

Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH
 Zeißstraße 6
 D-72285 Pfalzgrafenweiler

Article 534

**Forest Fruit Cream Slice (deep frozen),
 2650 g e**



EAN: sliced into 20 portions
 inner box: 4002197010301 master box: 4002197910304

Dimensions: 38 x 25 cm, h = 41 +/- 4 mm

Ingredients: 14.6 % **whipped cream**, water, sugar, 11.8 % red currants, **whole egg**, glucose-fructose syrup, invert sugar syrup, **wheat flour**, 4.7 % raspberries, 4.7 % strawberries, 4.7 % black currants, 3.1 % wild blueberries, starch (**wheat**), low fat cocoa, humectant (E 420), stabilisers (E 410, E 440), rice flour, modified starch, **sweet whey powder**, gelatine, acids (E 330, E 331), vegetable oil (rape), emulsifiers (E 475, E 433), natural flavour, gelling agents (E 407, E 410), **skimmed milk powder**, raising agent (E 500), colouring plant extracts (black carrot, safflower, carrot), salt, **lactose**, glucose syrup, thickener (E 401), acidity regulator (E 330).

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

Information to Consumers:

Description: Chocolate sponge layers with berries and vanilla flavoured cream.

Microbiological data: Method according to § 64 LFGB Recommended and warning values according to DGHM			Nutritive value per 100 g:			Diet:			
	Standard [cfu/g]	Maximum [cfu/g]	Energy:	835 kJ	199 kcal	vegetarian:	<input type="checkbox"/>		
Total plate count	100 000	--	Fat:		5,9 g	vegan:	<input type="checkbox"/>		
Enterobacteriaceae	100	1 000	of which saturates:		3,4 g	without palm oil:	<input checked="" type="checkbox"/>		
E. coli	10	100	Carbohydrate:		32 g	of which sugars:			
Moulds	1000	--	Protein:		24 g	Salt:	0,17 g		
S. aureus	10	100	The nutritive values depend on natural variations.					lactose-free*:	<input type="checkbox"/>
Bacillus cereus	100	1 000						with alcohol:	<input type="checkbox"/>
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	2911 g	
	master box	41.2 x 27.8 x 21.3 cm	8987 g	
	pallet	120.0 x 80.0 x 164.1 cm	524,6 kg	445.2 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.