

PEAL 7 GRAF Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH Zeißstraße 6

D-72285 Pfalzgrafenweiler

Rhubarb and Strawberry Slice (deep Article 543

frozen), 2000 g e

sliced into 20 portions

inner box: 4002197005437 EAN: master box: 4002197201037

Dimensions: $38 \times 25 \text{ cm}, h = 48 + /-4 \text{ mm}$

Ingredients:

vegetable oil (rape), sugar, 13.2 % rhubarb, 13.2 % strawberries, whole egg, 8.8 % butter crumbles (wheat flour, sugar, 24,9 % butter, glucose syrup, vegetable fat (palm), dextrose, modified starch, sweet whey powder, salt, skimmed milk powder, vegetable oil (sunflower), emulsifier (E 322), milk protein, thickener (E 401), colouring plant extracts (carrot, safflower), natural flavour), starch (wheat), wheat flour, water, modified starch, glucose syrup, skimmed milk powder, vegetable fat (palm), emulsifiers (E 471, E 322), dextrose, salt,

natural flavour, cinnamon.

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

Information to Consumers:

Rhubarb and strawberries on a light pound dough, covered with crusty butter crumbles. **Description:**

Microbiological data: Method according to § 64 LFGB Recommended and warning values according to DGHM			Nutritive value per 100 g:			Diet:	
			Energy: Fat:	1.420 kJ	339 kcal 18 g	vegetarian:	þ
Total plate count Enterobacteriacea E. coli Moulds S. aureus Bacillus cereus	Standard [cfu/g] 100 000 100 10 1000 10 100	Maximum [cfu/g] 1 000 100 100 1 000	Carbohydrate: of which sugars: Protein: Salt:		2,9 g 40 g 27 g 3,1 g 0,52 g	vegan: without palm oil: lactose-free*: with alcohol:	
Salmonella Listeria monocytogenes	negative in 25 g negative in 25 g		The nutritive values depend on natural variations.				

Shelflife: 18 months up from production date Storage/ Transport: -18 °C or below

Minimum shelflife after sale: minimum 6 months

Remove from packaging in a frozen condition, defrost in a refrigerator. Defrost time **Preparation guidelines:**

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.

PE-coated cardboard box with self-stick label. Packaging:

Euro pallet 3 cakes / selling unit (su) 8 su / layer 7 layers su / pallet Pallet packaging scheme:

> gross weight net-weight

Packaging dimensions: inner box/bag 39.8 x 27.2 x 6.8 cm 2231 g

master box 41.2 x 27.8 x 21.3 cm 6955 g

410,8 kg pallet 120.0 x 80.0 x 164.1 cm 336 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.

Valid from: 04.01.2019 This document is electronically compiled and therefor valid without signature.