



Erlenbacher

Passion & Cakes since 1973

CAKE CAN DO
SO MUCH MORE:

discover surprising new
superstars from p.10



SUMPTUOUS
SHALLOW

tarts piled high with flavour – see p.30

THE GATEAUX

the world has been waiting
for – p.78

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CAKE

CAN

DO SO

much

MORE!





DEAR PARTNERS, CAKE LOVERS **AND** FRIENDS

Erlenbacher has been providing cakes with passion since 1973. With years of experience, endless curiosity and a respectful approach towards people, raw materials and the natural world, we bring German baking expertise to over 40 countries globally, producing approximately 80,000 cakes a day at our site in Groß-Gerau. The most important ingredient has always been our passion – for baking, for our customers, for new trends and for creating fabulous new flavours time after time. Ultimately, we are driven by our ambition to take cakes to a brand-new level, something that our customers in Germany and further afield value highly.

ERLENBACHER GOES GLOBAL

When it comes to cakes, countries can be worlds apart, and these deliciously diverse and ever-changing universes never cease to inspire us. We explore new possibilities, flavours and ingredients to bring you cakes that tempt consumers around the world and provide endless moments of indulgence – and we're proud of it!

Our long-standing expertise enables us to offer you the very best solutions, so that we can grow together. In the latest edition of our catalogue, *Backzeit*, you'll find exciting new products, information about trends and brands, plenty of practical tips and detailed insights into the wonderful world of Erlenbacher.

We hope you have an enjoyable read on this journey of discovery!
The team at Erlenbacher

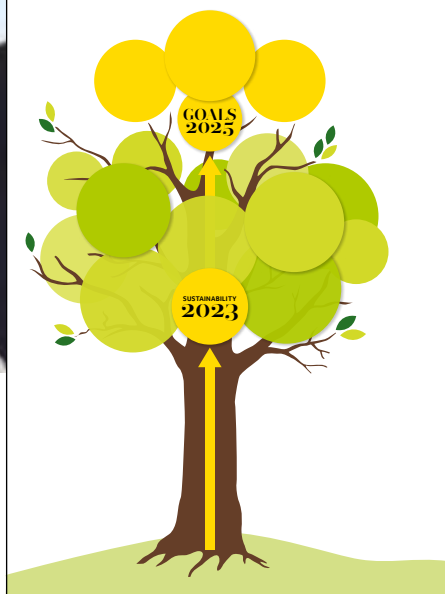
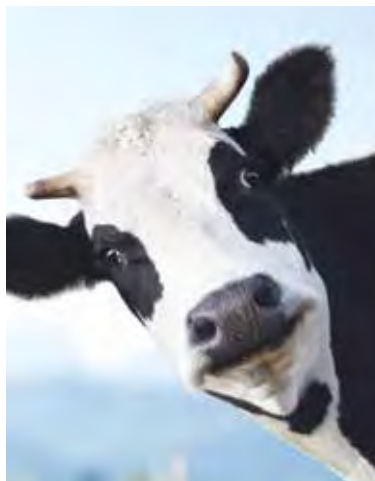


CONTENT

6

WHAT SETS US APART

The secret recipe for
Erlenbacher success



8

WHAT MOVES US

4 questions from
the world of cake



10

CAKE CAN DO SO MUCH MORE!

Solutions from coffeshop
to gastronomy

14
SUS-
TAINABILITY
it's in
Erlenbacher's DNA

44
UNLIMITED
DIVERSITY
Our
tray bakes



84
INFO, TIPS
AND TRICKS
Our
service pages



58
CREAMY
VARIETY
Our
cream slices



16
ONE
ROUND THING
Our
round cakes



74
EXQUISITE
CREAM CAKES
Our
gateaux

90
THINGS
TO KNOW
Our products
at a glance



WHAT SETS US APART



THE SECRET RECIPE FOR ERLENBACHER SUCCESS

A perfectly balanced blend of curiosity, respect, passion and expertise goes into every single Erlenbacher product, resulting in the very best cakes and gateaux. Take a look at our figures and see for yourself just how well this recipe has been scaled up for success.

30

PASSIONATE
EYES

Up to 15 members of the Erlenbacher team oversee the production process to ensure that every step is executed to perfection.

80

VARIETIES ARE THE
SPICE OF LIFE

We use:

20 types of fresh dairy products

40 different fruits

20 different types of chocolate



YEARS OF COMBINED

7.871

EXPERIENCE IN OUR TEAM

We're extremely proud of our cakes and gateaux. That's why we make all our doughs, batters, bases, creamy fillings and toppings ourselves, and many processes are still carried out by hand, in true artisan style.



DISCOVER THE TASTE OF

50

YEARS OF
CURIOSITY

Here at Erlenbacher, we've been giving classic cakes fresh new looks and flavours since 1973.

100%

RESPECT FOR
THE NATURAL WORLD

We're proud to have a close relationship with the farmers we partner with and visit them in person to ensure that every ounce of Erlenbacher deliciousness comes from only sustainable sources of the highest quality.

10/10

FOR TEMPTATION... OUR CAKES ARE A
CUT ABOVE THE AVERAGE!

Our passion for cakes finds its way onto every plate. We want to make sure that you're delighted with our products. So whether you need guidance on handling, advice on serving or giving the cakes and gateaux a brand-new twist, you can count on Erlenbacher's expertise for your success!



7 WHAT'S UP-TO-DATE? FOOD TRENDS



New food trends always bring a breath of fresh air to our cake repertoire. This year, it's all about **fusion food, eye-catching food and original recipes**, as well as **multi-sensory, vegan and plant-based**. At Erlenbacher, we love to use these trends as a source of inspiration so that we can bring you even more fresh cake concepts in 2024. When it comes to fusion food, we give classics a fresh new twist, like we do with our Cheesecake Topped Apple. In terms of eye-catching food, it doesn't get much more stunning than our Carrot Cake meets Cheesecream, while our Oma's Landkuchen range ticks all the boxes for traditional recipes. Rich in diverse textures, our Caramel Brownie Cheesecake is creamy and crunchy, picking up on the multi-sensory trend, while our Creamy Cakes cater to the vegan and plant-based crowd. Away from the kitchen, we also focus on societal trends such as **sustainability, healthy eating and transparency** when it comes to ingredients, production and delivery, working conditions and environmental protection. Enjoy this delicious exploration of discovery!

UNLIMITED CAKE ENJOYMENT

In every culture of the world, cakes and sweets are considered ultimate treat foods. Sharing scrumptious cakes is a tradition that knows no borders and has the power to bring people together around a table. The recipes, ingredients and methods used to make different cakes and gateaux do, however, vary considerably. Bearing this in mind when developing new products can be seen by the various certifications we have and our range of halal-certified cakes and gateaux. We make sure that the world of cakes knows no bounds (see page 101). However, this doesn't mean we simply copy foreign recipes. Instead, we use new ingredients and preparation methods to give our cakes an exciting new twist, so everyone can enjoy the deliciousness of Erlenbacher products!



TO SLICE OR NOT TO SLICE? THAT IS THE QUESTION!

Pre-sliced tray bakes, round cakes and gateaux are firm-favourites, enjoying up to 35% growth across all markets and categories. Meanwhile, demand for non-sliced cakes has fallen. But why is that?

The answer is simple! Pre-sliced cakes make handling quicker, easier and more convenient while preserving the incredible taste sensation. Furthermore, pre-sliced products make it easier to calculate profit margins. When all's said and done, it's a win-win situation. That's why 87% of the Erlenbacher portfolio comes ready-cut. That's a cut above the average!



HOW HEALTHY CAN DELICIOUSNESS ACTUALLY BE?

It goes without saying that a cake is definitely not an apple! It contains significantly more sugar, fat and carbohydrates. Not exactly health food material... but nonetheless wonderful comfort food. Cakes are an indulgence. They are made for special moments, as a treat, for taking a break and for enjoying new flavours. However, we continually strive to make sure our cakes contain nothing more than what they absolutely need in terms of energy content. This is the reason why we implemented our nutrition strategy, aimed at bringing the average number of calories down to less than 320 per slice of Erlenbacher cake by 2025. Besides this, we are increasing the amount of alternative, lactose-free, gluten-free and vegan ingredients in our range by a total of 15%. Now, that's what we call a healthy development!



VEGAN



CAFÉ & RESTAURANT SURPRISE AND DELIGHT YOUR CUSTOMERS!

From the humble afternoon tea to the final course of a meal, high-quality cakes and gateaux take centre stage in cafés and restaurants. But what can you do when you're pressed for time and staff? Having the right convenience products allows you to stay flexible, even when customer numbers fluctuate. This way, you can focus on your core business AND woo your customers with delicious desserts.

Having high-quality products that respond to current market demand is key here. Bringing together true artisan flair and simple handling, our cakes and gateaux reflect the latest food trends. They are easy to defrost and quick to personalise with your own signature touch – adding specially selected ingredients to really dazzle your customers. Take this recipe, for instance:



RECIPE

Strawberry Crunch Gateau

Strawberry carpaccio,
mint and amaretti biscuits



ADVANTAGES OF OUR PRODUCTS:

- On-trend recipes
- Portions can be taken out individually
- Quick to defrost
- Constant availability



RECIPE

Banana Walnut Barista Cake

Chocolate sauce with sea salt
and freeze-dried berries



COFFEE-SHOP

COFFEE & CAKE – A MATCH MADE IN HEAVEN

As a barista, you know better than anyone that your coffee is more than just a simple pick-me-up. It's liquid luxury. Take advantage of customer needs with special 'Coffee & Cake' offers to boost revenue! With the right range of products, you can offer your customers the perfect piece of cake for breakfast, as a coffee break snack or as an indulgent afternoon treat.

TO START THE DAY

Time is often of the essence in the mornings – so a grab-and-go option is ideal. A special 'Coffee & Cake' offer that's quick and easy to enjoy can work wonders at this time of day. Our solutions:

- **Special 'Coffee & Cake' offer to take away**
- **Easy handling**
- **Offer products for special nutrition such as vegan**

AN AFTERNOON ENERGY BOOST

Your customers tend to have more time in the afternoons, so pairing a coffee with a sweet treat – especially as an eat-in option – is very popular. Most importantly, the desserts should have an element of surprise as many customers will be craving a slice of something new. This is where creative coffee and cake combinations are particularly important.

- **Special eat-in 'Coffee & Cake' offer**
- **Eye-catching feature and 'wow' effect for your customers**



¹ Net basis: all respondents who visit a coffee shop at least once a month, heavy users (363) / YouGov Sep/2019

TO-GO SEGMENT BOLD IDEAS FOR CUSTOMERS ON THE MOVE

Snacking is more popular than ever before and a real revenue booster, with an increasing number of customers opting for lots of smaller snacks over the course of the day and foregoing heavy meals.

From takeaway outlets to bakeries, restaurants and cafés, every culinary establishment is able to adapt to this trend in its own unique way. Our cakes and gateaux are an ideal solution that can be enjoyed almost anywhere and at any time of day.



RECIPE

To-go Pecan Brownie

Freshly chopped mango, vegan coconut and lime quark and toasted coconut chips



TAKEAWAY OPTIONS

Whether it's a light bite from a delivery service or something more substantial from their favourite restaurant to go, there are countless reasons why customers love a takeaway – and demand is growing. Important factors include:

- **Right choice of products**
- **Quick to defrost or to replenish**
- **Cater to mainstream tastes**
- **Easy personalisation with toppings**



TO-GO OPTIONS

This is where first impressions really count, so make sure your range is presented beautifully. Products should be packaged so that they show that all-important wow factor. 4 tips for to-go solutions:

- **Visually appealing presentation**
- **Simple recipes: max. 3 steps to prepare**
- **Transparent packaging, or with a window**

BAKERY

CREATE THAT ALL-IMPORTANT 'WOW' FACTOR QUICKLY AND EASILY

Customers have very high expectations when they step inside a bakery. There should be a wide range of artisanal products on offer from early until late. We can show you how to reduce the number of leftover goods at the end of the day, even with an extensive product range.

No-one can bake your specialities as well as you can – that's a given. Even so, we would be delighted to help you expand your range or respond to peaks in demand with our exciting portfolio of desserts. This will allow you to concentrate on your signature dishes while offering your customers a wider choice of products, including ones that are suitable for special dietary requirements.



