

Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH
 ZeiBstraße 6
 D-72285 Pfalzgrafenweiler

Article 300

Almond Bienenstich (deep frozen), 1300 g e



EAN: divided into 14 portions
 inner box: 4002197010110 master box: 4002197910113

Dimensions: d = 28 cm, h = 56 +/- 4 mm

Ingredients: 38.9 % **whipped cream**, **wheat flour**, water, sugar, 4.1 % **almonds**, vegetable fat (palm), glucose syrup, **whole egg**, yeast, modified starch, **sweet whey powder**, dextrose, gelatine, **whole milk powder**, starch (**wheat**), **skimmed milk powder**, raising agent (E 500), acids (E 450, E 341, E 575), emulsifiers (E 322, E 471, E 472 e), vegetable oils - in varying proportions (rape, sunflower), acidity regulator (E 331), **wheat gluten**, **egg white powder**, salt, **lactose**, natural flavouring, thickener (E 401), colouring plant extracts (carrot, safflower), stabiliser (E 516).

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

Information to Consumers:

Description: Yeast-based layers filled with cream with the taste of vanilla, covered with sliced almonds and a caramel glaze.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1274 kJ	304 kcal	vegetarian:	<input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		18 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		9,9 g	without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		29 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		13 g	with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:		5,2 g		
Moulds	1000	--	Salt:		0,45 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 4 cakes/ selling unit (su) 4 su / layer 9 layers 36 su / pallet

			gross weight	net weight
Packaging dimensions:	inner box	29.4 x 29.4 x 7.5 cm	1482 g	
	master box	59.9 x 30.2 x 15.5 cm	6249 g	
	pallet	120.0 x 80.0 x 154.5 cm	246,3 kg	187.2 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.