

Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH Zeißstraße 6 D-72285 Pfalzgrafenweiler

Article 550 Plum Slice with Butter Crumbles (deep frozen),

2600 q e

sliced into 20 portions

EAN: inner box: 4002197005505 master box: 4002197905508

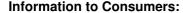
Dimensions: 38 x 25 cm, h = 40 +/- 4 mm

Ingredients: 51.4 % plums, water, wheat flour, 8.7 % butter crumbles (wheat flour, sugar, 24,3 % butter, glucose-

fructose syrup, modified starch, **sweet whey powder**, **skimmed milk powder**, salt, stabilisers (E 516, E 450), thickener (E 401), natural flavouring, colouring plant extracts (carrot, safflower)), sugar, vegetable fats - in varying proportions (palm, coconut), glucose-fructose syrup, **skimmed curd cheese**, modified starch, **whole egg, sweet whey powder**, **pregelatinized wheat flour**, **whipped cream**, raw persipan (apricot kernels, sugar, water, invert sugar syrup, starch), thickeners (E 412, E 410, E 401, E 415), vegetable oils - in varying

proportions (rape, sunflower), **skimmed milk powder**, starch (**wheat**), raising agents (E 500, E 500ii, E 450i), stabiliser (E 450), dextrose, salt, emulsifiers (E 472 e, E 481), cinnamon, **lactose**, gelling agent (E 407), acidity regulator (E 331), **wheat gluten**, **whey protein**, acid (E 330), colouring plant extracts (carrot, safflower), natural

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



Description: A curd cheese dough with plums in a light cream with persipan. Covered with butter crumbles. The

product is sprinkled with jelly. May contain plum stones.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB Recommended and warning values according to DGHM			Energy: Fat:	861 kJ	206 kcal 7,6 g	vegetarian:	$\overline{\mathbf{A}}$
Total plate count Enterobacteriacea E. coli Moulds S. aureus Bacillus cereus	Standard [cfu/g] 100 000 100 10 1000 10 1000	Maximum [cfu/g] 1 000 100 100 1 000	Carbohydrate: of which sugars: Protein: Salt:		4,0 g 30 g 17 g 2,9 g 0,31 g	vegan: without palm oil: lactose-free*: with alcohol:	
Salmonella Listeria monocytogenes	negative in 25 g negative in 25 g		The nutritive values depend on natural variations.				

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 3 cakes/ selling unit (su) 8 su / layer 7 layers 56 su / pallet

gross weight net weight

Packaging dimensions: inner box 27.0 x 39.2 x 5.4 cm 2821 g

master box 40.0 x 27.2 x 17.0 cm 8701 g

pallet 120.0 x 80.0 x 134.0 cm 508,6 kg 436.8 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.