



Bled Cream Cake - Frozen

Gâteau à la crème de Bled — surgelé

Rich vanilla custard and light whipped cream between two layers of crisp, buttery puff pastry. A beloved alpine tradition — *unchanged since 1953* — now frozen for export and made from natural ingredients only.

- 01 Original recipe, unchanged since 1953
- 02 100% natural ingredients — no compromises
- 03 Individually portioned, retail-ready
- 04 Top 10 desserts in the world — Expo Milano 2015



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

AWARDED
Top 10 desserts in the world,
Expo Milano 2015

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, eggs, cream, wheat flour, sugar, butter, baking additive (sugar, dextrose, beef gelatine, stabilizer: carob bean gum, flavourings), acid, vanilla sugar (sugar, flavouring: vanillin), emulsifier (xanthan), iodized salt. Allergens in bold. Full declaration and nutritional data on request.