

# Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH  
 Zeißstraße 6  
 D-72285 Pfalzgrafenweiler

Article 620

## Peach Melba Cream Gateau - lactose-free\*(deep frozen), 1950 g e



unsliced, makes approx. 16 portions

**EAN:**

inner box: 4002197010165      master box: 4002197910168

**Dimensions:**

d = 28 cm, h = 75 +/- 4 mm

**Ingredients:**

36.9 % **whipped cream lactose-free\***, water, sugar, 9.5 % peaches, **whole egg**, **wheat flour**, starch (**wheat**), invert sugar syrup, 1.2 % raspberry puree, 1.0 % **almonds**, dextrose, humectant (E 420), gelatine, emulsifiers (E 472 b, E 481), acids (E 330, E 331), modified starch, 0.3 % peach powder, vegetable oil (rape), natural flavouring, raising agent (E 500), colouring plant extract (carrot), thickeners (E 410, E 440), **milk protein**, colouring plant concentrate (black chokeberry).

\*Lactose < 0.1 g / 100 g. May contain traces of peanuts, other nuts, soy and lupin.

### Information to Consumers:

**Description:**

Three light sponge layers are filled with a peach flavoured cream and a peach preparation. Delicately decorated with a raspberry preparation. May contain peach pits.

Microbiological data:			Nutritive value per 100 g:			Diet:	
Method according to § 64 LFGB			Energy:	1078 kJ	257 kcal	vegetarian:	<input type="checkbox"/>
Recommended and warning values according to DGHM			Fat:		14 g	vegan:	<input type="checkbox"/>
	Standard [cfu/g]	Maximum [cfu/g]	of which saturates:		7,9 g	without palm oil:	<input checked="" type="checkbox"/>
Total plate count	100 000	--	Carbohydrate:		29 g	lactose-free*:	<input checked="" type="checkbox"/>
Enterobacteriaceae	100	1 000	of which sugars:		18 g	with alcohol:	<input type="checkbox"/>
E. coli	10	100	Protein:		3,8 g		
Moulds	1000	--	Salt:		0,20 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	2179 g	
master box	59.3 x 29.4 x 21.3 cm	9089 g	
pallet	120.0 x 80.0 x 164.1 cm	275,8 kg	218.4 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.