

Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH
 ZeiBstraße 6
 D-72285 Pfalzgrafenweiler

Article 9717

Strawberry Cream Slice (deep frozen), 2900 g e



EAN: sliced into 35 portions
 inner box: 4002197010295 master box: 4002197910298

Dimensions: 38 x 25 cm, h = 61 +/- 4 mm

Ingredients: 33.8 % strawberries, water, glucose-fructose syrup, 12.0 % **whipped cream**, **whole egg**, sugar, **wheat flour**, starch (**wheat**), dextrose, humectant (E 420), **buttermilk powder**, modified starch, glucose syrup, rice flour, gelling agent (E 407), vegetable oil (rape), gelatine, acidity regulator (E 331), emulsifiers (E 475, E 433), natural flavouring, **skimmed yogurt powder**, acid (E 330), plant fibre (linseeds, potato), thickener (E 410), raising agent (E 500), **skimmed milk powder**, colouring plant extracts (black carrot, safflower), colouring plant concentrates (red beet, elderberry), salt, strawberry juice concentrate.

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

Information to Consumers:

Description: Fresh buttermilk cream between two sponge bases entirely covered with strawberry halves.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	731 kJ	175 kcal	vegetarian:	<input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:	5,0 g		vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:	2,8 g		without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:	29 g		lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:	17 g		with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:	2,6 g			
Moulds	1000	--	Salt:	0,18 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 7 layers 56 su / pallet

			gross weight	net weight
Packaging dimensions:	inner box	39.0 x 26.6 x 6.4 cm	3161 g	
	master box	40.0 x 27.0 x 20.7 cm	9817 g	
	pallet	120.0 x 80.0 x 159.9 cm	571,0 kg	487.2 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.