

PRESS RELEASE

Two almond tarts for Swedish-style enjoyment

erlenbacher invites visitors to taste their tarts at the 2018 Internorga



Peanut-Caramel Mandeltårta (l.) and Classic Mandeltårta (r.) – Photo: erlenbacher

Groß-Gerau, Februar 2018 - New tårtas, new happiness. erlenbacher is expanding its range of tarts with two trendy Swedish-style tarts. The bakery product specialist is presenting its Peanut-Caramel Mandeltårta and Classic Mandeltårta with white chocolate at the Internorga trade show. Cake enjoyment and stability – this is how delicious convenience can be.

Enjoy your cake gluten-free: with their new Peanut-Caramel Mandeltårta and Classic Mandeltårta, erlenbacher is showing just how good this can taste. The bakery product specialist is presenting two new products exclusively at the Internorga. Besides delicious almond muffin bases, they also provide a touch of Swedish cosiness. The two tarts can also be handled most efficiently and they are thawed in no time at all. The cake slices are flat, firm and already pre-cut, all of which makes serving them ideal - and they can be served for up to 48 hours after being thawed at normal room temperature.

To Sweden and back again – an overview of the gluten-free tarts

- **Classic Mandeltårta:** Two fluffy almond muffin bases, filled and topped with two layers of a delicious cream with white chocolate. Garnished with a delicate glaze and roasted flaked almonds to

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allow every slice to gently melt in your mouth. The tart thaws in around two hours at room temperature. A Swedish dream in white.

- Peanut-Caramel Mandeltårta** : The base of the cake comprises two crumbly, gluten-free almond muffin layers. A light and delicate layer of cream lies between these layers. This is topped with by crunchy peanuts nestled in a velvety smooth layer of caramel. And to top it all off: a nougat cream glaze. The tart thaws in about an hour at room temperature. Hearty, nutty, delicious.

Cake it easy

They are easy to handle, can be calculated exactly and they remain firm for a long time – as soon as the erlenbacher pre-cut Mandeltårtas have thawed they can be offered in the counter. And the cake selection can be flexibly replenished as needed. Another advantage: because they retain their consistency for 48 hours, the tårtas will look ready to bite into for a long time. When chilled, they even look good for seven days.

And like all cakes made by erlenbacher backwaren, the two mandeltårtas are free of declarable additives, and nor do they contain any artificial flavours, colourants or hydrogenated fats and oils. For fresh, authentic cake enjoyment.

| Product | measure | Weight per portion | State | Pre – cut portions | Weight | Portion |
|-----------------------------------|---------|--------------------|---------------------|--------------------|--------|---------|
| <i>Peanut-Caramel Mandeltårta</i> | 28 cm Ø | 80 g | ready baked, frozen | Pre-cut | 950 g | 12 |
| <i>Classic Mandeltårta</i> | 28 cm Ø | 75 g | ready baked, frozen | Pre-cut | 900 g | 12 |

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About erlenbacher backwaren

Within 40 years, the tradition-steeped company erlenbacher backwaren gmbh has developed into the number one for deep-frozen cakes, gateaux and desserts in the European out-of-home market. In the process, the company has always remained true to its recipe for success: traditional craftsmanship combined with state-of-the-art technology and the best ingredients. Together with over 600 employees, the market leader produces more than 23 million premium baked goods for restaurant chains, catering and specialist wholesalers every year. More than 450 different articles are exported to approximately 45 countries from the company's headquarters in Groß-Gerau.

Since 2010, the company has worked on a secure future in cooperation with the Centre for Sustainable Corporate Management (ZNU, Zentrum für Nachhaltige Unternehmensführung) of Witten/Herdecke University. Additionally, since December 2015, erlenbacher has been certified according to the ZNU standard on sustainable production^{Food} (ZNU – Standard Nachhaltiger Wirtschaften^{Food}).

Your Press Contact

erlenbacher backwaren GmbH

Babette Schmidt, Wasserweg 39, 64521 Gross-Gerau, GERMANY

Tel: 06152/ 803 373, babette.schmidt@de.nestle.com