Nats Rawline

PMSweet SA Rue du Progrès, 5 B-4821 Dison

Tel: +32(0)4 388 10 13 Fax: +32(0)4 228 02 23 info@natsrawline.com







Products names	Ref.	Wgt	Usage	Date
Duo Raw Cakes Chocolate-Hazelnut BIO	6533	65g	Dessert	11-06-2024

Product name				
30 - 50 - 50				
65 Variation +/- (g) 3				
Freezer (-18°C)				
60215 : 6 = day of the week (1 to 7) ";" 02 = week (1 to 52) ";" 15 = year				
	65	30 - 50 - 50 65 Variation +/- (g) Freezer (-18°C) 60215 : 6 = day of the week (1 to 7) ";" 02 = we		

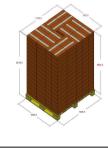


Primary packaging (CSU)		Secondary packaging (SP)			
Туре	Tray		Туре	Carton	
Composition	АРЕ	Т	Dimensions (mm)	304*186*124	
Net - gross wgt	130 g	148 g	Nb of CSU/SP	12	
Dimensions (mm)	150*91*40		GTIN 14 (ITF)	15407005642334	
GTIN 13 (EAN)	54070056	542337	Net - gross wgt	1,56 kg 1,9 kg	

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

Products names

Characteristics



Gluten-free cakes made with plant-based ingredients - Chocolate & Hazelnut. Frozen.

Ingredients

dattes* 28%, coconut milk* 19% (organic coconut extract*, water), oligofructose*, dark chocolate* 13% (cocoa mass* Uganda, sugar*, cocoa butter*, natural vanilla powder*), non-hydrogenated coconut oil*, hazelnuts* 8.1%, buckwheat*, salt. *Organic ingedients. Contains: Coconut, Hazelnuts. May contain: Sesam, Tree nuts (cashew, almonds, pistachios, brazil nuts). 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.

Duo Raw Cakes Chocolate-Hazelnut BIO	6533	65g	Dessert	11-06-2024

Wgt

Target values

Usage

Date

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)

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

0

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
Celerv	0

Peanuts Lupin

Nutritional values	/100g	/un
Absence		0
Cross-contamination		1
Presence		2

Legend

Nutritional values		/100g	/unit
Energy	kJ	1929	1254
	kcal	463	301
Fat	g	30	19
of which saturated	g	17	11
of which trans	g	0.00	0.0
Carbohydrates	g	39	26
of which sugars	g	23	15
Fibers	g	5.2	3.4
Proteins	g	7.0	4.6
Salt	g	0.17	0.11