

# Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH  
 ZeiBstraße 6  
 D-72285 Pfalzgrafeneweiler

**Article 460**

## Chocolate and Coconut Slice (deep frozen), 2500 g e



**EAN:** sliced into 20 portions  
 inner box: 4002197004607      master box: 4002197904600

**Dimensions:** 38 x 25 cm, h = 48 +/-4 mm

**Ingredients:** sugar, water, **whole egg**, vegetable oil (rape), 9.9 % grated coconut, **wheat flour**, modified starch, starch (**wheat**), humectant (E 420), glucose-fructose syrup, 1.5 % low fat cocoa, **sweet whey powder**, **whole egg powder**, **skimmed milk powder**, emulsifiers (E 472 b, E 481, E 472 e), acids (E 341, E 450, E 330), salt, raising agent (E 500), natural flavouring, acidity regulator (E 331), **milk protein**, thickeners (E 401, E 407, E 410), dextrose, **skimmed yogurt powder**, stabiliser (E 415), colouring plant extracts (carrot, safflower), gelling agent (E 508).

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

### Information to Consumers:

**Description:** Chocolate cake with a delicate coconut filling. Decorated with coconut flakes and glazed with jelly.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1650 kJ	394 kcal	vegetarian:	<input checked="" type="checkbox"/>
Recommended and warning values according to DGHM			Fat:	24 g		vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:	6,9 g		without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:	40 g		lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:	26 g		with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:	5,2 g			
Moulds	1000	--	Salt:	0,66 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    3 cakes/ selling unit (su)    8 su / layer    7 layers    56 su / pallet

			gross weight	net weight
<b>Packaging dimensions:</b>	inner box	39.0 x 26.6 x 6.4 cm	2720 g	
	master box	40.0 x 27.0 x 20.7 cm	8494 g	
	pallet	120.0 x 80.0 x 159.9 cm	497,0 kg	420 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.