RECIPE

Cherry Cake with Butter Crumble

Quick cinnamon cream or crème fraîche
with white chocolate and salted almonds



WHAT MAKES OUR CONVENIENCE PRODUCTS SO SPECIAL?

- **Constant availability**
- **Practical portioning**
- **Low food waste**
- **Simple storage**
- **Easy to prepare**
- **Costing accuracy**
- **Flexibility**
- **They don't tie up staff**

And to really spoil your customers, how about adding exclusive finishing touches? Greater indulgence for your customers – and a greater profit margin for you!

... IT'S IN ERLENBACHER'S DNA

The topic of sustainability is more relevant today than ever before. Here at Erlenbacher, we decided to transition towards sustainable corporate development back in 2008, when we became a member of the ZNU, the Centre for Sustainable Corporate Leadership at Witten/Herdecke University. The concept of sustainability has been an integral part of our company philosophy ever since.

At the end of 2022, we reached a very important milestone – our production facility in Groß-Gerau achieved climate-neutral certification², marking the fulfilment of our 'Erlenbacher goes zero' objective. Our philosophy: avoid, reduce, offset.

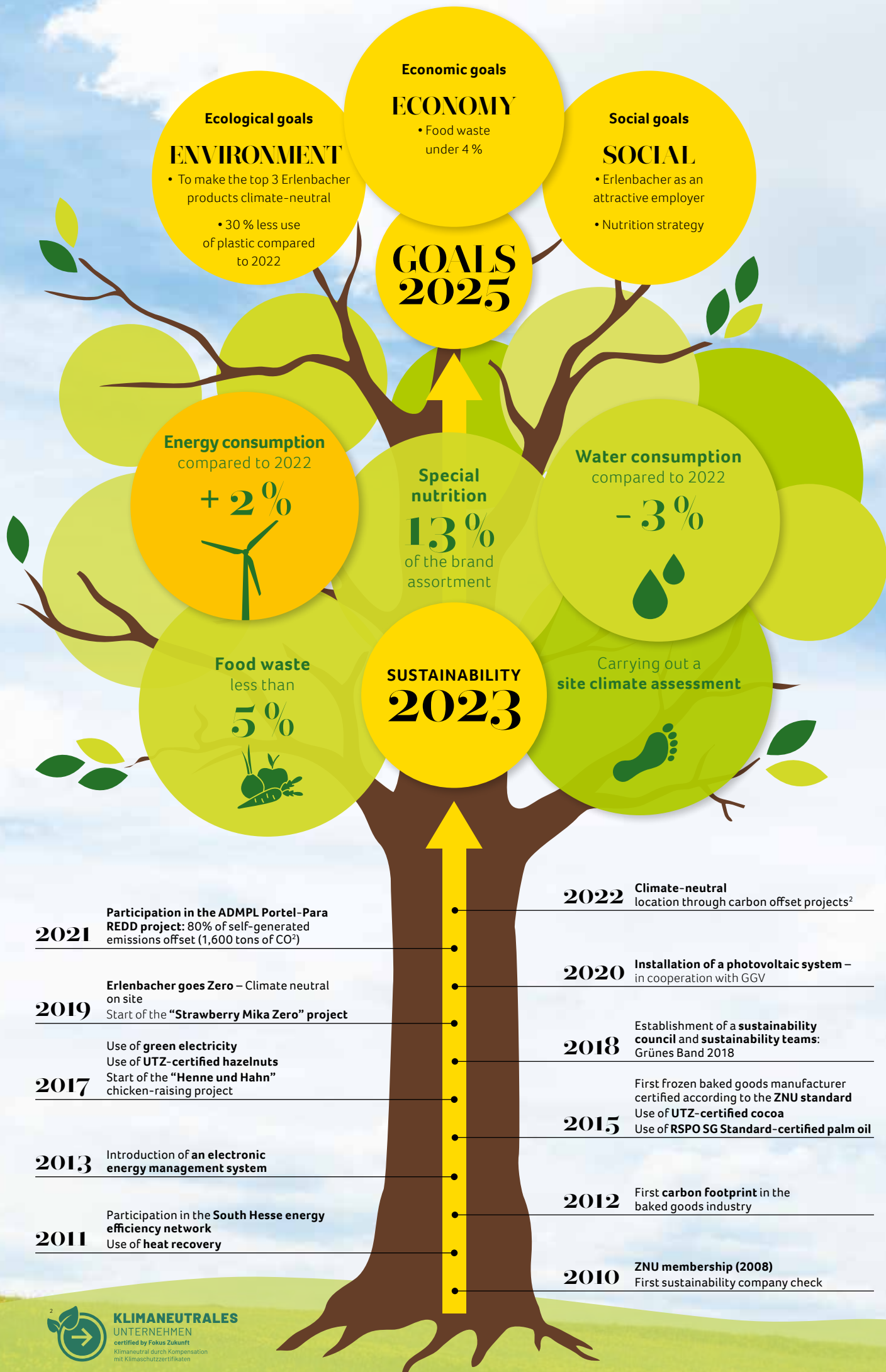
It goes without saying that producing frozen cakes uses energy, but we are more than willing to step up to the plate and take responsibility for our consumption.

WHAT WE'VE ACHIEVED IN 2023

We've set our sights on our next company-wide milestone: Erlenbacher goes zero 2.0. With this in mind, we've calculated our energy consumption over the course of 2023 and this will be examined as part of an environmental audit of our production site. In addition to analysing our energy and water consumption, we will take a close look at the types and quantities of waste that we have generated and cast a critical eye over business trips undertaken throughout the year.

OUR NEXT STEPS

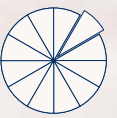
Reducing waste is always a good idea. We have made it our mission to reduce our food waste by 180 tonnes by 2025. That's an equivalent of 72,000 of our Premium Apple Cakes! Another objective of Erlenbacher goes zero 2.0 is to manufacture our top 3 products climate-neutrally by 2025.



ONE ROUND THING

OUR ROUND CAKES





STRAWBERRY FRUITCAKE

8110628



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

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

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

APRICOT CAKE

8110216



The taste of tradition – reinvented! You'll love this classic cake with a modern twist. A nutty, light sponge base is topped with a generous helping of juicy halved apricots for a fresh new take on a family favourite. Its crowning glory? The delicious garnish of crunchy roasted hazelnuts. **Fruit content 35%.**

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

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



VEGAN



VEGAN



FINEST APPLE CAKE

8108611



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

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

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



Did you know?
**ALL PRODUCTS
WITH THIS SYMBOL**



**CAN BE QUICKLY
PREPARED IN THE
MICROWAVE OR OVEN.**



APPLE CAKE WITH BUTTER CRUMBLES

8110439



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

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

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



CHERRY CAKE WITH BUTTER CRUMBLES

8110499



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

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

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



Full
fruit flavour



PLUM CAKE WITH BUTTER CRUMBLES

8110492



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

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

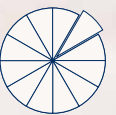
Defrosting instructions: At room temperature (21 – 22 °C) whole cake for about 7 – 8 hours.



14 portions
ø 28 cm



12 portions
ø 28 cm | 26 cm



*Brilliantly
appearance*

PREMIUM APPLE PIE

8102840



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

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

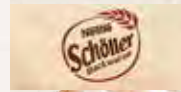
Defrosting instructions: At room temperature (21 – 22 °C) whole cake for about 7 hours.



COVERED APPLE PIE

8107754

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



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

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



APPLE CRUMBLE CAKE

8100528



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

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

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



APPLE CAKE WITH A SHORTCRUST PASTRY LATTICE

8107367



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

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

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





PEACH CREAM-CHEESECAKE

8107360



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

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

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

PREMIUM CREAMY CHEESECAKE

8104781



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

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

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



*Extravagant
appearance*



PREMIUM ZEBRA CREAM CHEESECAKE

8105590



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

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

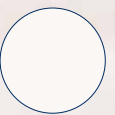
Defrosting instructions: At room temperature (21 – 22 °C) whole cake for about 6 hours.



12 portions
ø 28 cm



uncut
ø 28 cm | 26 cm



STRAWBERRY FRUITCAKE

8110490



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

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

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

CREAM CHEESECAKE WITH MANDARINS

8100485



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

Fruit content 14%.



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

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

Like home-made



CREAM CHEESECAKE

8104002



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

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

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



GRANNY'S CREAM CHEESECAKE

8105894



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

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

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



crazy cheesecake club

THE NEW CHEESECAKE GENERATION!



**DISCOVER OUR
VEGAN CLUB
MEMBERS TOO!**

CHEESECAKE 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! Cream!

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:

CHEESECAKE TOPPED APPLE

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	portions	pieces/case
1,800 g	ø 24 x approx. 5.0 cm	approx. 112 g	16	4

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



CRAZY MIXTURE:

CARROT CAKE MEETS CHEESECREAM

8110520



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 you think of anything else? Absolutely: the yellow fondant threads for crazy accents! USA! USA!

weight	measurements	weight/portion	portions	pieces/case
1,250 g	ø 24 x approx. 4.5 cm	approx. 78 g	16	4

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



OPPOSITES ATTRACT EACH OTHER!

CHEESECAKE SALTED CARAMEL

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	portions	pieces/case
1,750 g	ø 24 x approx. 4.5 cm	approx. 109 g	16	4

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





CARAMEL EMERGENCY?

CARAMEL BROWNIE CHEESECAKE SUPREME 8108519



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

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

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



BLUE MADNESS:

BLUEBERRY CHEESECAKE SUPREME 8108523



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

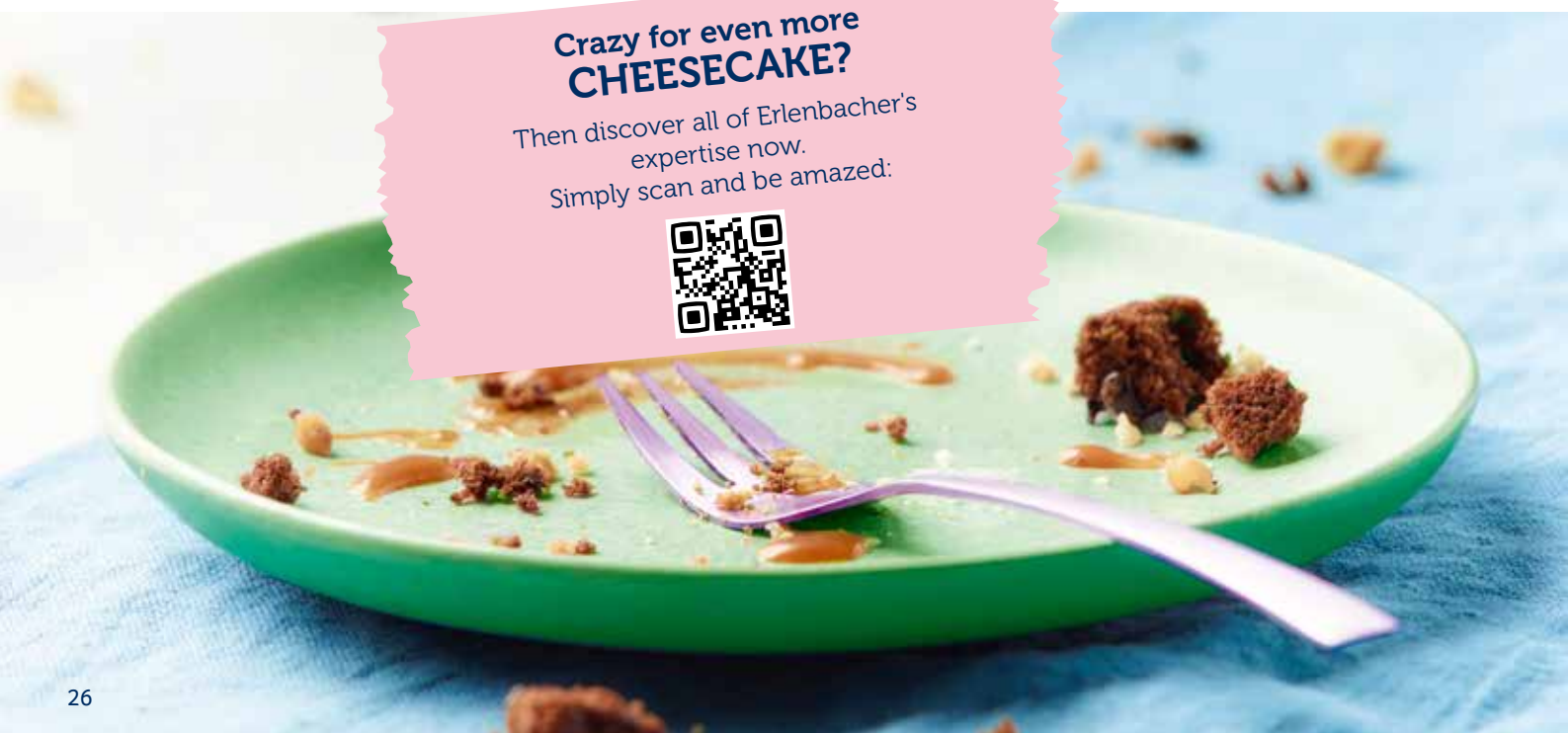
weight	measurements	weight/portion	portions	pieces/case
1,900 g	ø 24 x approx. 5.0 cm	approx. 135 g	14	4

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



Crazy for even more CHEESECAKE?

