

Nats Rawline

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

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

NATS
RAWLINE

BRCS

Food Safety

CERTIFICATED

IFS
Food

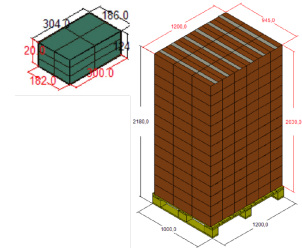
Products names	Ref.	Wgt	Usage	Date
Duo raw cake Tiramisu 65g OVERSEAS	6424	65g	Dessert	22-12-2022

Product name			
Size (mm / h - 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	Box + sleeve		Type	Cardboard
Composition	APET + carton		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)	15407005640934
UPC Code	745114234001		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 Tiramisu flavor

Ingredients
dates, cashews, water, coconut milk, coconut oil, almonds, buckwheat, coconut powder, agave syrup, cocoa powder, coffee powder, natural flavor, salt. Contains : Cashews, almonds, coconut. 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. 7 days between 2 and 7°C. 14 months at -18°C. Frozen product. Never refreeze a thawed product.

Products names	Ref.	Wgt	Usage	Date
Duo raw cake Tiramisu 65g OVERSEAS	6424	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	0
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	1512	981
	kcal	363	236
Fat	g	24.4	15.9
-- of which saturated	g	12.2	7.9
-- of which trans	g	0,00	0,00
Carbohydrates	g	26.1	17.0
-- of which sugars	g	21.9	14.2
Fibers	g	4.7	3.1
Proteins	g	7.3	4.7
Salt	g	0.18	0.12

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