Nats Rawline

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Products names	Ref.	Wgt	Usage	Date
12 Raw Cakes Lime-Mango 65g NATS	6480	65g	Dessert	16-04-2019

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 12 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)	15407005640132	
GTIN 13 (EAN)	5407005640135		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 lime mousse and a mango mousse.

Ingredients

dates, CASHEW NUTS, ALMONDS, coconut milk, agave syrup, mango 9.4%, non-hydrogenated coconut oil, lime 5.8%, lemon, cornflower petals

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:	7 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	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	1721	1119
	kcal	414	269
Fat	g	28.6	18.6
-- of which saturated	g	13.4	8.7
-- of which trans	g	0	0
Carbohydrates	g	26.5	17.2
-- of which sugars	g	23.8	15.5
Fibers	g	5.1	3.3
Proteins	g	10.1	6.6
Salt	g	<0.025	<0.02

Contact		
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