

Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH
 ZeiBstraße 6
 D-72285 Pfalzgrafenweiler

Article 228

Poppy Seed and Tangerine Cheesecake (deep frozen), 1900 g e



EAN: sliced into 12 portions
 inner box: 4002197010349 master box: 4002197910342

Dimensions: d = 28 cm, h = 41 +/-4 mm

Ingredients: 17.3 % **skimmed curd cheese**, water, **whole egg**, 12.4 % **sour cream**, sugar, 8.2 % tangerines, **wheat flour**, modified starch, starch (**wheat**), vegetable fat (palm), 1.9 % poppy seed, glucose-fructose syrup, **sweet whey powder**, **butterfat**, **pregelatinized wheat flour**, vegetable oils - in varying proportions (sunflower, rape), glucose syrup, dextrose, potato flakes, acids (E 450, E 330), thickeners (E 401, E 407, E 410, E 415), **skimmed milk powder**, salt, acidity regulators (E 263, E 331), **egg white powder**, natural flavour, cinnamon, raising agent (E 500), emulsifiers (E 472 e, E 481, E 475, E 433), humectant (E 420), low fat cocoa, stabilisers (E 339, E 516), colouring plant extracts (carrot, safflower), rice flour, **wheat gluten**, **why protein**.

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

Information to Consumers:

Description: A curd cheese and poppy seed filling on a short dough base. Topped with tangerine slices and glazed with jelly. May contain tangerine kernels.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	918 kJ	219 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:	8,0 g		vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:	3,5 g		without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:	30 g		lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:	18 g		with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:	6,3 g			
Moulds	1000	--	Salt:	0,31 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: Cardboard box made of virgin fibres with self-stick label

Pallet packaging scheme: Euro pallet 4 cakes/ selling unit (su) 4 su / layer 13 layers 52 su / pallet

			gross weight	net weight
Packaging dimensions:	inner box	29.5 x 29.4 x 5.2 cm	2062 g	
	master box	59.2 x 30.0 x 10.8 cm	8521 g	
	pallet	120.0 x 80.0 x 155.4 cm	464,4 kg	395.2 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.