

# Product Specification

Manufacturer: Pfalzgraf Konditorei GmbH  
 ZeiBstraße 6  
 D-72285 Pfalzgrafenweiler

**Article 543**

**Rhubarb and Strawberry Slice (deep frozen),  
 2000 g e**



**EAN:** sliced into 20 portions  
 inner box: 4002197005437 master box: 4002197201037

**Dimensions:** 38 x 25 cm, h = 48 +/- 4 mm

**Ingredients:** vegetable oil (rape), sugar, 13.3 % strawberries, 13.3 % rhubarb, **whole egg**, 8.8 % **butter crumbles (wheat flour, sugar, butter, glucose-fructose syrup, modified starch, sweet whey powder, skimmed milk powder, salt, stabilisers (E 516, E 450), thickener (E 401), natural flavouring, colouring plant extracts (carrot, safflower)), starch (wheat), wheat flour, water, modified starch, glucose syrup, skimmed milk powder, raising agents (E 341, E 500), vegetable fats - in varying proportions (palm, sal), dextrose, acid (E 450), natural flavouring (starch (wheat)), salt, whole milk powder, emulsifier (E 322), cinnamon.**

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

**Information to Consumers:**

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

<b>Microbiological data:</b> Method according to § 64 LFGB Recommended and warning values according to DGHM			<b>Nutritive value per 100 g:</b> Energy: 1452 kJ 347 kcal Fat: 19 g of which saturates: 3,1 g Carbohydrate: 39 g of which sugars: 20 g Protein: 3,3 g Salt: 0,52 g  The nutritive values depend on natural variations.			<b>Diet:</b> vegetarian: <input checked="" type="checkbox"/> vegan: <input type="checkbox"/> without palm oil: <input type="checkbox"/> lactose-free*: <input type="checkbox"/> with alcohol: <input type="checkbox"/>		
	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							

**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 7 layers 56 su / pallet

			gross weight	net weight
<b>Packaging dimensions:</b>	inner box	39.0 x 26.6 x 6.4 cm	2242 g	
	master box	40.0 x 27.0 x 20.7 cm	7060 g	
	pallet	120.0 x 80.0 x 159.9 cm	416,7 kg	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.