

Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH
 ZeiBstraße 6
 D-72285 Pfalzgrafenweiler

Article 527

**Black Forest Cream Slice (deep frozen),
 2250 g e**



EAN: sliced into 20 portions
 inner box: 4002197005277 master box: 4002197201143

Dimensions: 38 x 25 cm, h = 50 +/- 4 mm

Ingredients: 32.6 % **whipped cream**, 14.1 % sour cherries, water, sugar, **whole egg**, **wheat flour**, 4.4 % kirsch, 3.0 % dark chocolate couverture (cocoa mass, sugar, cocoa butter, emulsifier (E 322)), starch (**wheat**), modified starch, invert sugar syrup, 0.8 % low fat cocoa, humectant (E 420), gelatine, rice flour, vegetable oil (rape), emulsifiers (E 475, E 433), **lactose**, glucose syrup, natural flavour.

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

Information to Consumers:

Description: Fresh cream, juicy sour cherries and kirsch liqueur on chocolate sponge layers, decorated with grated chocolate. May contain cherry stones.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB Recommended and warning values according to DGHM			Energy:	1024 kJ	245 kcal	vegetarian:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	Fat:		13 g	vegan:	<input type="checkbox"/>
Total plate count	100 000	--	of which saturates:		7,6 g	without palm oil:	<input checked="" type="checkbox"/>
Enterobacteriaceae	100	1 000	Carbohydrate:		26 g	lactose-free*:	<input type="checkbox"/>
E. coli	10	100	of which sugars:		16 g	with alcohol:	<input checked="" type="checkbox"/>
Moulds	1000	--	Protein:		3,4 g		
S. aureus	10	100	Salt:		0,13 g		
Bacillus cereus	100	1 000	The nutritive values depend on natural variations.				
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: PE-coated cardboard box 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/bag 39.8 x 27.2 x 6.8 cm	2492 g	
	master box 41.2 x 27.8 x 21.3 cm	7730 g	
	pallet 120.0 x 80.0 x 164.1 cm	454,2 kg	378 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.