

Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH
 ZeiBstraße 6
 D-72285 Pfalzgrafenweiler

Article 394

Country-style Wild Blueberry Cake (deep frozen), 2600 g e



EAN: sliced into 14 portions
 inner box: 4002197003945 master box: 4002197903948

Dimensions: d = 36 cm; h= 32 +/- 4mm

Ingredients: **skimmed curd cheese**, 15.4 % wild blueberries, 13.5 % **sour cream**, water, sugar, **whole egg**, **wheat flour**, vegetable fat (palm), glucose-fructose syrup, modified starch, **sweet whey powder**, starch (**wheat**), **skimmed milk powder**, vegetable oils - in varying proportions (rape, sunflower), salt, natural flavour, acidity regulator (E 331), raising agents (E 500, E 500ii, E 450i), gelling agent (E 407), thickeners (E 401, E 410), stabilisers (E 516, E 450), colouring plant extracts (carrot, safflower), dextrose, acid (E 330).

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

Information to Consumers:

Description: Wild blueberries and a filling with fresh curd cheese and sour cream on a short dough base, glazed with jelly.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	892 kJ	213 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		8,6 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		4,5 g	without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		27 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:		6,2 g		
Moulds	1000	--	Salt:		0,28 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 2 cakes/ selling unit (su) 6 su / layer 11 layers 66 su / pallet

			gross weight	net weight
Packaging dimensions:	inner box	37.0 x 37.0 x 6.5 cm	2843 g	
	master box	37.4 x 37.7 x 13.6 cm	5927 g	
	pallet	120.0 x 80.0 x 164.6 cm	412,5 kg	343.2 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.