



**FRUITY MOMENTS
WITH MERINGUE**



AS SWEET AS A KISS: FRUIT SLICES TOPPED WITH MERINGUE

Often it is a simple thing that makes a moment special. Just like our three new indulgent fruit slices, where a delicate meringue topping creates a heavenly sweet taste experience.

Meringue is a true jack-of-all-trades. Its sweet flavour and special texture enhance any gâteau, cake or tarte.

The sweetness of the meringue perfectly matches the sour notes in berries and fruit, creating a unique taste experience. The three new fruit variations from erlenbacher will surely delight your customers.

MERINGUE ERLENBACHER-STYLE

YOUR BENEFITS:

- Attractive visual appearance
- Seductive flavour combination
- Interesting and popular fruit varieties



Meringue Gooseberry Slices, order code 8109242

Sumptuous fruit meets an airy topping. Generous gooseberries rest slightly sunken in on a fluffy yeast dough, covered by a frothy layer of meringue. The juicy fruitiness of the berries and the delicate sweetness of the meringue combine to make every bite a moment of delight.

weight	measurements	weight/portion	portions	pieces per case
2.200 g	28 x 38 cm	138 g	16	3

Defrosting recommendation: Remove the frozen cake from packaging. In fridge (6°C-7°C): whole cake approximately 18 hours, one piece approximately 5,5 hours.





Meringue Red Currant Slices,

order code 8109244

A sweet and sour combination of the delicious kind. A layer of redcurrants with their particularly sour flavour rests on top of the yeast dough, and is covered by fluffy sweet meringue. A sprinkling of even more fruit completes the full berry experience.

weight	measurements	weight/portion	portions	pieces per case
2.100 g	28 x 38 cm	131 g	16	3

Defrosting recommendation: Remove the frozen cake from packaging. In fridge (6°C-7°C): whole cake approximately 18 hours, one piece approximately 5,5 hours.



Meringue Rhubarb Slices,

order code 8109246

A vegetable that feels like a fruit: Rhubarb has a fruity-acidic taste which makes it the perfect companion for the sweetness of meringue. A layer of rhubarb on a yeast dough, topped with gently flame-scarfed meringue is a seductive combination that will tickle anyone's taste buds.

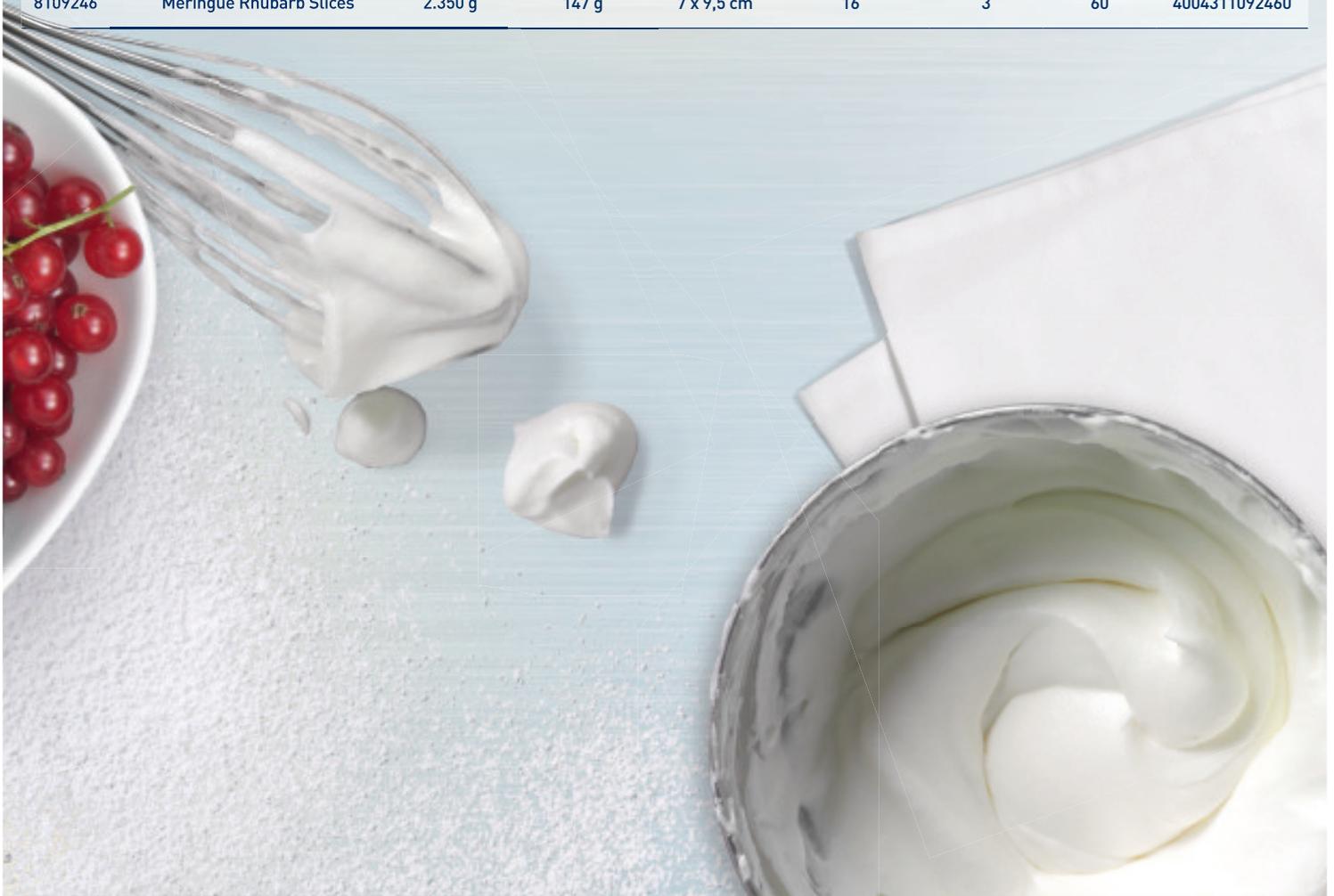
weight	measurements	weight/portion	portions	pieces per case
2.350 g	28 x 38 cm	147 g	16	3

Defrosting recommendation: Remove the frozen cake from packaging. In fridge (6°C-7°C): whole cake approximately 18 hours, one piece approximately 5,5 hours.



SIMPLY ORDER AT: eb.bestellung@de.nestle.com

order code	article description	net weight	portions weight	portions size	pre-cut portions	pieces per case	cases per pallet/layer	EAN case
8109242	Meringue Gooseberry Slices	2.200 g	138 g	7 x 9,5 cm	16	3	60	4004311092422
8109244	Meringue Red Currant Slices	2.100 g	131 g	7 x 9,5 cm	16	3	60	4004311092446
8109246	Meringue Rhubarb Slices	2.350 g	147 g	7 x 9,5 cm	16	3	60	4004311092460



**OUR
GUARANTEE:**

**FRESH,
NATURAL
AND TASTY**

NATURALLY
OUR PRODUCTS CONTAIN:

NO
preservatives

NO
hardened vegetable
fats/oils

NO
colourants

NO
artificial flavours

**erlenbacher**
...so backen Meister!

erlenbacher backwaren gmbh
Wasserweg 39
64521 Groß-Gerau (Germany)
Phone: +49 (0) 6152 803-0
Fax: +49 (0) 6152 803-347
www.erlenbacher.com