

# Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH  
 ZeiBstraße 6  
 D-72285 Pfalzgrafenweiler

**Article 595**

## Premium Chocolate Cherry Cream Slice (deep frozen), 2050 g e



**EAN:** sliced into 16 portions  
 inner box: 4002197005956      master box: 4002197905959

**Dimensions:** 38 x 25 cm, h = 40 +/- 4 mm

**Ingredients:** 28.1 % sour cherries, 22.2 % **whipped cream**, sugar, water, vegetable oil (rape), **whole egg**, cocoa-containing fat icing (sugar, vegetable fat (palm), low fat cocoa, vegetable oil (rape), emulsifier (E 322)), starch (**wheat**), **wheat flour**, modified starch, **skimmed milk powder**, **sweet whey powder**, raising agents (E 341, E 450, E 500), 0.2 % low fat cocoa, gelatine, thickeners (E 412, E 410, E 401), salt, natural flavouring, **pregelatinized wheat flour**, **lactose**, cinnamon, colouring plant extracts (carrot, safflower), glucose syrup, stabiliser (E 516).

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

### Information to Consumers:

**Description:** Vanilla and cocoa pound cake with sour cherries, filled with vanilla flavoured cream and decorated with a cocoa-containing topping. May contain cherry stones.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1277 kJ	305 kcal	vegetarian:	<input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		20 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		6,6 g	without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		28 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		19 g	with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:		3,0 g		
Moulds	1000	--	Salt:		0,33 g		
S. aureus	10	100	The nutritive values depend on natural variations.				
Bacillus cereus	100	1 000					
Salmonella	negative in 25 g						
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 days, fruits tortes: approx. 1-2 days.

**Packaging:** Cardboard box made of virgin fibres with self-stick label

**Pallet packaging scheme:** Euro pallet    3 cakes/ selling unit (su)    8 su / layer    8 layers    64 su / pallet

			gross weight	net weight
<b>Packaging dimensions:</b>	inner box	27.0 x 39.2 x 5.4 cm	2274 g	
	master box	40.0 x 27.2 x 17.0 cm	7058 g	
	pallet	120.0 x 80.0 x 151.0 cm	473,0 kg	393.6 kg

All data mentionend 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.