

Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH
 ZeiBstraße 6
 D-72285 Pfalzgrafenweiler

Article 600

**Original Black Forest Gateau (deep frozen),
 2.180 g e**



EAN: unsliced, makes 16 portions
 inner box: 4002197010707 master box: 4002197910700

Dimensions: d = 28 cm, h = 85 +/- 4 mm

Ingredients: 39.5 % **whipped cream**, water, sugar, 9.2 % sour cherries, **whole egg**, **wheat flour**, 3.2 % kirsch, starch (**wheat**), 2.1 % dark chocolate couverture (cocoa mass, sugar, cocoa butter, emulsifier (E 322)), 2.0 % cherries for decoration (cherries, glucose-fructose syrup, sugar, lemon juice concentrate, colouring plant extracts (carrot, black currants, radish)), modified starch, 0.8 % low fat cocoa, humectant (E 420), invert sugar syrup, gelatine, emulsifiers (E 472 b, E 481), vegetable oil (rape), **lactose**, acid (E 331), raising agent (E 500), glucose syrup, **milk protein**, natural flavouring.

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

Information to Consumers:

Description: Chocolate sponge layers filled with fresh cream, a preparation of sour cherries and kirsch-liqueur. Decorated with chocolate chips. Contains ethanol. May contain cherry stones.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1061 kJ	253 kcal	vegetarian:	<input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		14 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		8,7 g	without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		26 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		16 g	with alcohol:	<input checked="" type="checkbox"/>
E. coli	10	100	Protein:		3,6 g		
Moulds	1000	--	Salt:		0,16 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, cakes with fruits: 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 7 layers 28 su / pallet

			gross weight	net weight
Packaging dimensions:	inner box	29.2 x 29.2 x 10.5 cm	2409 g	
	master box	59.3 x 29.4 x 21.3 cm	10009 g	
	pallet	120.0 x 80.0 x 164.1 cm	301,6 kg	244.16 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.