



Form:

Product specification

English

Date:

04.02.2022

Group document

Product name	Caramel & Peanuts 6x1200g PC (EU1)		
Product description	Almondy almond cake with caramel & peanuts.		
Brand	<input type="text"/>	If private label, which:	<input type="text"/>
Article number	<input type="text" value="1237-153"/>	If appl. customer:	<input type="text"/>
EAN unit barcode	<input type="text" value="7312930000498"/>	EAN outer case	<input type="text" value="07312930100181"/>
Net weight	<input type="text" value="1200"/> 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
20,0		Egg white		
18,0	X	Caramel		QUID: 22%
		Glucose syrup		
		Sweetened condensed whole milk		
		Water		
		Vegetable fat (coconut)		
		Cream		
		Milk fat		
		Thickener (pectin)		
		Salt		
		Emulsifier (sunflower lecithin)		
		Flavouring		
16,0		Sugar		
10,2		Peanuts		QUID: 12%
8,5		Cream		
5,0		Egg yolk		
3,5		Vegetable fat		
		Palm		
		Shea		
3,5		Almonds		QUID: 4%
3,0		Sunflower kernels		
3,0		Buttermilk powder		
2,5		Vegetable oil		
		Rapeseed		
2,0		Sweet apricot kernels		
1,5		Whole milk powder		
1,5		Cocoa butter		

<1,0	Cocoa mass		
<0,2	Flavouring		
<0,2	Lactose (milk)		
<0,1	Thickener		
	Modified starch		
<0,1	Fat-reduced cocoa powder		
<0,1	Salt		
<0,1	Emulsifier		
	Soya lecithin		

98,2

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, caramel (22%) (glucose syrup, sweetened condensed whole **milk**, water, vegetable fat (coconut), **cream**, **milk** fat, thickener (pectin), salt, emulsifier (sunflower lecithin), flavouring), sugar, **peanuts** (12%), **cream**, **egg** yolk, vegetable fat (palm, shea), **almonds** (4%), sunflower kernels, **buttermilk** powder, vegetable oil (rapeseed), sweet apricot kernels, whole **milk** powder, cocoa butter, cocoa mass, flavouring, lactose (**milk**), thickener (modified starch), fat-reduced cocoa powder, salt, emulsifier (**soya** lecithin).

Allergen note: May contain traces of

If nuts, which:

Other notes

Sensory evaluation / product details

Appearance / colour:	Round cake with peanuts and covered with milk chocolate.
Smell / aroma:	Milk chocolate and peanuts.
Taste / aftertaste:	Milk chocolate/nougat, caramel and peanuts.
Texture / consistency:	Soft and creamy with chewy caramel filling and crunchy peanuts.
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: Internal Almond requirements

Additional Information

<input type="checkbox"/> vegan	<input type="checkbox"/> UTZ MB	Amount in %	
<input checked="" type="checkbox"/> vegetarian	<input type="checkbox"/> RSPO MB	Amount in %	
<input type="checkbox"/> lactose free	<input checked="" type="checkbox"/> RSPO SG	Amount in %	3
<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 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="1,2"/> kg	<input type="text" value="7,938"/> kg	<input type="text" value="397,488"/> kg
Gross	<input type="text" value="1,323"/> kg	<input type="text" value="8,281"/> kg	<input type="text" value="422,888"/> 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"/>
----------------------	----------------------	----------------------	----------------------	----------------------

die cut

Layout

other files