

Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH
 Zeißstraße 6
 D-72285 Pfalzgrafenweiler

Article 425

Premium Frankfurt Ring Cake (deep frozen), 2400 g e



unsliced, makes approx. 20 portions

EAN:

inner box: 4002197010608 master box: 4002197910601

Dimensions:

d = 28 cm, h = 112 +/-4 mm

Ingredients:

30.3 % **butter cream** (water, 28,3 % **butter**, sugar, **butterfat**, modified starch, **sweet whey powder**, **skimmed milk powder**, salt, natural flavouring, stabilisers (E 516, E 450), thickener (E 401), colouring plant extracts (carrot, safflower)), 12.5 % **nut brittle** (sugar, 20 % **hazelnuts**, glucose syrup, sugar beet molasses, vegetable fat (sunflower)), **whole egg**, water, **wheat flour**, sugar, cream with vegetable fats (sugar, vegetable oil (rape), vegetable fat (palm)), **skimmed milk powder**, emulsifier (E 322), natural flavouring), 4.1 % red currant puree, 4.1 % raspberry puree, invert sugar syrup, starch (**wheat**), cherries for decoration (cherries, glucose-fructose syrup, sugar, lemon juice concentrate, colouring plant extracts (carrot, black currants, radish)), humectant (E 420), **egg yolk powder**, vegetable oil (rape), rice flour, stabilisers (E 410, E 440, E 412, E 406), emulsifiers (E 475, E 433), acidity regulator (E 331), raising agent (E 500), natural flavouring, colouring plant concentrate

May contain traces of peanuts, other nuts, soy and lupin.

Information to Consumers:

Description:

Three vienna cake bottoms are filled with a raspberry and red currant preparation and a fine vanilla flavoured butter cream. This ring cake is coated with a vegetable fat cream and hazelnut brittle. Decorated with dots of butter cream and cherries.

Microbiological data:		Nutritive value per 100 g:		Diet:
Method according to § 64 LFGB		Energy:	1382 kJ 330 kcal	vegetarian: <input checked="" type="checkbox"/>
Recommended and warning values according to DGHM		Fat:	16 g	vegan: <input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates: 7,8 g	without palm oil: <input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate: 42 g	lactose-free*: <input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars: 30 g	with alcohol: <input type="checkbox"/>
E. coli	10	100	Protein: 3,4 g	
Moulds	1000	--	Salt: 0,23 g	
S. aureus	10	100		
Bacillus cereus	100	1 000		
Salmonella		negative in 25 g	The nutritive values depend on natural variations.	
Listeria monocytogenes		negative in 25 g		

Shelflife:

18 months up from production date

Storage/ Transport: -18 °C or below

Minimum shelflife after sale: minimum 6 months

Preparation guidelines:

Remove from packaging in a frozen condition, defrost in a refrigerator (< = 8 °C). Defrost time approx. 12 hours. Do not refreeze after thawing. Keep product refrigerated and consume promptly: baked products: approx. 3-4 days, cream-based products: approx. 2 Tipp: Please defrost the product in the packaging.

Packaging:

Cardboard box made of virgin fibres with self-stick label

Pallet packaging scheme: Euro pallet 2 cakes/ selling unit (su) 4 su / layer 9 layers 36 su / pallet

gross weight net weight

Packaging dimensions:	inner box	29.8 x 29.4 x 13.8 cm	2684 g
	master box	59.9 x 30.2 x 15.5 cm	5689 g
	pallet	120.0 x 80.0 x 154.5 cm	226,1 kg 172.8 kg

All data mentioned in the document describe the product. Natural substances may vary in composition. Without legal right we are anxious to compensate this by taking corrective actions so that the product characteristics are maintained. This specification is not automatically updated. Please contact us before using data in catalogues or other binding printing documents.