

Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH
 ZeiBstraße 6
 D-72285 Pfalzgrafenweiler

Article 9254

**Cherry Rhubarb Slice (deep frozen),
 2050 g e**



EAN: sliced into 20 portions
 inner box: 4002197092543 master box: 4002197992546

Dimensions: 38 x 25 cm; h= 44 +/- 4mm

Ingredients: 17.2 % sour cherries, 17.2 % rhubarb, vegetable oil (rape), sugar, **whole egg**, starch (**wheat**), water, **wheat flour**, glucose-fructose syrup, modified starch, **skimmed milk powder**, acids (E 341, E 450, E 330), emulsifier (E 471), raising agent (E 500), natural flavouring, salt, gelling agent (E 407), acidity regulator (E 331), thickener (E 410).

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

Information to Consumers:

Description: Pound cake with juicy cherries and rhubarb pieces, decorated with jelly and coarse granulated sugar. May contain cherry stones.

Microbiological data: Method according to § 64 LFGB Recommended and warning values according to DGHM		Nutritive value per 100 g: Energy: 1319 kJ 315 kcal Fat: 18 g of which saturates: 1,9 g Carbohydrate: 35 g of which sugars: 20 g Protein: 2,9 g Salt: 0,51 g		Diet: 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"/>																											
	<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		The nutritive values depend on natural variations.		
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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, fruits tortes: 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 8 layers 64 su / pallet

			gross weight	net weight
Packaging dimensions:	inner box	39.0 x 26.6 x 6.4 cm	2292 g	
	master box	40.0 x 27.0 x 20.7 cm	7210 g	
	pallet	120.0 x 80.0 x 180.6 cm	482,7 kg	393.6 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.