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





**SIMPLY
INSANELY
DELICIOUS!**

**NEW
RECIPE**

THAT CREAMY CAN VEGAN BE!

**CREAMY RASPBERRY
VEGAN CHEESECAKE ALTERNATIVE 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	portions	pieces/case
1,575 g	ø 24 x approx. 4.0 cm	approx. 112 g	14	4

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



VEGAN

**NEW
RECIPE**

WOW, IT'S VEGAN!

**CREAMY BLUEBERRY
VEGAN CHEESECAKE ALTERNATIVE 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	portions	pieces/case
1,525 g	ø 24 x approx. 4.5 cm	approx. 108 g	14	4

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



VEGAN



STRAWBERRY CHEESECAKE

8102221



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

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

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

CARAMEL TOFFEE CHEESECAKE

8105796



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

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

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



Trendy combinations



RASPBERRY CHEESECAKE

8103325



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

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

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

LEMON CHEESECAKE

8105795



Surprisingly sharp and fantastically fruity. Our Lemon Cheesecake with a biscuit crumb base playfully combines the creamy sweetness of a full-fat cream cheese filling with the sour fruitiness of our lemon fruit preparation. It's lightly glazed, lemony-fresh and a true crowd-pleaser.

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

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



14 portions
ø 24 cm



12 portions
ø 24 cm



CREAM CHEESECAKE "NEW YORK STYLE"

8106837



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

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

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



*Cheesecakes
extra creamy*

CREAM CHEESECAKE STRAWBERRY

8106835



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



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

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



CHEESECAKE AMERICAN STYLE

8101051



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

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

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



Tip:

**A CLASSIC
BECOMES TREND
DRIP CAKE**








KEEP IT SIMPLE: TARTS

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

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

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

IS THERE ANYTHING THESE TARTS CAN'T DO?



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



NEW

BERRY TART

8110828



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

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

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

APPLE TART

8110830



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

Fruit content: 32 %.

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

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



NEW

STRAWBERRY TART

8102751



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

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

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



CHOCOLATE TART

8101881



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

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

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



12 portions
ø 28 cm | 24 cm



uncut
ø 18 cm



ALMOND CAKE PEANUT AND CARAMEL

8109593



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

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

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



CHOCOLATE CAKE

8104881



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

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

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



SMARTIES® PARTY CAKE

8108417



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

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

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

Barista CAKES

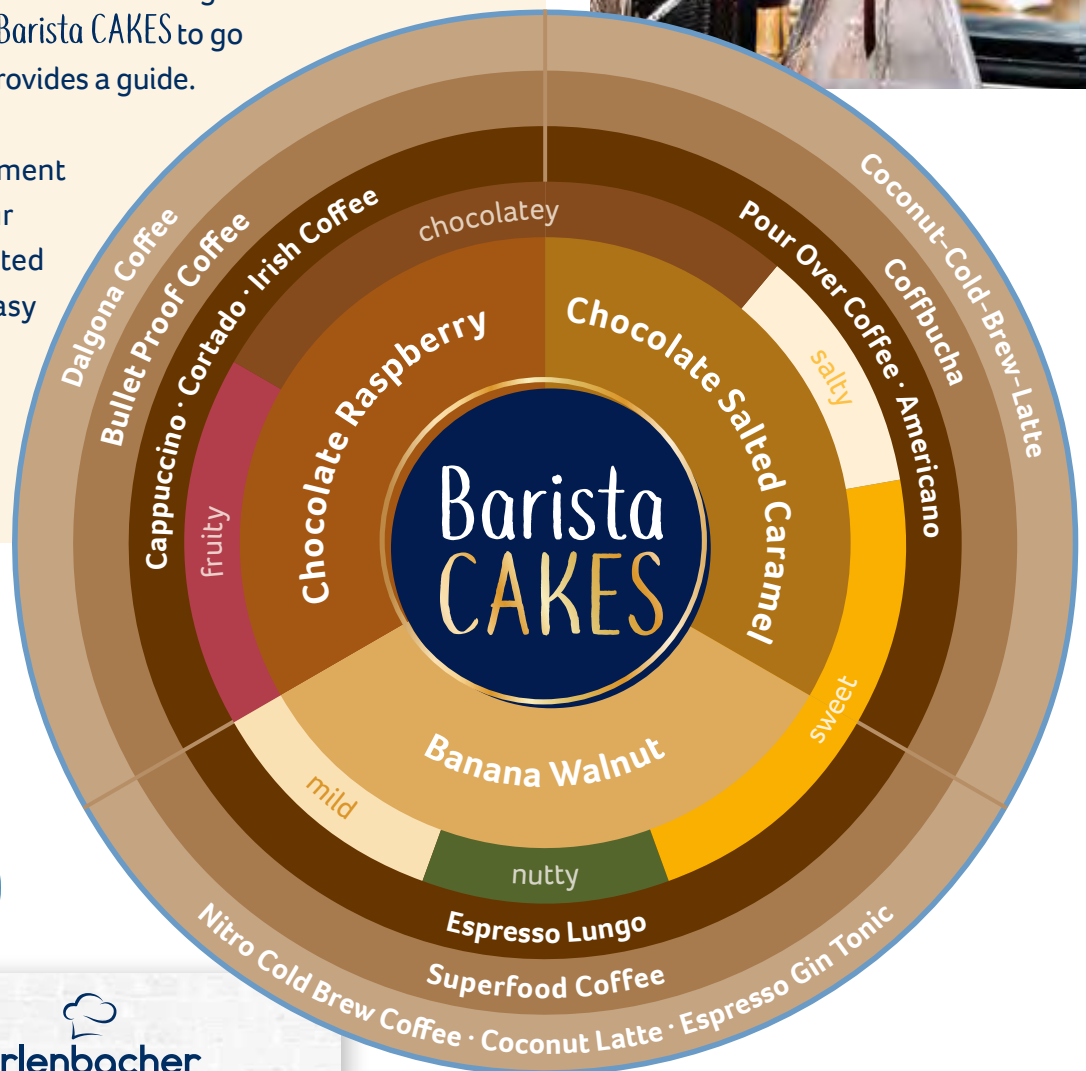


Perfect coffee match to increase sales

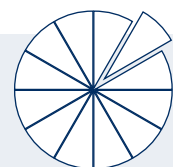
Flavour pairing for the perfect moment of pleasure

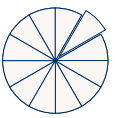
The Barista **CAKES** are precisely matched to the fine flavours of popular coffee specialities. The coffee expertise of the barista, there is a matching cake recommendation from the Barista **CAKES** to go with it. The Flavour Wheel provides a guide.

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



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





BANANA WALNUT CAKE

8110126



Who could possibly resist our nutty banana bread?

A marvellously moist banana and walnut layer on a crunchy oat base makes it all the more tempting. And did we mention the light and creamy oat-drink topping adorned with chopped pistachio nuts? Simply irresistible!

Palm oil free.

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

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



CHOCOLATE SALTED CARAMEL CAKE

8110131



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

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

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



CHOCOLATE RASPBERRY CAKE

8110122



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

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

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



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



NEXT LEVEL DELICIOUSNESS: INDULGENCE PLUS BAKERY!

Our products for special dietary
requirements at a glance.



APRICOT CAKE

8110216



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

Fruit content 35%.

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

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



FINEST APPLE CAKE

8108611



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

Fruit content 68%.

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

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



12 portions
ø 28 cm | 26 cm | 24 cm



14 portions
ø 24 cm



ALMOND CAKE PEANUT AND CARAMEL

8109593



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

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

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

BANANA WALNUT CAKE

8110126



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

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

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



VEGAN



NEW RECIPE



VEGAN



CREAMY RASPBERRY

VEGAN CHEESECAKE ALTERNATIVE 8110594



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

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

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

CREAMY BLUEBERRY

VEGAN CHEESECAKE ALTERNATIVE 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	portions	pieces/case
1,525 g	ø 24 x approx. 4.5 cm	approx. 108 g	14	4

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

NEW RECIPE



VEGAN





Oma's
Landkuchen®

AS GOOD AS
GRANDMA'S OWN.



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

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 x approx. 5.0 cm	16	1

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



CHERRY AND ALMOND

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 x approx. 5.0 cm	16	1

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



POPPY SEED CRUMBLE

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 x approx. 4.0 cm	16	1

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



RHUBARB MERINGUE

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 x approx. 5.0 cm	16	1

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



PLUM CRUMBLE

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 x approx. 5.0 cm	16	1

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



APRICOT CHEESECAKE

8110567

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

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

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



BLUEBERRY PUDDING

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 x approx. 4.5 cm	16	1

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



UNLIMITED DIVERSITY

OUR TRAY BAKES





CHERRY CRUMBLE SLICE

8110669



Doesn't it smell divine? That's the mouth-watering aroma of our light and fluffy sponge cake packed with sweet cherries and juicy morellos, topped with deliciously crunchy streusel pieces. It tastes (and smells) sensational served warm from the oven – as your customers will no doubt point out! **Fruit content 32%.**

weight	measurements	weight/portion	portions	pieces/case
1,800 g	28 x 38 x approx. 3.5 cm	approx. 90 g	20	3

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



Light and dark temptation!

CHERRY MARBLE SLICE

8110666



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

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

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



CHERRY AND RHUBARB SLICE

8110659



A little slice of paradise! Our light and fluffy sponge showcases a sumptuous top layer of juicy morellos and rhubarb pieces. For an equally glitzy finish, it's glazed to perfection and studded with sugar crystals. **Fruit content 28%.**

weight	measurements	weight/portion	portions	pieces/case
1,800 g	28 x 38 x approx. 4.0 cm	approx. 90 g	20	3

