

PFALZGRAF Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH Zeißstraße 6 D-72285 Pfalzgrafenweiler

Article	9250	Apple Almond Slice (deep frozen),
		2250 g e



EAN:	sliced into 20 portions inner box: 4002197092505 master box: 4002197992508						
Dimensions:	38 x 25 cm						
Ingredients:	42.1 % apples, vegetable oil (rape), sugar, whole egg , water, starch (wheat), wheat flour , 2.3 % almonds , glucose-fructose syrup, modified starch, skimmed milk powder , emulsifier (E 471), salt, gelling agents (E 407, E 410), acids (E 331, E 330), natural flavour.						

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

Information to Consumers:

Description:

Pound cake with fresh apple slices and almond slivers, decorated with yelly.

Microbiological data:	Nutritive value per 100 g:							
Method according to § 64 LFGB Recommended and warning value	Energy: Fat:	1054 kJ	252 kcal 14 g	Diet: vegeta				
	rd [cfu/g] M 00 000 100 10 1000 10 100 negative in negative in	v	of which saturates: Carbohydrate: of which sugars: Protein: Salt: The nutritive values de variations.	epend on na	1,5 g 28 g 16 g 2,5 g 0,39 g	vegan: withou oil: lactose with ale	t palm e-free*:	
Shelflife: 18 months up from production date Storage/ Transport Minimum shelflife after sale: minimum 6 months Preparation guidelines: Remove from packaging in a frozen condition, defrost in a ref time approx. 12 hours. Do not refreeze after thawing. Keep consume promptly: baked products: approx. 3-4 days, cream days, fruits tortes: approx. 1-2 days.						(< = 8 ° refrigera	C). Def ated ar	nd
Packaging:	PE-coated	cardboard box	with self-stick label.					
Pallet packaging scheme:	Euro pallet	3 cakes / sel	ling unit (su) 8 s	su / layer	7 layers	56	su / pa	allet
Packaging dimensions:	inner box/b master box pallet		2 x 6.8 cm 3 x 21.3 cm .0 x 164.1 cm		gross weight 2492 g 7727 g 454,0 kg		net-we 378.00	0

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.