



Form:

Product specification

English

Date:

04.02.2022

Group document

Product name	Almond cake Original 6x900g PC (EU1)		
Product description	Almondy almond cake.		
Brand	<input type="text"/>	If private label, which:	<input type="text"/>
Article number	<input type="text" value="1231-150"/>	If appl. customer:	<input type="text"/>
EAN unit barcode	<input type="text" value="7312930000214"/>	EAN outer case	<input type="text" value="07312930100075"/>
Net weight	<input type="text" value="900"/> g	Contents	<input type="text" value="1"/> e <input checked="" type="checkbox"/>

Ingredients in descending order

Info: Mark the composite ingredients with X and use one line for each individual ingredient. If more lines are required, please reveal them.

%	X	Ingredient	Derived from	Comment
25,5		Egg white		
19,0		Sugar		
17,0		Cream		
10,3		Egg yolk		
8,0		Almonds		QUID: 10%
7,8		Vegetable fat		
		Palm		
		Shea		
5,5		Buttermilk powder		
4,0		Sunflower kernels		
2,0		Sweet apricot kernels		
<0,5		Invert sugar syrup		
<0,2		Sugar syrup		
<0,2		Brown sugar		
<0,01		Salt		
99,1		Sum	The % of the ingredients is to be adjusted. Target: 100,0%	

Declaration

Highlight allergen ingredients in **bold**; include percentages according to QUID

Ingredients: **Egg white**, sugar, **cream**, **egg yolk**, **almonds** (10%), vegetable fat (palm, shea), **buttermilk powder**, sunflower kernels, sweet apricot kernels, invert sugar syrup, sugar syrup, brown sugar, salt.

Allergen note: May contain traces of

If nuts, which:

Other notes:

Sensory evaluation / product details

Appearance / colour:	Round cake covered with yellow cream and topped with roasted, sliced almonds.
Smell / aroma:	Almond.
Taste / aftertaste:	Sweet and creamy with almond taste.
Texture / consistency:	Soft and creamy with crunchy topping.
if appl. piece dimensions:	H ≈ 13mm ø ≈ 280mm

Microbiological criteria

	limit (CFU)	examination rhythm	internal	external
Aerobic mesophilic count:	max 100000 cfu/g	Every batch	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Enterobacteriaceae:	max 1000 cfu/g	Every batch	<input type="checkbox"/>	<input checked="" type="checkbox"/>
E. coli:	max 100 cfu/g	Every batch	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Molds:	max 500 cfu/g	Every batch	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Yeasts:	max 500 cfu/g	Every batch	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Coagulase-positive staphylococci:	max 100 cfu/g	Every batch	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Presumptive Bacillus cereus:	max 500 cfu/g	Every batch	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Salmonella:	neg./25g	Every batch	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Listeria monocytogenes:	neg./25g	Every batch	<input type="checkbox"/>	<input checked="" type="checkbox"/>

- DGHM requirements: reference* and alert values° for deep-frozen bakery products with or without filling
- reference* and alert values° for deep-frozen patisseries with non-baked filling
- reference* and alert values° for uncooked / semi-cooked frozen bakery products which must be heated before consumption
- Other:

Additional Information

<input type="checkbox"/> vegan	<input type="checkbox"/> UTZ MB	Amount in %	<input type="text"/>
<input checked="" type="checkbox"/> vegetarian	<input type="checkbox"/> RSPO MB	Amount in %	<input type="text"/>
<input type="checkbox"/> lactose free	<input checked="" type="checkbox"/> RSPO SG	Amount in %	6,2
<input checked="" type="checkbox"/> gluten free	<input checked="" type="checkbox"/> barn eggs	<input type="checkbox"/> KAT	
<input checked="" type="checkbox"/> Halal	<input type="checkbox"/> semi sliced		
<input checked="" type="checkbox"/> Koscher	<input type="checkbox"/> sliced		
<input checked="" type="checkbox"/> without natural flavour	<input type="checkbox"/> individually removable		
<input checked="" type="checkbox"/> without artificial flavour	<input type="checkbox"/> others		<input type="text"/>

<input checked="" type="checkbox"/>	without natural colouring	<input type="checkbox"/>	others	<input type="text"/>
<input checked="" type="checkbox"/>	without artificial colouring	<input type="checkbox"/>	others	<input type="text"/>

Product pictures (Double click on the file and insert photo)



Top view



Side view



other pictures



Packaging details

Primary Packaging (unit pack / Foil Bag)

dimensions x x cm weight g
 material % recycling FSC
 Print Offset Flexo Gravure printing
 Colours Euroscala extra colour, if so, which:
 shrink-wrapped -> material weight g

Sub-packaging

	material	thickness	weight	
<input type="checkbox"/> Foil	<input type="text"/>	<input type="text"/>	<input type="text"/>	g
<input type="checkbox"/> Tray	<input type="text"/>	<input type="text"/>	<input type="text"/>	g
<input checked="" type="checkbox"/> paper plate	Carton (Multiboard Ekokraft)	<input type="text"/>	26	g
<input type="checkbox"/> others	<input type="text"/>	<input type="text"/>	<input type="text"/>	g Type: <input type="text"/>

Secondary packaging (outer case)

dimensions x x cm weight g
 material % Recycling FSC
 others

Pallet

CCG2 (Europalette) weight g liners = g
 other weight g stretch foil: g

Logistics

units / outers	outers / layer	layers / pallet	outers / pallet	units / pallet
<input type="text" value="6"/>	<input type="text" value="4"/>	<input type="text" value="11"/>	<input type="text" value="44"/>	<input type="text" value="264"/>

Weight

	Unit	Outer	Pallet
Net	<input type="text" value="0,9"/> kg	<input type="text" value="6,138"/> kg	<input type="text" value="285,164"/> kg
Gross	<input type="text" value="1,023"/> kg	<input type="text" value="6,481"/> kg	<input type="text" value="310,564"/> kg

Die cut / Layout (Insert the file using Insert> Object> PDF> as a symbol and place the symbol in the specified field)

<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
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