

# Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH  
 ZeiBstraße 6  
 D-72285 Pfalzgrafenweiler

**Article 568**

**Spelt Slice with Berries (deep frozen),  
 2050 g e**



**EAN:** sliced into 20 portions  
 inner box: 4002197005680      master box: 4002197905683

**Dimensions:** 38 x 25 cm

**Ingredients:** water, sugar, vegetable oils - in varying proportions (rape, sunflower), 7.0 % **cream cheese (fat), whipped cream**, 5.9 % **spelt flour (a type of wheat)**, 5.8 % raspberries, 5.8 % wild blueberries, **whole egg**, 5.0 % **skimmed curd cheese**, starch (**wheat**), modified starch, 1.7 % **whole one-grained wheat flour, whole egg powder**, glucose-fructose syrup, **skimmed yogurt, sweet whey powder, butterfat**, vegetable fat (coconut), salt, **skimmed milk powder**, raising agents (E 500, E 450, E 341), emulsifiers (E 471, E 475, E 481), **skimmed yogurt powder**, natural flavour, caramel sugar, glucose syrup, stabilisers (E 415, E 450, E 339), dextrose, **egg white powder**, colouring plant extracts (carrot, safflower), thickeners (E 410, E 407, E 401), gelling agents (E 407, E 410), acids (E 331, E 330).

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

**Information to Consumers:**

**Description:** A spelt pound cake base combined with a juicy cream cheese filling. The cake is covered with wild blueberries and raspberries. Glazed with jelly.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1282 kJ	306 kcal	vegetarian:	<input checked="" 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:		4,9 g	without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		31 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		19 g	with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:		5,0 g		
Moulds	1000	--	Salt:		0,73 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:** PE-coated cardboard box with self-stick label.

**Pallet packaging scheme:** Euro pallet 3 cakes / selling unit (su)      8 su / layer      8 layers      64 su / pallet

		gross weight	net weight
<b>Packaging dimensions:</b>	inner box/bag 39.0 x 26.6 x 6.4 cm	2292 g	
	master box 40.0 x 27.0 x 20.7 cm	7207 g	
	pallet 120.0 x 80.0 x 180.6 cm	482,5 kg	393.6 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.