

Nats Rawline

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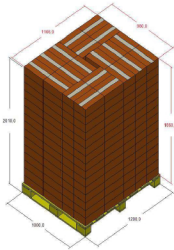
Products names	Ref.	Wgt	Usage	Date
Duo Raw Cakes Raspberry-Passion BIO	6532	65g	Dessert	10-07-2024

Product name			
Size (mm / h - L -l)	30 - 50 - 50		
Unit net weight (g)	65	Variation +/- (g)	3
Storage conditions	Freezer (-18°C)		
Product code information	60215 : 6 = day of the week (1 to 7) "," 02 = week (1 to 52) "," 15 = year		



Primary packaging (CSU)			Secondary packaging (SP)	
Type	Tray		Type	Carton
Composition	APET		Dimensions (mm)	304*186*124
Net - gross wgt	130 g	148 g	Nb of CSU/SP	12
Dimensions (mm)	150*91*40		GTIN 14 (ITF)	15407005642327
GTIN 13 (EAN)	5407005642320		Net - gross wgt	1,56 kg 1,9 kg

Palettisation			
Pallet type	US		
Pallet height	2010		
SP/layer	20		
Layer/pallet	15	Box/pallet	3600



Description
Gluten-free cake makes with plant-based ingredients - Raspberry & Passion fruit. Frozen.

Ingredients
dates*, almonds*, coconut milk* (organic coconut extract*, water), cashews*, agave syrup*, raspberry* puree, non-hydrogenated coconut oil*, passion fruit puree*, raspberry*, freeze-dried raspberry*. Contains : almonds, coconut, cashews. May contain traces of other tree nuts and sesam. Despite all the care taken in its preparation, this product may contain pits, pit fragments and shell fragments.

Preparation
Remove the raw cakes from the freezer 2 hours before tasting them and let them rest in the fridge (2-7°C) in their closed packaging. After thawing, keep refrigerated and consume within two days. Frozen product. Never refreeze a thawed product.

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Use and conservation	
Ready to eat. Never refreeze a thawed product.	
Maximum shelf life:	14 months at -18°C

Target audience
For all except infants and people suffering from allergies (see allergens information below)

Characteristics	Target values
G. tot. Aerobic mesophilic bacteria	< 1E+06 cfu/g
Lactobacillus	< 1E+06 cfu/g
E. coli	< 10 cfu/g
L. monocytogenes	not detected/25g
Salmonella	not detected/25g
Staphylococcus coagulase +	< 100 cfu/g
Sulfite-reducing anaerobes	< 10 cfu/g
AW	< 0.92

Additional information	
Is this product certified non-GMO?	YES
Is this product subject to an irradiation treatment?	NO
Frequency of analysis in accredited laboratory	2x / year
Certificate(s)	IFS superior
Functional traceability?	YES

Allergens	Code
Milk	0
Eggs	0
Soya	0
Gluten	0
Nuts	2
Sesame	1
Fish	0
Crustaceans	0
Molluscs	0
Sulfites	0
Mustard	0
Celery	0
Peanuts	0
Lupin	0

Legend	
Presence	2
Cross-contamination	1
Absence	0

Nutritional values		/100g	/unit
Energy	kJ	1511	982
	kcal	361	235
Fat	g	24	16
-- of which saturated	g	11	7,2
-- of which trans	g	0,0	0,0
Carbohydrates	g	27	18
-- of which sugars	g	23	15
Fibers	g	4,6	3,0
Proteins	g	6,7	4,4
Salt	g	0,11	0,07

Contact		
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