PFALZGRAF

Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH
Zeißstraße 6
D-72285 Pfalzgrafenweiler

Article 255

Raspberry Cream Cheese Gateau (deep frozen), 2500 g e

unsliced, makes approx. 16 portions

EAN: inner box: 4002197010103 master box: 4002197910106

Dimensions: d = 28 cm, h = 70 +/- 4 mm

Ingredients:

22.4 % raspberries, 19.5 % **whipped cream**, water, glucose-fructose syrup, sugar, **wheat flour**, **whole egg**, **almonds**, 2.7 % **skimmed curd cheese**, starch (**wheat**), 1.1 % **yoghurt**, vegetable fat (palm), invert sugar syrup, humectant (E 420), modified starch, gelatine, low fat cocoa, vegetable oils - in varying proportions (rape, sunflower), rice flour, gelling agents (E 407, E 410), acids (E 330, E 331), **whole milk powder**, **skimmed yogurt powder**, emulsifiers (E 475, E 433), dextrose, raising agents (E 500, E 341, E 450), **sweet whey powder**, stabilisers (E 461, E 410, E 440), colouring plant extracts (black carrot, black chokeberry juice concentrate, safflower), **buttermilk powder**, glucose syrup, salt, natural flavour, thickener (E 410), **skimmed milk powder**, acidity regulator (E 330).

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

Information to Consumers:

Description: Fresh cream, curd cheese and yoghurt between two sponge layers topped with raspberries and covered with jelly. As decoration we use chopped almonds.

Microbiological data:

Method according to § 64 LFGB
Recommended and warning values according to DGHM

	Standard [cfu/g]	Maximum [cfu/g]
Total plate count	100 000	--
Enterobacteriacea	100	1 000
E. coli	10	100
Moulds	1000	--
S. aureus	10	100
Bacillus cereus	100	1 000
Salmonella	negative in 25 g	
Listeria monocytogenes	negative in 25 g	

Nutritive value per 100 g:

Energy:	937 kJ	224 kcal
Fat:		9,6 g
of which saturates:		5,0 g
Carbohydrate:		29 g
of which sugars:		20 g
Protein:		3,8 g
Salt:		0,19 g

The nutritive values depend on natural variations.

Diet:

vegetarian: ☐
vegan: ☐
without palm oil: ☐
lactose-free*: ☐
with alcohol: ☐

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: PE-coated cardboard box with self-stick label.

Pallet packaging scheme: Euro pallet 4 cakes / selling unit (su) 4 su / layer 7 layers 28 su / pallet

Packaging dimensions:

		gross weight	net weight
inner box/bag	29.2 x 29.2 x 10.5 cm	2732 g	
master box	59.3 x 29.4 x 21.3 cm	11301 g	
pallet	120.0 x 80.0 x 164.1 cm	337,7 kg	280 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.

Valid from: 28.10.2020 This document is electronically compiled and therefore valid without signature.