



Form:

Product specification

English

Date:

04.02.2022

Group document

Product name	Almond cake Daim 6x1000g PC (EU1)		
Product description	Almondy almond cake with Daim.		
Brand	<input type="text"/>	If private label, which:	<input type="text"/>
Article number	<input type="text" value="1234-152"/>	If appl. customer:	<input type="text"/>
EAN unit barcode	<input type="text" value="7312930000368"/>	EAN outer case	<input type="text" value="07312930100099"/>
Net weight	<input type="text" value="1000"/> 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
25,0		Sugar		
23,5		Egg white		
11,0		Cream		
7,0		Egg yolk		
7,0		Vegetable fat		
		Palm		
		Shea		
4,2		Almonds		QUID: 5%
4,0		Vegetable oil		
		Rapeseed		
3,5		Sunflower kernels		
3,5		Buttermilk powder		
2,5		Cocoa butter		
2,0		Sweet apricot kernels		
2,0		Whey powder (from milk)		
1,5		Cocoa mass		
<1,0		Skimmed milk powder		
<1,0		Milk fat		
<0,5		Sweetened condensed skimmed milk		
<0,2		Salt		
<0,2		Sugar syrup		
<0,2		Brown sugar		
<0,2		Emulsifier		
<0,2		Soya lecithin		
<0,0		Flavouring		
96,7		Sum	The % of the ingredients is to be adjusted. Target: 100,0%	

Declaration

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

Ingredients: Sugar, **egg white**, **cream**, **egg yolk**, vegetable fat (palm, shea), **almonds** (5%), vegetable oil (rapeseed), sunflower kernels, **buttermilk** powder, cocoa butter, sweet apricot kernels, whey powder (from **milk**), cocoa mass, skimmed **milk** powder, **milk** fat, sweetened condensed skimmed **milk**, salt, sugar syrup, brown sugar, emulsifier (**soya** lecithin), flavouring.

Allergen note: May contain traces of

peanuts and hazelnuts



If nuts, which:

Hazelnuts

Other notes

Preparation / thawing instructions

Remove packaging

- Unit pack Foil Tray Paper plate
 - Thawing / defrosting Oven Microwave
- Refrigerator  °C min watt
- Room temperature 30 min  °C min min

Suggestion: The defrosting time is 20 min/piece

Storage instructions

- Frozen products Refrigerator (+7 °C) 7 days
- *-compartment (-6 °C) 30 days
- **-compartment (-12 °C) 30 days
- ***-compartment or freezer (-18 °C) best before: see ▼ Side of package
- Chilled products Unopened at +5 °C to +7 °C best before:
- Do not refreeze after defrosting.

BBD format DD/MM/YYYY ▼ BBD 730 Days Residual term 547 Days

Batch / lot number coding (including example) L + 2016 + calendar day (example L6290)

Nutritional values

	per 100 g		per serving		% RI*
Energy	<input type="text"/> 1900	<input type="text"/> kJ <input type="text"/> 456 kcal	<input type="text"/> 1583	<input type="text"/> kJ <input type="text"/> 380 kcal	<input type="text"/> 19 %
Fat	<input type="text"/> 29,0	<input type="text"/> g	<input type="text"/> 24,2	<input type="text"/> g	<input type="text"/> 35 %
of which saturated fatty acids	<input type="text"/> 11,0	<input type="text"/> g	<input type="text"/> 9,2	<input type="text"/> g	<input type="text"/> 46 %
of which mono-unsaturates	<input type="text"/> 12,0	<input type="text"/> g	<input type="text"/> 10,0	<input type="text"/> g	
of which polyunsaturates	<input type="text"/> 5,2	<input type="text"/> g	<input type="text"/> 4,3	<input type="text"/> g	
Carbohydrates	<input type="text"/> 39,0	<input type="text"/> g	<input type="text"/> 32,5	<input type="text"/> g	<input type="text"/> 12 %
of which sugar	<input type="text"/> 38,0	<input type="text"/> g	<input type="text"/> 31,7	<input type="text"/> g	<input type="text"/> 35 %
Fiber	<input type="text"/> 1,4	<input type="text"/> g	<input type="text"/> 1,2	<input type="text"/> g	
Protein	<input type="text"/> 9,0	<input type="text"/> g	<input type="text"/> 7,5	<input type="text"/> g	<input type="text"/> 15 %
Salt	<input type="text"/> 0,38	<input type="text"/> g	<input type="text"/> 0,32	<input type="text"/> g	<input type="text"/> 5 %
pro 100g:	polyhydric alcohols	<input type="text"/>	ethyl alcohol	<input type="text"/>	organic acids <input type="text"/> Salatrims <input type="text"/>

* RI = Reference intake of an average adult (8400 kJ / 2000 kcal)

Contains 12 servings à 83,33 g.

Sensory evaluation / product details

Appearance / colour:	Round cake with Daim and covered with Marabou milk chocolate.
Smell / aroma:	Milk chocolate.
Taste / aftertaste:	Sweet taste of milk chocolate and crunchy caramel.
Texture / consistency:	Soft and creamy with crunchy topping.
if appl. piece dimensions:	H ≈ 13mm ø ≈ 270mm

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 %	4,2 (1,6 RSPO but not SG)
<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 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"/>	g
<input type="checkbox"/>	Tray	<input type="text"/>	<input type="text"/>	g
<input checked="" type="checkbox"/>	paper plate	Carton (Multiboard Ekokraft)	<input type="text" value="26"/>	g
<input type="checkbox"/>	others	<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="12"/>	<input type="text" value="48"/>	<input type="text" value="288"/>

Weight

	Unit	Outer	Pallet
Net	<input type="text" value="1"/> kg	<input type="text" value="6,738"/> kg	<input type="text" value="339,888"/> kg
Gross	<input type="text" value="1,123"/> kg	<input type="text" value="7,081"/> kg	<input type="text" value="365,288"/> 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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die cut

Layout

other files