122	Blueberry Gateau	2,050 g	4		32/4	128	75
8100455	Cherry and Cream Cheese Gateau	2,500 g	4		36/4	144	74
8109282	Chocolate Cream Duo Gateau	2,050 g	4		40/4	160	76
8100948	Cream Cheese Gateau	1,800 g	4		36/4	144	74
8108204	Hazelnut Cream Gateau	2,200 g	4		36/4	144	76
8108187	“Herrentorte“ (Gateau with chocolate cream and rum)	2,200 g	4		36/4	144	76
8100950	Mandarin Cheese Cream Gateau	2,500 g	4		36/4	144	74
8109124	Mango Yoghurt Crunch Gateau	2,600 g	4		36/4	144	75
8109266	Pear-Helen-Gateau	2,350 g	4		28/4	112	75
8100450	Raspberry and Cream Cheese Gateau	2,200 g	4		36/4	144	73
8108922	Ricotta Cream Peach Gateau	2,300 g	4		28/4	112	74
8108450	Strawberry Buttermilk Gateau	2,250 g	4		28/4	112	73
8107364	Tiramisu-Strawberry Gateau	1,900 g	4		36/4	144	76
Tartlets							
8109487	Latte-Macchiato-Tartlets	660 g	4		66/6	264	77
8107124	Mousse au Chocolat Tartlets	900 g	4		66/6	264	77
8107243	Raspberry & White Chocolate Tartlets	1,080 g	4		66/6	264	77
8107031	Strawberry Cream Cheese Tartlets	900 g	4		66/6	264	77