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





RHUBARB AND STRAWBERRY SLICE

8110664



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

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

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



*Fruity and juicy,
yet nice and crispy*

PLUM SLICE WITH BUTTER CRUMBLE

8110660



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

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

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



POPPY-SEED AND CRUMBLE SLICE

8110663



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

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

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





CHEESE & TANGERINE SLICE

8110665



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

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

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



CREAM CHEESE SLICE

8110661



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

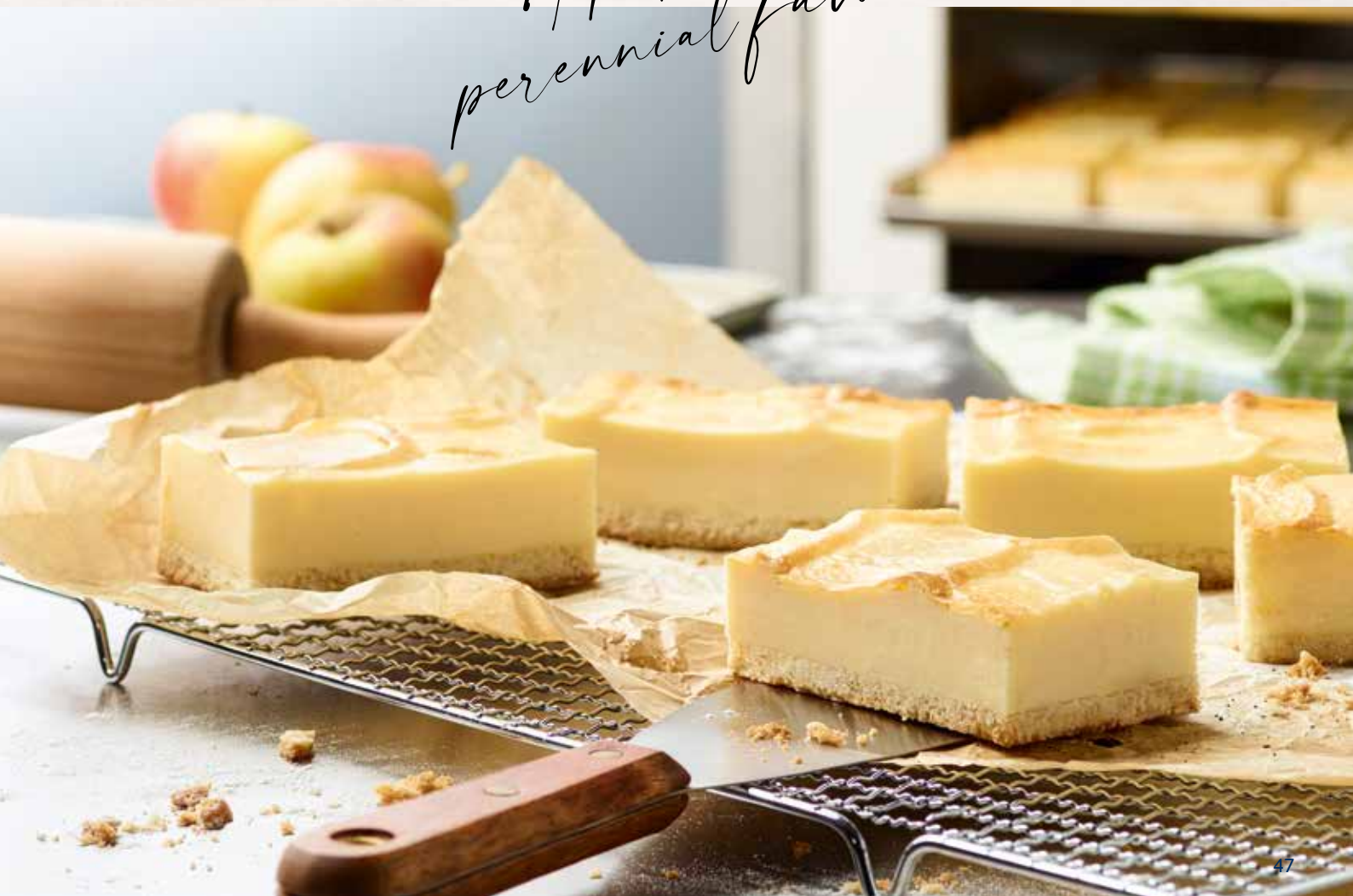


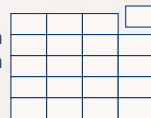
weight	measurements	weight/portion	portions	pieces/case
3,100 g	28 x 38 x approx. 3.5 cm	approx. 155 g	20	3

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



*A popular
perennial favourite!*



**COVERED APPLE SLICE**

8110667



Apple inside and out. This classic cake comprises a fruity layer of fresh, juicy apples and a shortcrust base. Silky glacé icing on top complements the delicate tartness perfectly. **Fruit content 50%.**

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

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

APPLE SLICE WITH BUTTER CRUMBLE

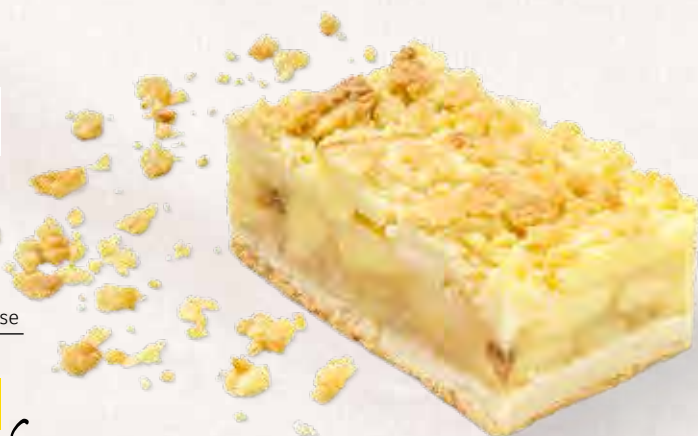
8110658



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

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

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



*Greetings
from the Caribbean*

CHOCOLATE SPONGE AND COCONUT SLICE

8110668



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

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

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

**“DANUBE WAVES”**

8110656



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

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

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



PRACTICAL PORTIONS: THE BEST THING SINCE SLICED CAKE

In this busy day and age, the tradition of eating together often falls by the wayside – even when it comes to coffee breaks. However, that doesn't mean people are foregoing moments of indulgence. Snacking is more common than ever before, irrespective of time, place or occasion – and that's presenting the market with new challenges. Smaller portion sizes and different ways to enjoy treats are becoming increasingly important. On top of this, individuals who like to eat small, regular snacks need more variety so that they don't get bored of the same flavours. Here at Erlenbacher, we're well aware of this, which is why we made changes to our product range in 2023 – for example, our classic 'Bakery Slice' tray bake is no longer divided into 16, but cut into 20 smaller portions instead. This makes the size of the individual slices instantly more appealing, the whole cake easier to handle, and means there are more ways to enjoy them.



PERFECTLY PROPORTIONED CAKES FOR EVERY OCCASION

Our other cakes are available in trendy portion sizes, too.

From our small 'Catering & Dessert' portions (4.6 x 4.7 cm) to our practical 'Coffee Shop & Catering' slices (4.7 x 7 cm) and our classic 'Gastronomy Size' (4.7 x 9.5 cm), the whole range promises unrivalled indulgence that can be enjoyed with maximum flexibility. The question is: who will love them more – you or your customers?

Tip:
**SEE PAGE 87
FOR FULL-SCALE
ILLUSTRATIONS
OF OUR PORTION
SIZES**



“DANUBE WAVES”

8104282



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

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

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

DOUBLE CHOCOLATE SLICE

8105692



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

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

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



Light and fluffy

GRANDMA'S APPLE SLICE

8104281



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

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

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



APPLE SLICE

8110626



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

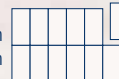
weight	measurements	weight/portion	portions	pieces/case
1,300 g	19 x 28 x approx. 4.5 cm	approx. 108 g	12	4

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





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



BANANA AND REDCURRANT SLICE

8109043



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

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

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



RASPBERRY BROWNIE

8109045

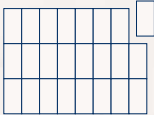


Our gluten-free Raspberry Brownie is a nutty baked masterpiece! Its rich, chocolate-packed sponge is made with beetroot for an authentically moist brownie consistency. Meanwhile, sunflower and pumpkin seeds, crunchy hazelnuts, almonds and raspberries deliver a textured bite and fruity finish. **Fruit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

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

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





*Refreshingly
fruity*



LEMON SLICE

8109551



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

weight	measurements	weight/portion	portions	pieces/case
1,500 g	19 x 28 x approx. 3.0 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

8107545

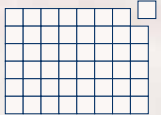


Craving something creamy and refreshing? Look no further than our light sponge cake filled with stripes of yummy yoghurt cream and topped with golden-brown streusel pieces.

weight	measurements	weight/portion	portions	pieces/case
2,100 g	19 x 28 x approx. 4.0 cm	approx. 88 g	24	3

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





BROWNIE

8107856



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

weight	measurements	weight/portion	portions	pieces/case
2,050 g	19 x 28 x approx. 4.0 cm	approx. 43 g	48	3

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



GRANDMA'S APPLE SLICE

8104841



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

weight	measurements	weight/portion	portions	pieces/case
1,800 g	19 x 28 x approx. 4.0 cm	approx. 38 g	48	3

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



RASPBERRY CHEESE CAKE SLICE

8104840



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

weight	measurements	weight/portion	portions	pieces/case
2,350 g	19 x 28 x approx. 3.0 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**



BROWNIE: THE STAR OF THE CAKE COUNTER

Any time is brownie time! Why do we know that? Let's just say, we've done our research. The humble brownie, perhaps America's best-loved baked treat, is one of the world's favourite desserts and an absolute must-have for many cafés. 29% of people surveyed said they enjoy pairing brownies with a coffee, or prefer berry variations³ of the chocolate classic. No product range is complete without brownies. They are delicious in all their many forms, and can easily be combined with berries or a scoop of vanilla ice cream to serve as a dessert.

WHO DOESN'T LOVE A BROWNIE?

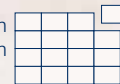
Our product range includes chocolatey, creamy and tantalisingly tart variations – each one as scrumptious as the next. Not only are our mouth-watering creations packed with exciting ingredients and textures, but they can even be defrosted individually in the microwave and served warm. Our crunchy and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

**RECIPE
SUGGESTION
FOR MINI BITES**



³Net basis: tastewise study june 2022:
<https://Tastewise.io/foodtrends/brownie;AI-Driven Platform for Food Innovation>





BROWNIE

8105658



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

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

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



*Who can say
no to that?*

CARAMEL NUT BROWNIE

8108552



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

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

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



PECAN BROWNIE

8110504



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

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

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

NEXT LEVEL DELICIOUSNESS: INDULGENCE PLUS BAKERY!

Our products for special dietary
requirements at a glance.



LEMON SLICE

8109551



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

weight	measurements	weight/portion	portions	pieces/case
1,500 g	19 x 28 x approx. 3.0 cm	approx. 63 g	24	3

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



APPLE SLICE

8110626



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

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

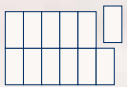
Defrosting instructions: At room temperature (21 – 22 °C) whole cake for about 3 hours.



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



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



BANANA AND REDCURRANT SLICE

8109043



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



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

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



*Fabulously fruity,
super
scrummy!*



RASPBERRY BROWNIE

8109045



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

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

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



*Did you
know?*

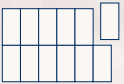
**OUR FRUITS ARE
LOVINGLY PROCESSED
BY HAND**



CREAMY VARIETY

OUR CREAM SLICES





RASPBERRY AND CREAM SLICE

8103268



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

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

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

STRAWBERRY & RASPBERRY YOGURT SLICE

8106026



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

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

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



STRAWBERRY CREAM CHEESE SLICE

GLUTEN FREE/REDUCED LACTOSE** 8108737



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

Palm oil free. Fruit content 22%.

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

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



STRAWBERRY AND BUTTERMILK SLICE

8103250



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

Fruit content 24%.

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

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





BERRY MIX BUTTERMILK SLICE

8106089



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

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

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

BERRY-SKYR-SLICE

8109471



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

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

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



BLUEBERRY CREAM CHEESE SLICE

GLUTEN FREE/REDUCED LACTOSE** 8108733



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

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

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

BLACK FOREST CHERRY SLICE

8103580

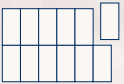


When the cuckoo clock chimes for afternoon tea, we serve up this delicacy: two layers of dark sponge cake infused with cherry brandy, sandwiched together with the finest cream and a morello cherry fruit preparation. Of course, we decorate it all with cherry brandy cream and chocolate shavings, just like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

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

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





MULTI-FRUIT SLICE

8110631



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

Fruit content 29%.

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

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



MANDARIN AND CREAM CHEESE SLICE

8103269



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

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

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

*A strong team:
cream and finest
fruits*



PEACH CREAM CHEESE SLICE

GLUTEN FREE/REDUCED LACTOSE** 8108744



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

Fruit content 21%.

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

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



ALMOND-TOPPED VANILLA CREAM SLICE

8110212



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

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

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

CHOCOLATE CREAM SLICE

GLUTEN FREE/REDUCED LACTOSE** 8108746



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

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

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



An espresso with it?

LATTE-MACCHIATO SLICE

8104782



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

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

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



TIRAMISU SLICE

8109012

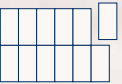


Italians have been arguing about the best tiramisu recipe for generations. With Erlenbacher it couldn't be easier: just order and enjoy! Our mascarpone mousse is sandwiched between layers of moist, genoise sponge that have been steeped in mocha. The top features a distinctive wavy pattern, which is dusted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

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

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





RASPBERRY-CRANBERRY CRISP SLICE

8108945



These slices are composed of a light, crispy base topped with a layer of creamy yoghurt filling, featuring ripples of cranberry fruit preparation. This is crowned with a layer of chocolate muffin and raspberries, coated with a glorious glaze. You'd be a bit of fruit cake not to like it!

