

Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH
 ZeiBstraße 6
 D-72285 Pfalzgrafenweiler

Article 752

**Peach Cream Slice, lactose-free* (deep frozen),
 1900 g e**



EAN: sliced into 24 portions
 inner box: 4002197010240 master box: 4002197910243

Dimensions: 38 x 25 cm, h = 46 +/- 4 mm

Ingredients: 39.9 % **whipped cream lactose-free***, water, 13.0 % peaches, sugar, **whole egg, wheat flour**, glucose-fructose syrup, starch (**wheat**), dextrose, gelatine, humectant (E 420), peach powder, acids (E 330, E 331), emulsifiers (E 472 b, E 481), vegetable oil (rape), natural flavouring, raising agent (E 500), colouring plant extract (carrot), thickeners (E 407, E 410), gelling agent (E 508), **milk protein**.

*Lactose < 0.1 g/ 100 g. May contain traces of peanuts, nuts, soy and lupin.

Information to Consumers:

Description: Peach cream on a light sponge layer, decorated with peach dices and glazed with jelly. May contain peach pits.

Microbiological data: Method according to § 64 LFGB Recommended and warning values according to DGHM			Nutritive value per 100 g: Energy: 971 kJ 232 kcal Fat: 14 g of which saturates: 8,3 g Carbohydrate: 24 g of which sugars: 16 g Protein: 3,0 g Salt: 0,15 g		Diet: vegetarian: <input type="checkbox"/> vegan: <input type="checkbox"/> without palm oil: <input checked="" type="checkbox"/> lactose-free*: <input checked="" type="checkbox"/> with alcohol: <input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	The nutritive values depend on natural variations.		
Total plate count	100 000	--			
Enterobacteriaceae	100	1 000			
E. coli	10	100			
Moulds	1000	--			
S. aureus	10	100			
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 3 cakes/ selling unit (su) 8 su / layer 8 layers 64 su / pallet

			gross weight	net weight
Packaging dimensions:	inner box	39.0 x 26.6 x 6.4 cm	2116 g	
	master box	40.0 x 27.0 x 20.7 cm	6682 g	
	pallet	120.0 x 80.0 x 180.6 cm	448,9 kg	364.8 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.