# **Nats Rawline**

PMSweet SRL Rue César de Paepe, 59 B-4683 Vivegnis

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







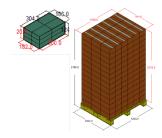
Products names	Ref.	Wgt	Usage	Date
Duo raw cake Chocolate & caramel 65g OVERSEAS	6422	65g	Dessert	22-12-2022

Product name				
Size (mm / h - L )		30 - 50 - 50		
Unit net weight (g)	65	Variation +/- (g)	3	
	i			
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)			
Туре	Box + sleeve		Туре	Cardboard	
Composition	APET + carton		Dimensions (mm)	304*186*124	
Net - gross wgt	130 g 148 g		Nb of CSU/SP	12	2
Dimensions (mm)	150*9	1*40	GTIN 14 (ITF) 154070056		5640927
UPC Code	7451142	49272	Net - gross wgt	1,56 kg	1,9 kg

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



#### Description

Ready-to-eat raw cakes Caramel & Chocolate flavor.

#### Ingredients

dates, oligofructose, coconut oil, coconut milk, almonds, buckwheat, hazelnuts, cocoa powder, agave syrup, sesame seeds, salt.

Contains: Almonds, hazelnuts, coconut, sesame. May contain traces of other 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. 21 days between 2 and 7°C. 14 months at -18°C. Frozen product. Never refreeze a thawed product.

V1.2 Page 1/2

Products names	Ref.	Wgt	Usage	Date
Duo raw cake Chocolate & caramel 65g OVERSEAS	6422	65g	Dessert	22-12-2022

## **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	2
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
Francis .	kJ	1693.59	1100.83
Energy	kcal	405.16	263.36
Fat	g	23.89	15.53
of which saturated	g	15.01	9.76
of which trans	g	0.00	0.00
Carbohydrates	g	37.23	24.20
of which sugars	g	23.25	15.11
Fibers	g	17.89	11.63
Proteins	g	4.65	3.02
Salt	g	0.25	0.16

	Contact	
VIGNISSE Julie	Tel: +32 4 388 10 13	Urgence: +32 492 16 90 85
LABRO Michaël	Tel: +32 4 325 13 30	Urgence: +32 474 35 27 75

V2.0 Page 2/2