



Protein Cream Cake - Frozen

Gâteau à la crème protéiné — surgelé

The same beloved recipe — vanilla custard and light cream between crisp, buttery puff pastry — reformulated with *15 g of protein per serving* and no added sugar. Frozen for export, natural ingredients only.

- 01 15 g protein per 180 g serving
- 02 Sweetened with erythritol — no added sugar
- 03 Built for health & fitness aware shoppers
- 04 Same iconic taste, individually portioned



15g
PROTEIN
PER SERVING

STORED AT	THAW (RECOMMENDED)*
-18 °C	Refrigerator: thaw for 24 hours at 2–5°C. Room temperature: thaw for 12 hours.

*Thawing time may vary depending on pack size; retail packs thaw faster.

do not refreeze / keep refrigerated

PROVEN IN RETAIL
Supplying Slovenia & Austria
for 10+ years

CERTIFIED
IFS Food certified · private
label available

SPECIFICATION

FORMAT	Frozen, individually portioned	RETAIL PACK	Carton box of two
SHELF LIFE	6 months frozen	PACK / CASE	2 × 180 g · 8 pcs per case
MOQ	1 pallet · 96 cases	INCOTERMS	EXW · DDP
CERTIFICATION	IFS Food	PRIVATE LABEL	Available for retail

Ingredients — Milk with 0.5% milk fat, **eggs**, **cream**, **wheat** flour, **butter**, sweetener: erythritol, **why** protein concentrate from milk [contains lecithins; soy lecithins], skimmed **milk**, **yoghurt** cultures (L. Bulgaricus, S. Thermophilus, L. Acidophilus, Bifidus, L. Casei), cream stabilizer (maltodextrin, carrageenan), vinegar, emulsifier (xanthan), iodized salt (salt, potassium iodate). Allergens in bold. Full declaration and nutritional data on request.

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