Fruit content 20%.

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

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

It's all crackle and crunch here

CHERRY & CRISP CHOCOLATE SLICE

8106090



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

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

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



WALNUT CRUNCH SLICE

8108947



Need something to nibble on? This extra-crunchy treat is composed of a walnut sponge with a crispy centre, topped with a delicate vanilla and walnut mousse and decorated with a cocoa frosting and shards of candied walnut.

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

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

Tip:

**FINISHING
RASPBERRY-
CRANBERRY
CRISP SLICE**



THE EVOLUTION OF CREAM

A gâteau or slice made with fresh cream is a timeless treat – and an absolute must for many people. However, alternative creamy fillings are becoming increasingly popular, especially with healthy eating and the trend of veganism in mind. There are two interesting developments worth mentioning here:

1. Cream blends: the addition of yoghurt or skyr can give classic cream-based products a lighter flavour.
2. Plant-based creams: instead of dairy cream, plant-based alternatives or 100% vegan creams are used in recipes.

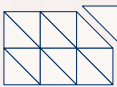
A TREND-CONSCIOUS PRODUCT RANGE

We've been making gateaux and slices with yoghurt cream for years now, but we're always developing new ideas to ensure that we respond to current consumer demands. Plenty of fresh fruit, crunchy grains and striking designs make our blended cream-based products the crème de la crème of our entire range. What's more, you'll also find a tempting selection of treats made with a delicious plant-based alternative or 100% vegan cream.

Did you know?
WE MAKE OUR OWN LACTOSE-FREE CREAM







BLUEBERRY-BUTTERMILK TRIANGLE

8108660



How can a triangle taste so good? Well, let's get straight to the point! We sandwich a layer of light and a layer of dark sponge together with a harmonious blend of cream and buttermilk, speckled with dots of beautiful blueberry cream. Finally, we top it all with a generous helping of fruity blueberries and a delightful, shiny glaze. **Fruit content 21%.**

weight	measurements	weight/portion	portions	pieces/case
1,700 g	19.5 x 29 x approx. 5.5 cm	approx. 142 g	12	4

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



*Fruit experience
taken
to the top*

RASPBERRY CHEESE AND CREAM TRIANGLE

8107370



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

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

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



STRAWBERRY AND BUTTERMILK TRIANGLE

8107372



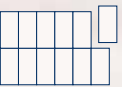
Ever tasted heaven on a plate? A glorious strawberry buttermilk cream is sandwiched between two layers of sponge cake and covered generously with fragrant strawberry halves and a shiny glaze. Simply divine! **Fruit content 23%.**

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

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



12 portions | 19,5 x 29 cm
portion 4.8 x 9.8 cm



STRAWBERRY SLICE

8109523



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

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

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



STRAWBERRY AND YOGURT CREAM SLICE

8104291



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

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

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



ALMOND-TOPPED VANILLA CREAM SLICE

8108613



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

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

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

NEW
RECIPE



MOUSSE AU CHOCOLAT SLICE

8104294

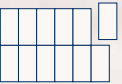


Mousse on the loose! A chocolate sponge cake, topped with swirls of white and dark mousse au chocolat, and decorated with a stunning design.

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

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





RASPBERRY & CURD CHEESE SLICE

8105690



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

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

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

*Enjoy creamy
fresh classics*

MANDARIN AND CREAM CHEESE SLICE

8106716



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

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

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



MANGO-CRÈME-FRAÎCHE SLICE

8104292



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

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

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



SOUR CHERRY CREAM SLICE

8106714



Who could possibly resist...? Two layers of chocolate sponge, sandwiched together with an irresistible cherry brandy-infused cream, and covered with a generous helping of morello cherries. Contains alcohol.
Fruit content 35%.

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

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

Easy and tasty



FLAKY CREAM SLICE

8107726

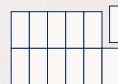
The cake with the flake! Our light sponge cake base is topped with light and fluffy bourbon vanilla cream and a layer of cherry fruit preparation. It's all crowned by a final layer of fluffy choux pastry with a soft dusting of icing sugar.

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

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



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



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



MANGO-CRÈME-FRAÎCHE SLICE

8107286



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

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

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



STRAWBERRY AND YOGURT CREAM SLICE

8107350



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

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

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



BLUEBERRY SKYR SLICE

8109819



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

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

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



LEMON & LIME SLICE

8106497



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

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

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



MOUSSE AU CHOCOLAT SLICE

8107351



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

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

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

NEXT LEVEL DELICIOUSNESS: INDULGENCE PLUS CREAM!

Our products for special dietary
requirements at a glance.



BERRY-SKYR-SLICE

8109471



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

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

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



STRAWBERRY SLICE

8109523

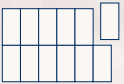


Our decadently dark muffin base is topped with a vegan strawberry mousse, which envelops pieces of fragrant strawberry and a fluffy white mousse. Chocolate chips add a little bite, while the strawberry preparation on top puts the finishing touch to this masterpiece!

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

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





BLUEBERRY CREAM CHEESE SLICE

GLUTEN FREE/REDUCED LACTOSE** 8108733



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

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

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

STRAWBERRY CREAM CHEESE SLICE

GLUTEN FREE/REDUCED LACTOSE** 8108737



Incredibly creamy, without the lactose**. We sandwich our light, lactose-free** creamy cheese filling between two layers of sponge cake and top it with fragrant strawberry halves and a glossy glaze. **Palm oil free. Fruit content 22%.**

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

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



PEACH CREAM CHEESE SLICE

GLUTEN FREE/REDUCED LACTOSE** 8108744



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

weight	measurements	weight/portion	portions	pieces/case
2,000 g	19.5 x 29 x approx. 6.0 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** 8108746



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

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

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



EXQUISITE CREAM CAKES

OUR GATEAUX





FLAKY CREAM GATEAU

8107369



A light muffin base is topped with alternate layers of light bourbon vanilla cream and deliciously fluffy choux pastry, concealing a layer of cherry fruit preparation in the centre. The gateau is crowned with a final layer of choux pastry and a light dusting of icing sugar.

weight	measurements	weight/portion	portions	pieces/case
1,500 g	ø 24 x approx. 7.5 cm	approx. 125 g	12	4

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

RASPBERRY AND YOGHURT CREAM GATEAU

8106780



So refreshing, we're almost lost for words! We'll give it a go, though... Two layers of cake are sandwiched together with a creamy yoghurt filling and a fruity raspberry cream. Then there's the extra luxurious topping of fragrant raspberries and the white chocolate curls decorating the sides. Phew! Mission accomplished! **Fruit content 19%.**



weight	measurements	weight/portion	portions	pieces/case
2,100 g	ø 24 x approx. 8.0 cm	approx. 175 g	12	4

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



STRAWBERRY VANILLA GATEAU

8107837



This gateau is the stage for a classic double act: strawberry and vanilla! Two layers of light muffin are sandwiched together with a duo of fine bourbon vanilla cream and strawberry yoghurt cream. The grand finale consists of another layer of bourbon vanilla cream and a light layer of genoise sponge, which is covered with fragrant strawberries and a shiny glaze. Encore! **Fruit content 21%.**

weight	measurements	weight/portion	portions	pieces/case
2,150 g	ø 24 x approx. 9.0 cm	approx. 179 g	12	4

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



BLACK FOREST GATEAU

8106772



This cake will make your mouth water as soon as you hear its name... Our tasteful journey to the Black Forest begins with a light and fluffy base spread with a cherry fruit preparation and topped with a cocoa cream. The adventure continues with alternate layers of dark genoise sponge and cherry brandy-infused cream, before culminating in glacé cherries and chocolate curls on top. Contains alcohol.

weight	measurements	weight/portion	portions	pieces/case
1,750 g	ø 24 x approx. 9.5 cm	approx. 146 g	12	4

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



4 LAYERS CARROT CAKE

8105287



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

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

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

4 LAYERS CHOCOLATE CAKE

8105286



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

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

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



*Temptation
in
chocolate*



SACHER CAKE

8107333

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

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

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



CHOCOLATE CRUNCH CAKE

8108463



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

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

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

"TOUT AU CHOCOLAT" CHOCOLATE GATEAU 8108192



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

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

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





NEW
as of March
2024



STRAWBERRY CRUNCH GATEAU

8110904



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

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

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

NEW
as of March
2024



CHOCOLATE THUNDER GATEAU

8110909



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

weight	measurements	weight/portion	portions	pieces/case
2,275 g	ø 24 x approx. 9.5 cm	approx. 190 g	12	4

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





GATEAUX & MORE

The world of gateaux is constantly evolving and is full of surprises. What makes a gâteau great in Germany doesn't always have the same weighting for international consumers. Indeed, different countries can be worlds apart when it comes to gateaux!

Cream isn't necessarily the product of choice for international consumers. Here, creamy textures, the height of the cake, lots of layers and interesting designs are what matter most. Stability is another significant factor, especially for individual slices. Ultimately, gateaux in the counter that retain their enticing look all day long will generate more impulse purchases – and more online and drive-through orders.



TWO GATEAUX TO MAKE YOUR DESSERT DREAMS COME TRUE

NEW
as of March
2024

This is where our Strawberry Crunch Gateau and Chocolate Thunder Gateau really take centre stage. Instead of traditional dairy cream, these gateaux boast show-stopping layers of our home-made plant-based alternative. The creamy fillings are sumptuously smooth and thick, ensuring that the cakes stay looking good for even longer. Skilfully combining different textures, these two gateaux are crunchy and creamy, temptingly tall and decadently designed. You could say they're as easy on the eyes as they are on the taste buds!



STRAWBERRY BUTTERMILK GATEAU

8108450



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

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

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

RASPBERRY AND CREAM CHEESE GATEAU

8100450



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

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

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



MANDARIN CHEESE CREAM GATEAU

8100950

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

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

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



CREAM CHEESE GATEAU

8100948

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

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

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





RICOTTA CREAM PEACH GATEAU

8108922

Tantalise your taste buds with the flavours of Italy. A shortcrust base is topped with a layer of soft genoise sponge and spread with the finest ricotta cream, rippled with a peach fruit preparation. We then add a layer of dark genoise sponge and cover it all lavishly with decadent ricotta cream. Finally, peach chunks are arranged generously on top and covered with a shiny glaze.

weight	measurements	portion proposal	pieces/case
2,300 g	ø 28 cm x approx. 9.0 cm	16	4

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

CHERRY AND CREAM CHEESE GATEAU

8100455

Time for another bite at the cherry! A genoise base and two fluffy sponge layers, all sandwiched together with two layers of light cream cheese and a fruity cherry filling. With a beautiful marbled design on the top and grated white chocolate around the sides, we've put the true cherry on the cake!

weight	measurements	portion proposal	pieces/case
2,500 g	ø 28 cm x approx. 7.5 cm	16	4

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



*Dreamy,
creamy gateau
goodness*

BLUEBERRY GATEAU

8109122

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

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

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



MANGO YOGHURT CRUNCH GATEAU

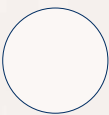
8109124

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

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

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





BLACK FOREST GATEAU

8108427

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

weight	measurements	portion proposal	pieces/case
2,150 g	ø 28 cm x approx. 9.0 cm	16	4

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



CHOCOLATE CREAM DUO

8109282



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

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

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



PEAR-HELEN-GATEAU

8109266



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

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

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



HAZELNUT CREAM GATEAU

8108204



Nutty but nice! Starting with a shortcrust base, we alternate layers of hazelnut genoise sponge and hazelnut cream mixed with chopped hazelnuts. Finally, the top of the gateau is decorated with a chocolate hazelnut cream, candied walnuts and a shiny glaze, while the sides are garnished with chopped hazelnuts.

weight	measurements	portion proposal	pieces/case
2,200 g	ø 28 cm x approx. 7.5 cm	16	4

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



“HERRENTORTE” (GATEAU WITH CHOCOLATE CREAM AND RUM) 8108187



Come to the dark side: we have cake! No one can resist the combination of our shortcrust base, delicious chocolate cream, five layers of light, rum-soaked genoise sponge and the dark chocolate curls decorating the sides. Contains alcohol.

weight	measurements	portion proposal	pieces/case
2,200 g	ø 28 cm x approx. 6.5 cm	16	4

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



MOUSSE AU CHOCOLAT TARTLETS

8107124



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

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

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

STRAWBERRY CREAM CHEESE TARTLETS

8107031



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



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

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

*Sweet
temptations
for in between*

LATTE-MACCHIATO-TARTLETS

8109487



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

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

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



RASPBERRY & WHITE CHOCOLATE TARTLETS

8107243



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

Fruit content 25%.

