



Erlenbacher

Passion & Cakes since 1973

crazy cheesecake club

**NEW CLUB MEMBERS:
VEGAN CHEESECAKE-ALTERNATIVES**



CRAZY! CREAMY! iMOM iNVEGEL

We are expanding our Crazy Cheesecake Club with two vegan club members.

Our new cheesecakes are not only super fruity, but also insanely creamy.

And, crazy as it sounds, they are also vegan and plant-based.

We produce the shortcrust pastry with vegetable margarine and ground nuts. Our specially developed creamy filling is purely plant-based.

We only use selected fruits for the fruit preparations and cook them with care ourselves.

And, because we are just mad about cheesecake, we add a cheeky fruit topping, too. The result is fully vegan and just a little bit crazy!

**SIMPLY
INSANELY
DELICIOUS!**



WOW, IT'S VEGAN!

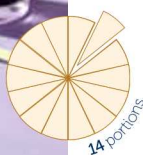
CREAMY BLUEBERRY

VEGAN CHEESECAKE-ALTERNATIVE

CODE 8110581



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



weight	measurements	weight/portion	pieces/case
1.525 g	ø 24 cm	approx. 108 g	4
cases per pallet/layer		pieces per pallet	GTIN UK
72/6		288	4004311505816

Defrosting instructions: Defrost the whole product in the fridge (6-7°C) for approximately 10 hours.



THAT CREAMY CAN VEGAN BE!

CREAMY RASPBERRY

VEGAN CHEESECAKE-ALTERNATIVE

CODE 8110594



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



weight	measurements	weight/portion	pieces/case
1.575 g	ø 24 cm	approx. 112 g	4
cases per pallet/layer		pieces per pallet	GTIN UK
72/6		288	4004311505946

Defrosting instructions: Defrost the whole product in the fridge (6-7°C) for approximately 10 hours.