

Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH
 ZeiBstraße 6
 D-72285 Pfalzgrafenweiler

Article 205

Blueberry Cheesecake - Cheesecake with blueberries (deep frozen), 1700 g e



EAN: sliced into 12 portions
 inner box: 4002197002054 master box: 4002197902057

Dimensions: d = 24 cm, h = 43 +/-4mm

Ingredients: 15.1 % **cream cheese (fat)**, sugar, 12.2 % **whipped cream**, 11.6 % wild blueberries, water, 9.1 % **skimmed curd cheese, whole egg, wheat flour**, modified starch, 2.5 % **butter**, glucose-fructose syrup, **sweet whey powder, butterfat**, vegetable fat (coconut), **skimmed milk powder**, starch, glucose syrup, salt, natural flavouring, dextrose, **egg white powder**, colouring plant extracts (carrot, safflower), **milk protein**, thickeners (E 412, E 407, E 410, E 401), acids (E 450, E 341, E 330), vegetable oil (sunflower), raising agent (E 500), acidity regulator (E 331), gelling agent (E 508), stabiliser (E 339).

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

Information to Consumers:

Description: Cream cheese filling with blueberries on a cookie dough.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1074 kJ	256 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		12 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		7,9 g	without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		30 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		22 g	with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:		5,0 g		
Moulds	1000	--	Salt:		0,39 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 6 cakes/ selling unit (su) 6 su / layer 7 layers 42 su / pallet

			gross weight	net weight
Packaging dimensions:	inner box	26.1 x 26.2 x 6.6 cm	1820 g	
	master box	53.6 x 26.5 x 20.0 cm	11241 g	
	pallet	120.0 x 80.0 x 155.0 cm	493,4 kg	428.4 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.