PFALZGRAF

Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH
Zeißstraße 6
D-72285 Pfalzgrafenweiler

Article 208 **Strawberry Cheesecake (deep frozen), 1.600 g** ℮



sliced into 12 portions

EAN: inner box: 4002197002085 master box: 4002197902088

Dimensions: d = 24 cm, h = 56 +/- 4 mm

Ingredients: 25.5 % strawberries, 17.6 % **cream cheese (fat)**, sugar, 7.9 % **whipped cream**, water, **wheat flour**, glucose-fructose syrup, 3.9 % **skimmed curd cheese**, **whole egg**, 2.7 % **butter**, invert sugar syrup, modified starch, **sweet whey powder**, starch (**wheat**), vegetable fat (coconut), **skimmed milk powder**, salt, thickeners (E 412, E 410, E 440), glucose syrup, natural flavouring, acids (E 330, E 341, E 450), gelling agent (E 407), colouring foods (aronia juice concentrate, carrot concentrate, black carrot concentrate, beetroot juice concentrate, safflower concentrate, elderberry concentrate), dextrose, **egg white powder**, **milk protein**, plant fibre (linseeds, potato), raising agent (E 500), acidity regulator (E 331), strawberry juice concentrate, maltodextrin.
May contain traces of peanuts, nuts, soy and lupin.

Information to Consumers:

Description: A cream cheese filling made from cream cheese and double cream on a light cookie base, garnished with strawberries.

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:	935 kJ	223 kcal
Fat:		9,1 g
of which saturates:		5,8 g
Carbohydrate:		31 g
of which sugars:		22 g
Protein:		3,9 g
Salt:		0,36 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 6 cakes/ selling unit (su) 6 su / layer 7 layers 42 su / pallet

Packaging dimensions:

		gross weight	net weight
inner box	26.1 x 26.2 x 6.6 cm	1787 g	
master box	53.6 x 26.5 x 20.0 cm	11043 g	
pallet (incl. 21,3 kg)	120.0 x 80.0 x 155.0 cm	485,1 kg	403.2 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.