

Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH
 ZeiBstraße 6
 D-72285 Pfalzgrafenweiler

Article 551

Nut-Caramel Slice (deep frozen), 1550 g e



EAN: sliced in 24 portions
 inner box: 4002197010493 master box: 4002197910496

Dimensions: 38 x 25 cm; h = 41 +/- 4 mm

Ingredients: water, vegetable oil (rape), sugar, **whole egg, wheat flour**, starch (**wheat**), 6.7 % **hazelnuts, butterfat**, modified starch, acids (E 341, E 450), dextrose, **skimmed yogurt powder**, raising agent (E 500), emulsifiers (E 472 b, E 481), **skimmed milk powder**, low fat cocoa, **milk protein**, salt, natural flavouring, stabiliser (E 415), acidity regulator (E 331), vegetable fat (sal).

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

Information to Consumers:

Description: Pound cake with caramel taste combined with a hazelnut pound cake. Decorated with sliced hazelnuts and decoration powder.

<p>Microbiological data: Method according to § 64 LFGB Recommended and warning values according to DGHM</p> <table border="1"> <thead> <tr> <th></th> <th>Standard [cfu/g]</th> <th>Maximum [cfu/g]</th> </tr> </thead> <tbody> <tr> <td>Total plate count</td> <td>100 000</td> <td>--</td> </tr> <tr> <td>Enterobacteriaceae</td> <td>100</td> <td>1 000</td> </tr> <tr> <td>E. coli</td> <td>10</td> <td>100</td> </tr> <tr> <td>Moulds</td> <td>1000</td> <td>--</td> </tr> <tr> <td>S. aureus</td> <td>10</td> <td>100</td> </tr> <tr> <td>Bacillus cereus</td> <td>100</td> <td>1 000</td> </tr> <tr> <td>Salmonella</td> <td colspan="2">negative in 25 g</td> </tr> <tr> <td>Listeria monocytogenes</td> <td colspan="2">negative in 25 g</td> </tr> </tbody> </table>		Standard [cfu/g]	Maximum [cfu/g]	Total plate count	100 000	--	Enterobacteriaceae	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		<p>Nutritive value per 100 g:</p> <table border="1"> <tbody> <tr> <td>Energy:</td> <td>1742 kJ</td> <td>416 kcal</td> </tr> <tr> <td>Fat:</td> <td colspan="2">26 g</td> </tr> <tr> <td> of which saturates:</td> <td colspan="2">3,8 g</td> </tr> <tr> <td>Carbohydrate:</td> <td colspan="2">40 g</td> </tr> <tr> <td> of which sugars:</td> <td colspan="2">18 g</td> </tr> <tr> <td>Protein:</td> <td colspan="2">5,3 g</td> </tr> <tr> <td>Salt:</td> <td colspan="2">0,95 g</td> </tr> </tbody> </table> <p>The nutritive values depend on natural variations.</p>	Energy:	1742 kJ	416 kcal	Fat:	26 g		of which saturates:	3,8 g		Carbohydrate:	40 g		of which sugars:	18 g		Protein:	5,3 g		Salt:	0,95 g		<p>Diet:</p> <ul style="list-style-type: none"> vegetarian: <input checked="" type="checkbox"/> vegan: <input type="checkbox"/> without palm oil: <input checked="" type="checkbox"/> lactose-free*: <input type="checkbox"/> with alcohol: <input type="checkbox"/>
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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 9 layers 72 su / pallet

		gross weight	net weight
Packaging dimensions:	inner box	27.0 x 39.2 x 5.4 cm	1771 g
	master box	40.0 x 27.2 x 17.0 cm	5551 g
	pallet	120.0 x 80.0 x 168.0 cm	421,0 kg 334.8 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.