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

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

FROM FROZEN TO READY TO SERVE

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

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



KEY ADVANTAGES

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

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

And best of all, this means less food waste!

OUR HANDLING TIPS





FIND
OUT MORE



DEFROSTING TIPS FOR YOUR PLANNING TO SUIT YOUR NEEDS

BAKERY at room temperature

Single portion round cakes	1 – 3 hours
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Single portion tray bakes	1 – 3 hours
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CREAM PRODUCTS in the fridge

Single portion cream slices	2 – 4 hours
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Single portion gateaux without fruit	3 – 4 hours
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Uncut gateaux	Over night approx. 12 – 16 hours
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Single portion mini-tartlets	1 hours
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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.

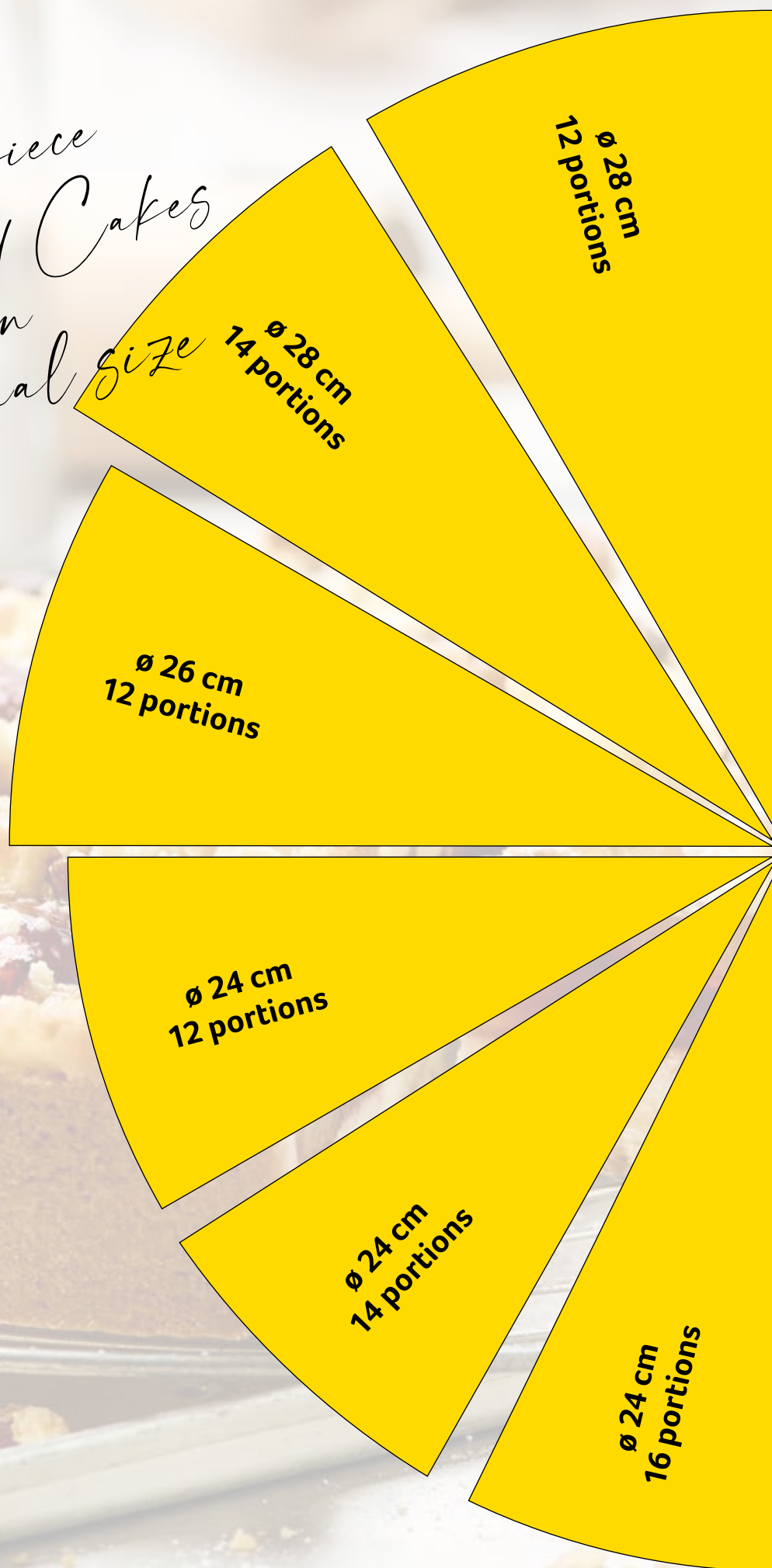
Baked goods up to
2000 g approx. 20 min.
Baked goods from
2000 g approx. 40 min.

BAKERY in the microwave

Some products can be defrosted
in the microwave.

0.5 – 2.5 minutes

*Piece by piece
Round Cakes
in
original size*





*The perfect
full-size
cuts*

**CLASSIC
BAKERY SLICE**

**5.6 x 9.5 cm
20 portions**

**CLASSIC
GASTRONOMY
SIZE**

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

**COFFEESHOP
& CATERING**

**4.7 x 7 cm
16 portions**

**CATERING
& DESSERT**

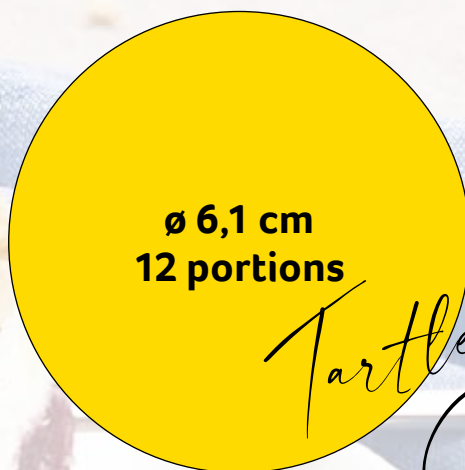
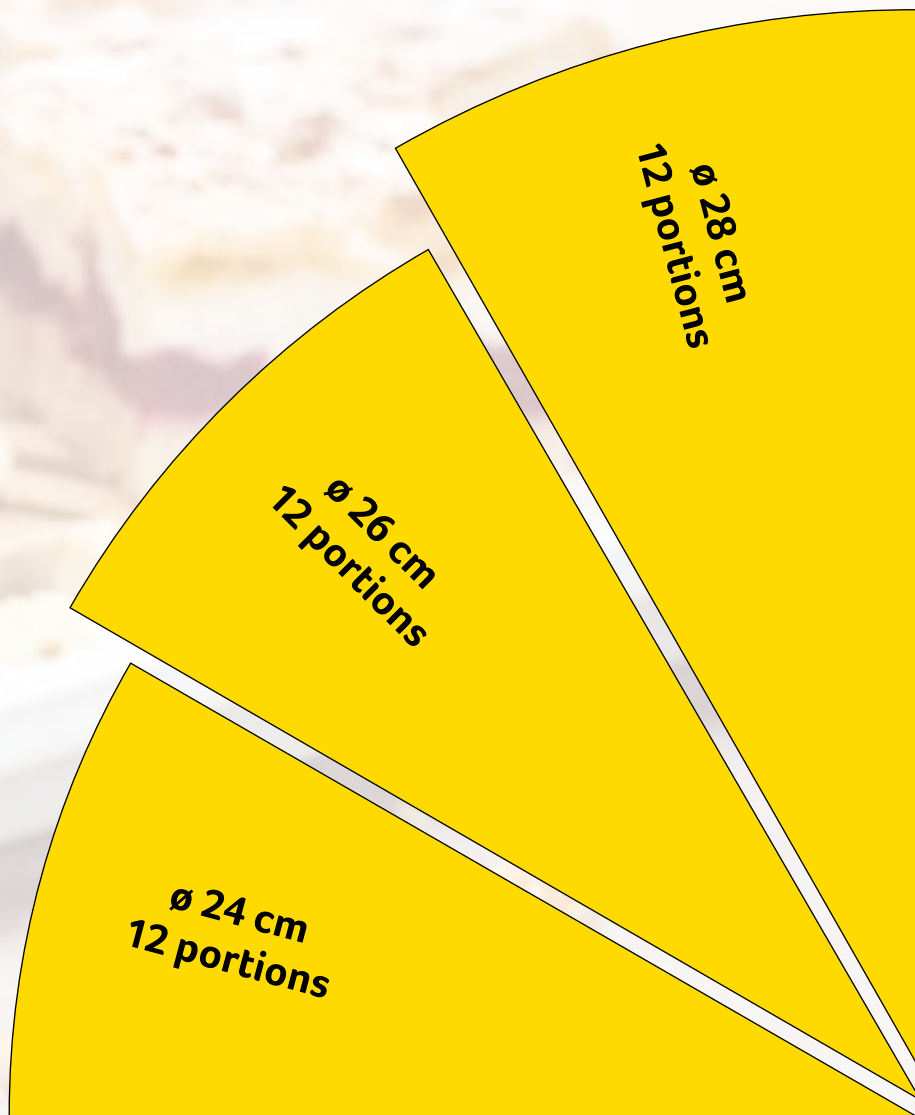
**4.6 x 4.7 cm
48 portions**

*Our Cream Slices
in
original size*

**4.8 x 9.8 cm
12 portions**

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

**4.8 x 4.9 cm
24 portions**



*Tartlets and
Gateaux in
original size*

TRADITIONAL ROUND CAKES



12 portions Ø 24 cm



**CHOCOLATE
CAKE**

8104881



12 portions Ø 26 cm



APRICOT CAKE

8110216



**APPLE CRUMBLE
CAKE**

8100528



14 portions Ø 28 cm



**COVERED
APPLE PIE**

8107754



12 portions Ø 28 cm



**STRAWBERRY
FRUITCAKE**

8110628



**APPLE CAKE
WITH BUTTER
CRUMBLES**

8110439



**CHERRY CAKE
WITH BUTTER
CRUMBLES**

8110499



**PLUM CAKE
WITH BUTTER
CRUMBLES**

8110492



**FINEST APPLE
CAKE**

8108611



**PREMIUM
APPLE PIE**

8102840



**APPLE CAKE
WITH A SHORTCRUST
PASTRY LATTICE**

8107367



**PEACH CREAM
CHEESECAKE**

8107360



**PREMIUM CREAMY
CHEESECAKE**

8104781



**PREMIUM ZEBRA
CREAM CHEESECAKE**

8105590



TRADITIONAL ROUND CAKES



12 portions Ø 28 cm



NEW

BERRY TART

8110828



NEW

APPLE TART

8110830



STRAWBERRY
TART

8102751



CHOCOLATE
TART

8101881



ALMOND CAKE
PEANUT AND
CARAMEL

8109593



uncut Ø 26 cm



GRANNY'S
CREAM
CHEESECAKE

8105894



uncut Ø 28 cm



STRAWBERRY
FRUITCAKE

8110490



CREAM
CHEESECAKE

8104002



CREAM CHEESECAKE
WITH
MANDARINS

8100485



12 portions Ø 24 cm



BANANA
WALNUT CAKE

8110126



CHOCOLATE
RASPBERRY CAKE

8110122



CHOCOLATE
SALTED
CARAMEL CAKE

8110131



uncut Ø 18 cm



SMARTIES®
PARTY CAKE

8108417



16 portions Ø 24 cm



**CHEESECAKE
TOPPED APPLE**

8110518



**CARROT CAKE
MEETS CHEESECREAM**

8110520



**CHEESECAKE
SALTED CARAMEL**

8110516



14 portions Ø 24 cm



**CARAMEL BROWNIE
CHEESECAKE SUPREME**

8108519



**BLUEBERRY
CHEESECAKE SUPREME**

8108523



**CREAMY
RASPBERRY**

8110594



**CREAMY
BLUEBERRY**

8110581

CHEESE CAKES



14 portions Ø 24 cm



**CREAM CHEESECAKE
"NEW YORK STYLE"**

8106837



**CREAM CHEESECAKE
STRAWBERRY**

8106835



12 portions Ø 24 cm



**CHEESECAKE
AMERICAN STYLE**

8101051



**STRAWBERRY
CHEESECAKE**

8102221



**CARAMEL
TOFFEE CHEESECAKE**

8105796



**RASPBERRY
CHEESECAKE**

8103325



**LEMON
CHEESECAKE**

8105795

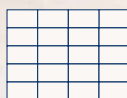


quarter Ø 38 cm




	<p>APPLE SEMOLINA PUDDING</p> <p>8110557</p>
	<p>CHERRY AND ALMOND</p> <p>8110561</p>
	<p>POPPY SEED CRUMBLE</p> <p>8110565</p>
	<p>RHUBARB MERINGUE</p> <p>8110571</p>
	<p>PLUM CRUMBLE</p> <p>8110563</p>
	<p>APRICOT CHEESECAKE</p> <p>8110567</p>
	<p>BLUEBERRY PUDDING</p> <p>8110569</p>



