

Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH
 Zeißstraße 6
 D-72285 Pfalzgrafenweiler

Article 223

Pear-Yoghurt Cake (deep frozen), 1400 g e



EAN: sliced into 12 portions
 inner box: 4002197002238 master box: 4002197902231

Dimensions: d = 28 cm, h = 44 +/-4 mm

Ingredients: 29.3 % pears, sugar, water, **whole egg**, vegetable oil (rape), 7.1 % **yoghurt**, starch (**wheat**), **wheat flour**, modified starch, glucose-fructose syrup, **skimmed milk powder**, **sweet whey powder**, raising agents (E 341, E 500, E 450), dextrose, salt, natural flavouring, thickeners (E 401, E 407, E 410), low fat cocoa, acidity regulator (E 331), acid (E 330), gelling agent (E 508), vegetable fat (sal), colouring plant extracts (carrot, safflower).

May contain traces of peanut, nuts, soy and lupine.

Information to Consumers:

Description: A moist pound cake covered with a yoghurt cream and pears. Decorated with a cocoa decoration powder.

Microbiological data:			Nutritive value per 100 g:		Diet:	
Method according to § 64 LFGB			Energy:	1230 kJ	294 kcal	vegetarian: <input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		14 g	vegan: <input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		1,5 g	without palm oil: <input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		39 g	lactose-free*: <input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		25 g	with alcohol: <input type="checkbox"/>
E. coli	10	100	Protein:		3,0 g	
Moulds	1000	--	Salt:		0,44 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, fruits tortes: 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 10 layers 40 su / pallet

			gross weight	net weight
Packaging dimensions:	inner box	29.4 x 29.4 x 7.5 cm	1582 g	
	master box	59.9 x 30.2 x 15.5 cm	6649 g	
	pallet	120.0 x 80.0 x 170.0 cm	287,3 kg	224 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.