

Nats Rawline

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Products names	Ref.	Wgt	Usage	Date
12 Raw cake chocolate-hazelnuts 65g	6511	65g	Dessert	05-03-2021

Product information			
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 (1 tray / 12 raw cakes)		Type	Carton
Composition	Carton + RPET + APET		Dimensions (mm)	526 * 240 * 275
Net - gross wgt	780 g	932 g	Nb of CSU/SP	12
Dimensions (mm)	253 * 231 * 40		GTIN 14 (ITF)	15407005641467
UVC code	5407005641460		Net - gross wgt (g)	9,36 kg 11,4 kg

Palettisation			
Pallet type	Euro		
Pallet height	2000		
SP/layer	7		
Layer/pallet	8	carton/pallet	56

Description

Squares composed of a crunchy layer of dates and dried fruits topped with a chocolate and hazelnut mousse.

Ingredients

Coconut milk, dates 32%, dark chocolate (cocoa paste, cane sugar, cocoa butter) 13.2%, HAZELNUTS 10%, non-hydrogenated coconut oil, buckwheat, salt.

Preparation

Remove the raw cakes from the freezer 2 hours before tasting and let them rest in the fridge (2°C-7°C) in their closed packaging. After opening : 9 days between 2°C and 7°C. Storage conditions : 14 months at -18°C. Frozen product. Do not refreeze after defrosting.

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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	Absence/25g
Salmonella	Absence/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

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	1922	1249
	kcal	463	301
Fat	g	34.1	22.2
-- of which saturated	g	25.4	16.5
-- of which trans	g	0,00	0,00
Carbohydrates	g	31.9	20.7
-- of which sugars	g	25.8	16.8
Fibers	g	3.5	2.28
Proteins	g	5.3	3.45
Salt	g	0.03	0.02

Contact		
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