PFALZGRAF

Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH
Zeißstraße 6
D-72285 Pfalzgrafenweiler

Article 270 **Raspberry Cake (deep frozen), 2050 g** e

unsliced, makes approx. 14 portions

EAN: inner box: 4002197010066 master box: 4002197910069

Dimensions: d= 28 cm, h = 60 +/- 4 mm

Ingredients: 22.5 % raspberries, 16.5 % **whipped cream**, water, glucose-fructose syrup, 8.0 % **butter shortcrust pastry** (**wheat flour**, sugar, 14,6 % **butter**, **whole egg**, water, starch (**wheat**), acidity regulator (E 331), raising agent (E 500)), sugar, **whole egg**, **wheat flour**, **almonds**, starch (**wheat**), red currant puree, raspberry puree, modified starch, invert sugar syrup, humectant (E 420), **sweet whey powder**, gelatine, emulsifiers (E 472 b, E 481), acids (E 331, E 330), gelling agent (E 407), vegetable oil (rape), **skimmed milk powder**, stabilisers (E 410, E 440, E 412, E 406, E 516, E 450), raising agent (E 500), natural flavouring, colouring plant extracts (black carrot, safflower, carrot), colouring plant concentrates (red beet, black carrot, elderberry), salt, **milk protein**, strawberry juice concentrate, **lactose**, glucose syrup, thickener (E 401), maltodextrin.

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

Information to Consumers:

Description: Two light sponges on a crispy short biscuit are filled with a vanilla flavoured cream. The top is covered with raspberries and coated with jelly. As decoration chopped almonds.

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	--
S. aureus	10	100
Bacillus cereus	100	1 000
Salmonella	negative in 25 g	
Listeria monocytogenes	negative in 25 g	

Nutritive value per 100 g:

Energy:	938 kJ	224 kcal
Fat:		8,6 g
of which saturates:		4,3 g
Carbohydrate:		32 g
of which sugars:		19 g
Protein:		3,5 g
Salt:		0,19 g

The nutritive values depend on natural variations.

Diet:

vegetarian:	☐
vegan:	☐
without palm oil:	☑
lactose-free*:	☐
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	2259 g	
	master box 59.9 x 30.2 x 15.5 cm	9357 g	
	pallet 120.0 x 80.0 x 154.5 cm	358,2 kg	295.2 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.

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