

# Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH  
 ZeiBstraße 6  
 D-72285 Pfalzgrafenweiler

Article 605

**Latte Macchiato Cream Gateau (deep frozen),  
 1.850 g e**



unsliced, makes approx. 16 portions

**EAN:**

inner box: 4002197006052      master box: 4002197906055

**Dimensions:**

d = 28 cm, h = 74 +/- 4 mm

**Ingredients:**

49.5 % **whipped cream**, water, sugar, **whole egg**, **wheat flour**, starch (**wheat**), 2.1 % **white chocolate** (sugar, cocoa butter, **whole milk powder**, emulsifier (E 322)), 1.0 % dark chocolate couverture (cocoa mass, sugar, cocoa butter, emulsifier (E 322)), **skimmed milk powder**, low fat cocoa, gelatine, humectant (E 420), invert sugar syrup, modified starch, **sweet whey powder**, 0.3 % roasted coffee, emulsifiers (E 472 b, E 481), dextrose, vegetable oil (rape), acid (E 331), raising agent (E 500), caramel sugar, natural flavouring, salt, **milk protein**, vegetable fat (sal), stabilisers (E 516, E 450), **lactose**, thickener (E 401), colouring plant extracts (carrot, safflower), glucose syrup.

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

## Information to Consumers:

**Description:**

Two chocolate sponge layers filled with coffee cream and cream with the taste of vanilla, decorated with grated white chocolate and cocoa decoration powder. At the sides decorated with chocolate chips.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1106 kJ	264 kcal	vegetarian:	<input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		17 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		11 g	without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		23 g	lactose-free*:	<input type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		15 g	with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:		4,3 g		
Moulds	1000	--	Salt:		0,19 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    4 cakes/ selling unit (su)    4 su / layer    7 layers    28 su / pallet

**Packaging dimensions:**

		gross weight	net weight
inner box	29.2 x 29.2 x 10.5 cm	2079 g	
master box	59.3 x 29.4 x 21.3 cm	8689 g	
pallet	120.0 x 80.0 x 164.1 cm	264,6 kg	207.2 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.