

Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH
 ZeiBstraße 6
 D-72285 Pfalzgrafenweiler

Article 632

Cream Cheese Gateau (deep frozen), 1800 g e



EAN: sliced into 16 portions
 inner box: 4002197010172 master box: 4002197910175

Dimensions: d = 28 cm, h = 70 +/- 4 mm

Ingredients: 42.3 % **whipped cream**, sugar, water, **wheat flour**, **whole egg**, 4.8 % **skimmed curd cheese**, starch (**wheat**), **yoghurt**, humectants (E 420, E 422), invert sugar syrup, gelatine, dextrose, vegetable oil (rape), emulsifiers (E 472 b, E 481, E 471), natural lemon flavouring, acids (E 330, E 331), **skimmed yogurt powder**, **skimmed quark powder**, raising agents (E 500, E 450), glucose-fructose syrup, **sweet whey powder**, **buttermilk powder**, modified starch, natural flavouring, glucose syrup, salt, lemon juice concentrate, acidity regulator (E 262), thickener (E 410), **milk protein**, **skimmed milk powder**, vegetable fat (sal).

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

Information to Consumers:

Description: Fresh cream, curd cheese and yoghurt between sponge layers, covered with decoration powder.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1080 kJ	258 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:		8,8 g	without palm oil:	<input type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		28 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		17 g	with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:		4,8 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, 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	2025 g	
	master box	59.3 x 29.4 x 21.3 cm	8473 g	
	pallet	120.0 x 80.0 x 164.1 cm	258,5 kg	201.6 kg

All data mentioned 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.