TRAY BAKES



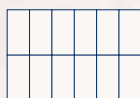
20 portions 28 x 38 cm | portion 5.6 x 9.5 cm

	CHERRY CRUMBLE SLICE 8110669
 	CHERRY MARBLE SLICE 8110666
	CHERRY AND RHUBARB SLICE 8110659
	RHUBARB AND STRAWBERRY SLICE 8110664
	PLUM SLICE WITH BUTTER CRUMBLE 8110660
	POPPY-SEED AND CRUMBLE SLICE 8110663

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



TRAY BAKES



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



"DANUBE WAVES"

8104282



**DOUBLE
CHOCOLATE SLICE**

8105692



**GRANDMA'S
APPLE SLICE**

8104281



APPLE SLICE

8110626



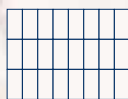
**BANANA AND
REDCURRANT SLICE**

8109043



**RASPBERRY
BROWNIE**

8109045



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



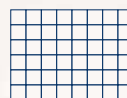
LEMON SLICE

8109551



**CREAM CRUMBLE
SLICE**

8107545



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



BROWNIE

8107856



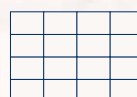
**GRANDMA'S
APPLE SLICE**

8104841



**RASPBERRY
CHEESE CAKE SLICE**

8104840



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



BROWNIE

8105658



**CARAMEL NUT
BROWNIE**

8108552
























**PECAN
BROWNIE**

8110504

CREAM SLICES

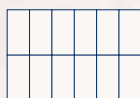


12 portions 19.5 x 29 cm | portion 4.8 x 9.8 cm













	 RASPBERRY AND CREAM SLICE 8103268
	 STRAWBERRY & RASPBERRY YOGURT SLICE 8106026
	 STRAWBERRY CREAM CHEESE SLICE  8108737
	 STRAWBERRY AND BUTTERMILK SLICE 8103250
	 BERRY MIX BUTTERMILK SLICE 8106089
	 BERRY-SKYR-SLICE  8109471
	 BLUEBERRY CREAM CHEESE SLICE  8108733
	 BLACK FOREST CHERRY SLICE 8103580
	 MULTI-FRUIT SLICE 8110631

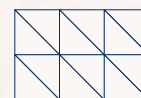
	 MANDARIN AND CREAM CHEESE SLICE 8103269
	 PEACH CREAM CHEESE SLICE  8108744
	ALMOND-TOPPED VANILLA CREAM SLICE 8110212
	 CHOCOLATE CREAM SLICE  8108746
	LATTE-MACCHIATO SLICE 8104782
	TIRAMISU SLICE 8109012
	RASPBERRY-CRANBERRY CRISP SLICE 8108945
	CHERRY & CRISP CHOCOLATE SLICE 8106090
	WALNUT CRUNCH SLICE 8108947

CREAM SLICES







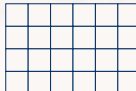










12 portions 19.5 x 29 cm | portion 4.8 x 9.8 cm

	 VEGAN	STRAWBERRY SLICE 8109523
		STRAWBERRY AND YOGURT CREAM SLICE 8104291
		ALMOND-TOPPED VANILLA CREAM SLICE 8108613
		MOUSSE AU CHOCOLAT SLICE 8104294
		RASPBERRY & CURD CHEESE SLICE 8105690
		MANDARIN AND CREAM CHEESE SLICE 8106716
		MANGO-CRÈME-FRAÎCHE SLICE 8104292
		SOUR CHERRY CREAM SLICE 8106714
		FLAKY CREAM SLICE 8107726



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

		BLUEBERRY-BUTTERMILK TRIANGLE 8108660
		RASPBERRY CHEESE AND CREAM TRIANGLE 8107370
		STRAWBERRY AND BUTTERMILK TRIANGLE 8107372
		
		BLUEBERRY SKYR SLICE 8109819
		MANGO-CRÈME-FRAÎCHE SLICE 8107286
		LEMON & LIME SLICE 8106497
		STRAWBERRY AND YOGURT CREAM SLICE 8107350
		MOUSSE AU CHOCOLAT SLICE 8107351

GATEAUX



12 portions Ø 24 cm



**FLAKY CREAM
GATEAU**

8107369



**RASPBERRY
AND YOGHURT
CREAM GATEAU**

8106780



**STRAWBERRY
VANILLA GATEAU**

8107837



**BLACK FOREST
GATEAU**

8106772



**4 LAYERS
CARROT CAKE**

8105287



**4 LAYERS
CHOCOLATE CAKE**

8105286



**CHOCOLATE
CRUNCH CAKE**

8108463



**"TOUT AU CHOCOLAT"
CHOCOLATE GATEAU**

8108192



**STRAWBERRY
CRUNCH GATEAU**

8110904



**CHOCOLATE
THUNDER GATEAU**

8110909



12 portions Ø 26 cm



SACHER CAKE

8107333

TARTLETS



12 portions | portion Ø 6,1 cm



**MOUSSE AU CHOCOLAT
TARTLETS**

8107124



**STRAWBERRY
CREAM CHEESE
TARTLETS**

8107031



**LATTE-MACCHIATO-
TARTLETS**

8109487



**RASPBERRY & WHITE
CHOCOLATE TARTLETS**

8107243

GATEAUX



uncut Ø 28 cm



uncut Ø 28 cm



**STRAWBERRY
BUTTERMILK GATEAU**

8108450



**RASPBERRY AND
CREAM CHEESE GATEAU**

8100450



**MANDARIN
CHEESE CREAM GATEAU**

8100950



**CREAM CHEESE
GATEAU**

8100948



**RICOTTA CREAM PEACH
GATEAU**

8108922



**CHERRY AND
CREAM CHEESE GATEAU**

8100455



BLUEBERRY GATEAU

8109122



**MANGO YOGHURT
CRUNCH GATEAU**

8109124



PEAR-HELEN-GATEAU

8109266



**BLACK FOREST
GATEAU**

8108427



**HAZELNUT
CREAM GATEAU**

8108204



**CHOCOLATE
CREAM DUO GATEAU**

8109282



"HERRENTORTE"
(GATEAU WITH CHOCOLATE
CREAM AND RUM)

8108187



PRODUCTS FOR SPECIAL NUTRITION



ROUND CAKES



APRICOT CAKE

8110216



**FINEST APPLE
CAKE**

8108611



**BANANA
WALNUT CAKE**

8110126



**CREAMY
RASPBERRY**

8110594



**CREAMY
BLUEBERRY**

8110581

TRAY BAKES



APPLE SLICE

8110626



**BANANA AND
REDCURRANT SLICE**

8109043



LEMON SLICE

8109551

CREAM SLICES



**STRAWBERRY
SLICE**

8109523



ROUND CAKES



**ALMOND CAKE
PEANUT AND CARAMEL**

8109593

TRAY BAKES



**RASPBERRY
BROWNIE**

8109045

CREAM SLICES



**BERRY-SKYR-
SLICE**

8109471



CREAM SLICES



**STRAWBERRY
CREAM CHEESE SLICE**

8108737



**BLUEBERRY
CREAM CHEESE SLICE**

8108733



**PEACH CREAM
CHEESE SLICE**

8108744



**CHOCOLATE
CREAM SLICE**

8108746

OUR HALAL PRODUCT RANGE



ROUND CAKES



**FINEST APPLE
CAKE**

8108611



**PREMIUM
APPLE PIE**

8102840



**STRAWBERRY
CHEESE CAKE**

8102221

TRAY BAKES



**GRANDMA'S
APPLE SLICE**

8104281



**RASPBERRY
BROWNIE**

8109045

CREAM SLICES



**STRAWBERRY
AND BUTTERMILK
SLICE**

8103250



**CHERRY & CRISP
CHOCOLATE SLICE**

8106090



**BLUEBERRY-
BUTTERMILK
TRIANGLE**

8108660



**RASPBERRY
CHEESE AND CREAM
TRIANGLE**

8107370



**STRAWBERRY
AND BUTTERMILK
TRIANGLE**

8107372

GATEAUX



**4 LAYERS
CARROT CAKE**

8105287



**CHOCOLATE
CRUNCH CAKE**

8108463

PRODUCTS OVERVIEW

Code	Description	Weight	Pieces per case	Pre-cut portions	Cases per pallet/layer	Pieces per pallet	Page
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	19
8110439	Apple Cake with Butter Crumbles	2,000 g	4	12	56/8	224	18
8100528	Apple Crumble Cake	1,250 g	4	12	96/16	384	19
8110216	Apricot Cake (vegan)	1,570 g	4	12	56/8	224	17, 38
8110499	Cherry Cake with Butter Crumbles	1,700 g	4	12	56/8	224	18
8104881	Chocolate Cake	1,000 g	6	12	48/6	288	33
8107754	Covered Apple Pie	2,500 g	4	14	36/4	144	19
8108611	Finest Apple Cake (vegan)	2,250 g	4	12	36/4	144	17, 38
8107360	Peach Cream Cheesecake	2,400 g	4	12	36/4	144	20
8110492	Plum Cake with Butter Crumbles	1,800 g	4	12	56/8	224	18
8102840	Premium Apple Pie	2,500 g	4	12	36/4	144	19
8104781	Premium Creamy Cheesecake	2,150 g	4	12	56/8	224	20
8105590	Premium Zebra Cream Cheesecake	2,250 g	4	12	56/8	224	20
8110628	Strawberry Fruitcake	2,150 g	4	12	40/4	160	17
Traditional Round Cakes, uncut ø 28 cm, ø 26 cm, ø 18 cm							
8104002	Cream Cheesecake	2,150 g	4		56/8	224	21
8100485	Cream Cheesecake with Mandarins	2,150 g	4		56/8	224	21
8105894	Granny's Cream Cheesecake	2,500 g	4		56/8	224	21
8108417	SMARTIES® Party Cake	430 g	6		108/12	648	33
8110490	Strawberry Fruitcake	2,150 g	4		40/4	160	21
Crazy Cheesecake Club, pre-cut ø 24 cm							
8108523	Blueberry Cheesecake Supreme	1,900 g	4	14	72/6	288	26
8108519	Caramel Brownie Cheesecake Supreme	1,950 g	4	14	72/6	288	26
8110520	Carrot Cake meets Cheesecream	1,250 g	4	16	72/6	288	25
8110516	Cheesecake Salted Caramel	1,750 g	4	16	72/6	288	25
8110518	Cheesecake Topped Apple	1,800 g	4	16	72/6	288	25
8110581	Creamy Blueberry (vegan)	1,525 g	4	14	72/6	288	27, 39
8110594	Creamy Raspberry (vegan)	1,575 g	4	14	72/6	288	27, 39
Cheesecakes, pre-cut ø 24 cm							
8105796	Caramel Toffee Cheesecake	1,450 g	6	12	48/6	288	28
8101051	Cheesecake American Style	1,450 g	6	12	48/6	288	29
8106837	Cream Cheesecake "New York Style"	1,950 g	6	14	48/6	288	29
8106835	Cream Cheesecake Strawberry	2,000 g	6	14	48/6	288	29
8105795	Lemon Cheesecake	1,450 g	6	12	48/6	288	28
8103325	Raspberry Cheesecake	1,450 g	6	12	48/6	288	28
8102221	Strawberry Cheesecake	1,450 g	6	12	48/6	288	28
Tarts, pre-cut ø 28 cm							
8110830	Apple Tart	1,150 g	4	12	64/8	256	32
8109593	Almond Cake Peanut and Caramel (gluten free)	950 g	4	12	64/8	256	33, 39
8110828	Berry Tart	1,150 g	4	12	64/8	256	32
8101881	Chocolate Tart	1,000 g	4	12	64/8	256	32
8102751	Strawberry Tart	1,300 g	4	12	64/8	256	32
Barista Cakes, pre-cut ø 24 cm							
8110126	Banana Walnut Cake (vegan)	980 g	4	12	66/6	264	36, 39
8110122	Chocolate Raspberry Cake	1,200 g	4	12	66/6	264	36
8110131	Chocolate Salted Caramel Cake	1,000 g	4	12	66/6	264	36
Oma's Landkuchen, 4 quarters ø 38 cm							
8110557	Apple Semolina Pudding	3,150 g	1		150/6	150	42
8110567	Apricot Cheesecake	3,700 g	1		150/6	150	43
8110569	Blueberry Pudding	3,400 g	1		150/6	150	43
8110561	Cherry and Almond	3,300 g	1		150/6	150	42
8110563	Plum Crumble	3,150 g	1		150/6	150	43
8110565	Poppy Seed Crumble	3,500 g	1		150/6	150	42
8110571	Rhubarb Meringue	2,900 g	1		150/6	150	42

