

Nats Rawline

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NATS

Products names	Ref.	Wgt	Usage	Date
12 Raw Cakes Caramel-Chocolate 65g NATS	6482	65g	Dessert	23-04-2019

Product name			
Size (mm / h - L -l)	30 - 50 - 50		
Unit net weight (g)	65	Variation +/- (g)	3
Shelf life	14 months		
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 (containing 1 tray)	Type	Carton
Composition	Carton + RPET + APET	Dimensions (mm)	526*240*275
Net - gross wgt (g)	780 ca 932	Nb of CSU/SP	12
Dimensions (mm)	253*231*40	GTIN 14 (ITF)	15407005640156
GTIN 13 (EAN)	5407005640159	Net - gross wgt (g)	9360 ca 11434

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

Description
Raw dessert with 3 layers: a crust made of dates and almonds, a caramel made out of date and a cocoa layer.

Ingredients
dates, coconut milk, ALMONDS, agave syrup, buckwheat, non-hydrogenated coconut oil, cocoa powder 5%, HAZELNUTS, maple syrup, tahin (SESAME seeds), salt

Preparation
Raw cake ready to eat. 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:	9 days between 2 and 7°C ; 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	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	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
Energy	kJ	1479	961
	kcal	355	231
Fat	g	18.4	12
-- of which saturated	g	11.3	7.4
-- of which trans	g	0	0
Carbohydrates	g	35.1	22.8
-- of which sugars	g	35.3	23
Fibers	g	12.2	7.9
Proteins	g	6.1	4
Salt	g	<0.1	<0.1

Contact		
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