

Product specification
Lanterns 2,9x4 cm + 3,1x4,8 cm



General information

Article number:	2000430
Article description:	Lanterns 2,9x4 cm + 3,1x4,8 cm
Legal description:	Decorated white chocolate
Intrastat number:	17049030
EAN Code: (Box)	5404023929662
General disclosure:	

Ingredients

	<u>% in recipe</u>	<u>Origin</u>	<u>Source</u>
sugar	38,1	AT, BE, FR, DE, NL, PL, GB, AR, BR, CO, IN, MU, MZ, RE, ZM	beet/cane
cocoa butter	36,0	CI, CM, GH, NG, DO, EC, PE	cocoa bean
skimmed MILK powder	18,5	EU	cow
anhydrous MILK fat	6,5	EU	cow
emulsifier - E322 (sunflower)	< 1	AR, UA	sunflower
flavour - natural vanilla flavour	< 1	MG, PG	vanilla bean
colour - E101	< 1	CN	fermentation
colour - E172	< 1	EU	mineral, non-artificial
cocoa powder fat reduced	< 1	CI, GH, NG, CM	cocoa bean
colour - E120	< 1	EU	Dactylopius coccus
colour - E133	< 1	US	synthetic

Allergens

(definitions following EC directives 1169/2011/EC) +: contains as ingredient -: free from ?: may contain traces or unknown

GLUTEN	-	Lactose	-
CRUSTACEANS	-	wheat	-
EGGS	-	barley	-
FISH	-	spelt	-
PEANUTS	-	kamut	-
SOYA	?	almonds	-
MILK	+	hazelnuts	-
NUTS	-	walnuts	-
CELERY	-	cashews	-
MUSTARD	-	pecan nuts	-
SESAME	-	Brazil nuts	-
SULPHUR DIOXIDE AND SULPHITES >10mg/kg	-	Pistachionuts	-
LUPIN	-	Macadamianuts	-
MOLLUSCS	-	rye	-

Nutritional value (per 100g)

Source Nutritional value:	Based on literature
energy	2524 kJ 607 kcal
fat	43 g
saturates fat	27 g
mono unsaturated fatty a	15 g
poly unsaturated fatty a	1,8 g
carbohydrates	48 g
sugars	47 g
dietary fiber	0 g
protein	6,5 g
salt	0,26 g

Physical parameters

AW-value	<0.55
Moisture	Max. 1 %

Chemical parameters

Parameters	Value	Bias
total dry cocoa solids	36,2 %	Min.
dry non-fat cocoa solids	0,0 %	Min.
cocoa butter	36,2 %	Min.
dry milk solids	24,6 %	+/- 1
dry non-fat milk solids	18,0 %	
milk fat	6,6 %	+/- 0,5

Microbiological parameters

	Max. value	Unit of Measure	Method
COLIFORM	<10	CFU/g	Conform ISO 4832
EColi	<1	CFU/g	Conform ISO 16649-3
Salmonella	Not detected	/250g	AFNOR BRD-07/6-07/04
TPC	<5 000	CFU/g	Conform ISO 4833-1
Mold	<50	CFU/g	AFNOR BKR 23/11-12/18
Yeast	<50	CFU/g	AFNOR BKR 23/11-12/18
Enterobacteriaceae	<10	CFU/g	AFNOR BRD 07/24-11/13

Organoleptic parameters

Taste	Sweet - typical taste of white chocolate
Smell	Sweet - typical smell of white chocolate
Structure	Crispy - melts in the mouth

Physical control

Metal detection	Fe:2mm;non-Fe:2,5mm;SS: 3mm
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Shelflife and storage conditions

Shelflife	36 Month
Storage	12-20°C no fluctuations, dry(<65% RH), free from sunlight and foreign odours

Packaging

Unit/Blister	25					
Blister/Box	5					
Box/pallet	512					
Layers/pallet	1					
Box/Layer	512					
Net weight (+/-)	0,286 KG					
Gross weight (+/-)	0,430 KG					
Packaging	Material	Used as	Weight (g)	Height (mm)	Length (mm)	Width (mm)
label			0	0,0	800,0	500,0
label			0	0,0	800,0	500,0
Mousse			2	2,0	275,0	185,0
Paper			13	5,0	275,0	185,0
box	cardboard		52	35,0	280,0	190,0
Blister			13	0,2	275,0	175,0

Additional information

Halal	Possible on demand
Kosher	Not certified
RFA	Possible on demand
RSPO	Not certified
Fairtrade	Possible on demand
Bio	Not certified
Vegan	Not suitable
Vegetarian	Not suitable