PFALZGRAF

Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH
Zeißstraße 6
D-72285 Pfalzgrafenweiler

Article 522

Tiramisu Cream Slice (deep frozen), 2250 g e

sliced into 20 portions

EAN: inner box: 4002197010219 master box: 4002197910212

Dimensions: 38 x 25 cm, h = 50 +/- 4 mm

Ingredients: 44.8 % **whipped cream**, water, sugar, **whole egg**, **wheat flour**, starch (**wheat**), 2.5 % **skimmed curd cheese**, invert sugar syrup, 1.7 % white wine, dextrose, **butterfat**, 1.0 % **mascarpone powder**, gelatine, humectant (E 420), 0.3 % coffee extract, emulsifiers (E 472 b, E 481), vegetable oil (rape), modified starch, fructose syrup, acids (E 331, E 330), **cream powder**, raising agent (E 500), low fat cocoa, 0.1 % roasted coffee, 0,1 % rum blending, ethanol, **skimmed milk powder**, **egg yolk**, **skimmed yogurt powder**, glucose syrup, natural flavouring, vegetable fat (sal), colouring plant extract (carrot), **egg white**, cocoa mass, **milk protein**, cocoa butter, caramel sugar.
May contain traces of peanuts, nuts, soy and lupin.

Information to Consumers:

Description: Two sponge layers, one of them soaked with coffee. The slice is filled with two tasty cream fillings rounded off with curd cheese, coffee and amaretto flavour. The cream layer on top has a wavy finish and is covered with cocoa decoration powder. Contains ethanol.

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:	1074 kJ	257 kcal
Fat:		16 g
of which saturates:		10 g
Carbohydrate:		22 g
of which sugars:		15 g
Protein:		4,8 g
Salt:		0,18 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 3 cakes/ selling unit (su) 8 su / layer 7 layers 56 su / pallet

			gross weight	net weight
Packaging dimensions:	inner box	39.0 x 26.6 x 6.4 cm	2485 g	
	master box	40.0 x 27.0 x 20.7 cm	7789 g	
	pallet (incl. 21,3 kg)	120.0 x 80.0 x 159.9 cm	457,5 kg	378 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.