

Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH
 Zeißstraße 6
 D-72285 Pfalzgrafenweiler

Article 790

**Cupcake Pineapple-Oats, vegan, lactose-free*
 (deep frozen), 630 g e (9 portions)**



9 cupcakes / inner box

EAN:

inner box: 4002197007905

master box: 4002197907908

Dimensions:

Ingredients:

16.0 % pineapple puree, sugar, water, 11.1 % lentil protein preparation (water, 1,7 % lentil protein), vegetable oil (rape), 8.4 % pineapple, **wheat flour**, 3.2 % **oat flour**, vegetable fat (palm), 2.5 % grated coconut, invert sugar syrup, corn flour, starch, 1.6 % **walnut kernel**, alpha-cyclodextrins, modified starch, glucose syrup, emulsifiers (E 471, E 322, E 475, E 473), **wheat gluten**, acids (E 450, E 330), salt, raising agent (E 500), thickeners (E 412, E 410, E 440, E 406), natural flavour, gelling agents (E 407, E 401), acidity regulators (E 331, E 263, E 516, E 339), colouring plant extract (curcuma), colour (E 160 a).

May contain traces of peanuts, other nuts, soy and lupin. Manufactured on equipment that processes milk and eggs.*Naturally lactose-free.

Information to Consumers:

Description:

Small sponge cakes with pineapple puree and oat flour. Refined with walnuts and grated coconut. On top, a cream with lentil protein, refined with pineapple puree and coconut flavour. Decorated with a pineapple preparation and grated coconut.

| Microbiological data: | | | Nutritive value per 100 g: | | | Diet: | |
|--|------------------|-----------------|--|---------|----------|-------------------|-------------------------------------|
| Method according to § 64 LFGB | | | Energy: | 1263 kJ | 302 kcal | vegetarian: | <input checked="" type="checkbox"/> |
| Recommended and warning values according to DGHM | | | Fat: | 17 g | | vegan: | <input checked="" type="checkbox"/> |
| | Standard [cfu/g] | Maximum [cfu/g] | of which saturates: | 5,7 g | | without palm oil: | <input type="checkbox"/> |
| Total plate count | 100 000 | -- | Carbohydrate: | 34 g | | of which sugars: | 21 g |
| Enterobacteriaceae | 100 | 1 000 | Protein: | 2,5 g | | Salt: | 0,55 g |
| E. coli | 10 | 100 | The nutritive values depend on natural variations. | | | | |
| Moulds | 1000 | -- | | | | | |
| S. aureus | 10 | 100 | | | | | |
| Bacillus cereus | 100 | 1 000 | | | | | |
| Salmonella | negative in 25 g | | | | | | |
| Listeria monocytogenes | negative in 25 g | | | | | | |
| | | | lactose-free*: <input checked="" type="checkbox"/> | | | | |
| | | | with alcohol: <input type="checkbox"/> | | | | |

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. 3 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:

Pallet packaging scheme:

Euro pallet 4 inner boxes/ selling unit (su) 4 su / layer 10 layers 40su / pallet

Packaging dimensions:

| | | gross weight | net weight |
|------------|-------------------------|--------------|------------|
| inner box | 29.2 x 29.2 x 7.5 cm | 858 g | |
| master box | 59.5 x 29.6 x 15.5 cm | 3753 g | |
| pallet | 120.0 x 80.0 x 170.0 cm | 171,4 kg | 100.80 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.