PFALZGRAF

Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH
Zeißstraße 6
D-72285 Pfalzgrafenweiler

Article 203

Gourmet Apple Torte, lactose-free* (deep frozen), 2250 g e

sliced into 12 portions

EAN: inner box: 4002197010028 master box: 4002197910021

Dimensions: d = 28 cm, h = 50 +/- 4 mm

Ingredients: 67.6 % apples, **wheat flour**, sugar, starch (**wheat**), water, vegetable fat (palm), 1.7 % apple puree, **whole egg**, glucose-fructose syrup, modified starch, **almonds**, corn starch, **pregelatinized wheat flour**, vegetable oils - in varying proportions (rape, sunflower), thickeners (E 412, E 407, E 410, E 415), acids (E 330, E 450), cinnamon, raising agent (E 500), emulsifiers (E 472 e, E 481, E 471), salt, dextrose, natural flavouring, acidity regulator (E 331), colouring foods (carrot concentrate, safflower concentrate), **wheat gluten**, **whey protein**, gelling agent (E 508).

*Lactose <0.01 g/ 100 g. May contain traces of peanuts, other nuts, soy and lupin.

Information to Consumers:

Description: Fresh apples on a short dough base, delicately covered with flaked almonds, cinnamon and jelly.

Microbiological data:
Method according to § 64 LFGB
Recommended and warning values according to DGHM

	Standard [cfu/g]	Maximum [cfu/g]
Total plate count	100 000	--
Enterobacteriacea	100	1 000
E. coli	10	100
Moulds	1000	--
Coagulase pos. staphylococci	10	100
Presumptive Bacillus cereus	100	1 000
Salmonella	negative in 25 g	
Listeria monocytogenes	negative in 25 g	

Nutritive value per 100 g:

Energy:	684 kJ	163 kcal
Fat:		2,7 g
of which saturates:		1,0 g
Carbohydrate:		31 g
of which sugars:		18 g
Protein:		1,8 g
Salt:		0,21 g

The nutritive values depend on natural variations.

Diet:

vegan:	☐
vegetarian:	☑
lactose-free*:	☑
without palm oil:	☐
with alcohol:	☐

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 9 layers 36 su / pallet

			gross weight	net weight
Packaging dimensions:	inner box	29.4 x 29.4 x 7.5 cm	2431 g	
	master box	59.9 x 30.2 x 15.5 cm	10045 g	
	pallet (incl. 21,3 kg)	120.0 x 80.0 x 154.5 cm	382,9 kg	324 kg

All data mentioned in the document describe the product. Natural substances may vary in composition. The specifications of our products on the homepage are updated when the recipe is adjusted and have a maximum shelf life of 18 months when frozen. The information on the label is mandatory but may correspond to a previous version of the specification. This specification is not automatically updated.