

Nats Rawline

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Products names	Ref.	Wgt	Usage	Date
20 Mini Raw Cakes Caramel-Chocolate 24g NATS	6557	24g	Dessert	08-10-2024

Product name			
Size (mm / h - L -l)	30 * 30 * 20		
Unit net weight (g)	24	Variation +/- (g)	2
Shelf life at prod / delivery	14 / 10 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	Cardboard
Composition	Carton + RPET + APET		Dimensions (mm)	539*241*245
Net - gross wgt	480 g	632 g	Nb of CSU/SP	12
Dimensions (mm)	253*231*40		GTIN 14 (ITF)	15407005643232
GTIN 13 (EAN)	5407005643235		Net - gross wgt	5760 g 7950 g

Palettisation			
Pallet type	US		
Pallet height	2105		
SP/layer	7		
Layer/pallet	8	Box/pallet	672

Description
Ready-to-eat gluten free cakes : Dates Caramel & Cocoa.

Ingredients
dates, oligofrucctose, non-hydrogenated coconut oil, coconut milk (organic coconut extract, water), almonds, buckwheat, hazelnut, cocoa powder (processed with alkali), agave syrup, sesame, 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.

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Use and conservation
Ready to eat. Never refreeze a thawed product.

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
Energy	kJ	1717	412
	kcal	410	99
Fat	g	23	5.63
-- of which saturated	g	15	3.56
-- of which trans	g	0.00	0.00
Carbohydrates	g	37	8.78
-- of which sugars	g	26	6.36
Fibers	g	17	4.16
Proteins	g	4.6	1.11
Salt	g	0.23	0.06

Contact		
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