PRODUCTS OVERVIEW

Code	Description	Weight	Pieces per case	Pre-cut portions	Cases per pallet/layer	Pieces per pallet	Page
Tray Bakes, pre-cut 28 x 38 cm							
8110658	Apple Slice with Butter Crumble	3,300 g	3	20	88/8	264	48
8107856	Brownie	2,050 g	3	48	88/8	264	53
8110665	Cheese & Tangerine Slice	3,200 g	3	20	88/8	264	47
8110659	Cherry and Rhubarb Slice	1,800 g	3	20	88/8	264	45
8110669	Cherry Crumble Slice	1,800 g	3	20	88/8	264	45
8110666	Cherry Marble Slice	1,850 g	3	20	88/8	264	45
8110668	Chocolate Sponge and Coconut Slice	2,400 g	3	20	88/8	264	48
8110667	Covered Apple Slice	3,150 g	3	20	88/8	264	48
8110661	Cream Cheese Slice	3,100 g	3	20	88/8	264	47
8107545	Crumble Slice with Yoghurt Filling	2,100 g	3	24	88/8	264	52
8110656	“Danube Waves”	2,200 g	3	20	88/8	264	48
8104841	Grandma's Apple Slice	1,800 g	3	48	88/8	264	53
8109551	Lemon Slice (vegan)	1,500 g	3	24	88/8	264	52, 56
8110660	Plum Slice with Butter Crumble	2,750 g	3	20	88/8	264	46
8110663	Poppy-Seed and Crumble Slice	2,350 g	3	20	88/8	264	46
8104840	Raspberry Cheese Cake Slice	2,350 g	3	48	88/8	264	53
8110664	Rhubarb and Strawberry Slice	2,400 g	3	20	88/8	264	46
Tray Bakes, pre-cut 19 x 28 cm							
8110626	Apple Slice (vegan)	1,300 g	4	12	60/6	240	50, 56
8109043	Banana and Redcurrant Slice (vegan)	1,150 g	6	12	60/6	360	51, 57
8105658	Brownie	1,000 g	3	16	132/12	396	55
8108552	Caramel Nut Brownie	1,100 g	3	16	132/12	396	55
8104282	“Danube Waves”	1,000 g	6	12	60/6	360	50
8105692	Double Chocolate Slice	1,000 g	6	12	60/6	360	50
8104281	Grandma's Apple Slice	1,000 g	6	12	60/6	360	50
8110504	Pecan Brownie	1,000 g	6	16	60/6	360	55
8109045	Raspberry Brownie (gluten free)	1,050 g	6	12	60/6	360	51, 57
Classic Cream and Fruit Slices, pre-cut 19,5 x 29 cm							
8110212	Almond-topped Vanilla Cream Slice	1,400 g	4	12	66/6	264	62
8106089	Berry Mix Buttermilk Slice	2,000 g	4	12	66/6	264	60
8109471	Berry-Skyr-Slice (gluten free)	1,450 g	4	12	66/6	264	60, 72
8103580	Black Forest Cherry Slice	1,500 g	4	12	66/6	264	60
8108733	Blueberry Cream Cheese Slice (gluten free, reduced lactose)	1,950 g	4	12	66/6	264	60, 73
8106090	Cherry & Crisp Chocolate Slice	2,100 g	4	12	66/6	264	63
8108746	Chocolate Cream Slice (gluten free, reduced lactose)	1,300 g	4	12	66/6	264	62, 73
8104782	Latte-Macchiato Slice	1,500 g	4	12	66/6	264	62
8103269	Mandarin and Cream Cheese Slice	2,000 g	4	12	66/6	264	61
8110631	Multi-Fruit Slice	1,800 g	4	12	66/6	264	61
8108744	Peach Cream Cheese Slice (gluten free, reduced lactose)	2,000 g	4	12	66/6	264	61, 73
8103268	Raspberry and Cream Slice	2,000 g	4	12	66/6	264	59
8108945	Raspberry-Cranberry Crisp Slice	2,100 g	4	12	66/6	264	63
8106026	Strawberry & Raspberry Yogurt Slice	2,000 g	4	12	66/6	264	59
8103250	Strawberry and Buttermilk Slice	2,000 g	4	12	66/6	264	59
8108737	Strawberry Cream Cheese Slice (gluten free, reduced lactose)	2,050 g	4	12	66/6	264	59, 73
8109012	Tiramisu Slice	1,150 g	4	12	66/6	264	62
8108947	Walnut Crunch Slice	1,500 g	4	12	66/6	264	63

PRODUCTS OVERVIEW

Code	Description	Weight	Pieces per case	Pre-cut portions	Cases per pallet/layer	Pieces per pallet	Page
Cream and Fruit Triangles, pre-cut 19,5 x 29 cm							
8108660	Blueberry-Buttermilk Triangle	1,700 g	4	12	66/6	264	66
8107370	Raspberry Cheese and Cream Triangle	2,000 g	4	12	66/6	264	66
8107372	Strawberry and Buttermilk Triangle	2,000 g	4	12	66/6	264	66
Fine Cream and Fruit Slices, pre-cut 19,5 x 29 cm							
8108613	Almond-topped Vanilla Cream Slice	1,050 g	6	12	60/6	360	68
8109819	Blueberry Skyr Slice	1,200 g	6	24	60/6	360	71
8107726	Flaky Cream Slice	1,050 g	6	12	60/6	360	70
8106497	Lemon & Lime Slice	1,100 g	6	24	60/6	360	71
8106716	Mandarin and Cream Cheese Slice	1,100 g	6	12	60/6	360	69
8104292	Mango-Crème-Fraîche Slice	1,000 g	6	12	60/6	360	69
8107286	Mango-Crème-Fraîche Slice	1,100 g	6	24	60/6	360	71
8104294	Mousse au Chocolat Slice	1,000 g	6	12	60/6	360	68
8107351	Mousse au Chocolat Slice	1,000 g	6	24	60/6	360	71
8105690	Raspberry & Curd Cheese Slice	1,350 g	6	12	60/6	360	69
8106714	Sour Cherry Cream Slice	1,350 g	6	12	60/6	360	70
8104291	Strawberry and Yogurt Cream Slice	1,350 g	6	12	60/6	360	67
8107350	Strawberry and Yogurt Cream Slice	1,350 g	6	24	60/6	360	71
8109523	Strawberry Slice (vegan)	1,550 g	4	12	66/6	264	67, 72
Gateaux, pre-cut ø 26 cm, 24 cm							
8105287	4 Layers Carrot Cake	2,000 g	4	12	42/6	168	76
8105286	4 Layers Chocolate Gateau	1,900 g	4	12	42/6	168	76
8106772	Black Forest Gateau	1,750 g	4	12	42/6	168	75
8108463	Chocolate Crunch Cake	1,600 g	4	12	54/6	270	76
8110909	Chocolate Thunder Gateau	2,275 g	4	12	42/6	168	77
8107369	Flaky Cream Gateau	1,500 g	4	12	42/6	168	75
8106780	Raspberry and Yoghurt Cream Gateau	2,100 g	4	12	42/6	168	75
8107333	Sacher Cake	1,500 g	4	12	40/4	160	76
8110904	Strawberry Crunch Gateau	1,900 g	4	12	42/6	168	77
8107837	Strawberry Vanilla Gateau	2,150 g	4	12	42/6	168	75
8108192	"Tout au Chocolat" Chocolate Gateau	950 g	6	12	48/6	288	76
Gateaux, uncut ø 28 cm							
8108427	Black Forest Gateau	2,150 g	4		28/4	112	82
8109122	Blueberry Gateau	2,050 g	4		32/4	128	81
8100455	Cherry and Cream Cheese Gateau	2,500 g	4		36/4	144	81
8109282	Chocolate Cream Duo Gateau	2,050 g	4		40/4	160	82
8100948	Cream Cheese Gateau	1,800 g	4		36/4	144	80
8108204	Hazelnut Cream Gateau	2,200 g	4		36/4	144	82
8108187	"Herrentorte" (Gateau with chocolate cream and rum)	2,200 g	4		36/4	144	82
8100950	Mandarin Cheese Cream Gateau	2,500 g	4		36/4	144	80
8109124	Mango Yoghurt Crunch Gateau	2,600 g	4		36/4	144	81
8109266	Pear-Helen-Gateau	2,350 g	4		28/4	112	82
8100450	Raspberry and Cream Cheese Gateau	2,200 g	4		36/4	144	80
8108922	Ricotta Cream Peach Gateau	2,300 g	4		28/4	112	81
8108450	Strawberry Buttermilk Gateau	2,250 g	4		28/4	112	80
Tartlets							
8109487	Latte-Macchiato-Tartlets	660 g	4		66/6	264	83
8107124	Mousse au Chocolat Tartlets	900 g	4		66/6	264	83
8107243	Raspberry & White Chocolate Tartlets	1,080 g	4		66/6	264	83
8107031	Strawberry Cream Cheese Tartlets	900 g	4		66/6	264	83



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GENERAL TERMS AND CONDITIONS OF SALE OF ERLNBACHER BACKWAREN GMBH WASSERWEG 39, 64521 GROSS-GERAU VALID AS OF: 01.01.2024

Section 1 – General, scope of application

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

Section 2 – Conclusion of contracts

- (1) Our offers are subject to confirmation and are non-binding.
- (2) Orders placed by the Buyer for Goods are deemed to be binding contractual offers. We are entitled to accept these contractual offers within 5 working days of their receipt by us, unless otherwise stated in the order.
- (3) The acceptance can either be made in writing (for example by an order confirmation) or by delivery of the Goods to the Buyer.
- (4) The minimum order value per order and delivery inside Germany is €1.000 net. A minimum quantity surcharge will be added to the invoice for orders from €1.000 to €1.800 net. The minimum quantity surcharge will not be invoiced as of an order value of €1.800 per order inside Germany. The minimum order quantity per order and delivery outside Germany is €1.800 net. If the minimum order quantity is not reached, we reserve the right to charge a minimum quantity surcharge depending in the place of delivery.

Section 3 – Prices

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

Section 4 – Delivery period, defaulting on delivery

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

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

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

Section 6 – Terms of payment

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

Section 7 – Retention of title

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

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

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

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

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

Section 8 – Loaned objects

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

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

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

Section 9 – Investigation and reporting obligations

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

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

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

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

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

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

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

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

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

Section 10 – Claims for defects of the Buyer

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

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

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

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

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

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

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

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

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

Section 11 – Other liability

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

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

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

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

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

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

Section 12 – Limitation periods

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

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

Section 13 – Written form, confidentiality, data protection

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

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

Section 14 – Choice of law, jurisdiction

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

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

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



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