

Product specification

Curl balloons 9 cm



General information	
Group name:	White chocolate
Intrastat number:	17049030
Article number:	2067302

Ingredients			
	%	Origin	Source
sugar	37,9	AT,BE,FR,DE,NL,PL,GB,AR,BR,CO,IN,MU,MZ,RE,ZM	beet/cane
cocoa butter	35,6	CI,CM,GH,NG,DO,EC,PE	cocoa bean
skimmed MILK powder	19,0	EU,PL	cow
anhydrous MILKFAT	6,4	EU	cow
emulsifier - E322 (sunflower)	< 1	AR,UA	sunflower
sweetened condensed whole MILK	< 1	ES	Cow
Flavour - natural vanilla flavour	< 1	MG,PG	vanilla bean
humectant - E422	< 1	IT	palm oil
emulsifier - E322 SOYA	< 1	US	Soy
thickener - E440	< 1	DE	vegetable
preservative - E218	< 1	CN	synthetic
preservative - E202	< 1	CN	synthetic
emulsifier - E433	< 1	DE	vegetable
acid - E330	< 1	CN	vegetable
colour - E151*	< 1	IN	synthetic
colour - E133	< 1	IN	synthetic
colour - E122**	< 1	IN	synthetic
colour - E110**	< 1	IN	synthetic
colour - E102**	< 1	IN	synthetic

* May have a negative effect on the activity or attention of children

Allergens	
gluten	- (definitions following EC directives 1169/2011/EC)
crustaceans	- +: contains as ingredient
eggs	- -: free from
fish	- ?: may contain traces or unknown
peanuts	-
soya	+
milk	+
nuts	-
celery	-
mustard	-
sesame	-
sulphur dioxide and sulphites >10mg/kg	-
lupin	-
molluscs	-

Nutritional value	(per 100g)
energy	603,0 kcal
energy	2511,0 kJ
fat	42,8 g
saturates fat	26,4 g
carbohydrates	47,7 g
sugars	47,5 g
protein	6,6 g
salt	0,26 g

Physical parameters			
AW-value	<0.55		
Moisture	Max. 1 %		
Chemical parameters			
<u>Parameters</u>	<u>Value</u>	<u>Bias</u>	
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			
	<u>Max. value</u>	<u>Method</u>	
EColi	<10 CFU/g	3M 01/08 - 06/01	
Listeria	0 CFU/25 g	AFNOR BRD 07/4 - 08/98	
Salmonella	0 CFU/25 g	AFNOR BRD 07/11-12/05	
TPC	<5 000 CFU/g	AFNOR 3M 01/1-09/89	
Y&M	<100 CFU/g	AFNOR 3M 01/13-07/14	
Organoleptic parameters			
Taste	Sweet - typical taste of white chocolate		
Arôme	Sweet - typical smell of white chocolate		
Structure	Crispy - melts in the mouth		
Physical control			
Metal detection	Fe:1,5mm;non-Fe:1,75mm;SS: 2,0mm		
Shelflife and storage			
Shelflife	36 Month		
Storage	15-20°C no fluctuations, dry(<65% RH), free from sunlight and foreign odours		
Packaging			
Unit/Box	69		
Box/	15		
Box/pallet	240		
Net weight (+/-)	0,321 KG		
Gross weight (+/-)	0,467 KG		
<u>Packaging</u>	<u>Material</u>	<u>Direct contact</u>	<u>Weight</u> <u>Dimensions</u>
box		no	0,080 KG 375,0x150,0x 60,0 mm
tray		yes	0,024 KG 372,0x149,0x 29,0 mm
Transfer		yes	0,006 KG 350,0x130,0x 0,1 mm
Additional information			
Halal	Not certified		
Kosher			
RFA	Possible on demand		
RSPO	Possible on demand		
Fairtrade	Possible on demand		
Bio	Not certified		
Vegan			
Vegetarian			
Certificates			
• BRC certificate We, Leman Decorations Belgium and Leman Decorations Thailand, hereby declare that we are BRC certified.			
• Self checking certificate FASFC (FAVV-AFSCA) We, Leman Decorations Belgium, hereby declare that we are certified for G022 and G039.			
• GMP, HACCP We, Leman Decorations Thailand, hereby declare that we are GMP and HACCP certified.			
• HACCP We, Leman Decorations Mauritius, hereby declare that we are HACCP certified.			

Statements
<p>#• GMO-statement As far as we know and based on statements from our suppliers, we, Leman Decorations, herewith declare that this product does not contain any GMO ingredients or additives, according to the EC Directive 1829/2003 & 1830/2003. Therefore the product must not be labeled as being of GMO origin.</p> <p>• Ionizing radiation statement As far as we know and based on statements from our suppliers, we, Leman Decorations, herewith declare that this product and its ingredients are not submitted to ionizing radiation energy.</p> <p>• Contamination statement As far as we know and based on statements from our suppliers, we, Leman Decorations, herewith declare that this product is in accordance with the European legislation concerning pesticides (396/2005), concerning heavy metals (2023/915) and concerning dioxins and PCB (1259/2011).</p> <p>• Nano-materials statement As far as we know and based on statements from our suppliers, we, Leman Decorations, herewith declare that this product does not contain intentionally produced nano-materials or is not produced with nano-technology. The products are in compliance with regulation 1169/2011.</p> <p>• Packaging statement As far as we know and based on statements from our suppliers, we, Leman Decorations, hereby declare that the packaging of this product is in accordance with the European legislation 1935/2004 and 10/2011.</p> <p>• Food additives statement As far as we know and based on statements from our suppliers, we, Leman Decorations, hereby declare that the food additives used in this product are in compliance with the European legislation 1333/2008.</p> <p>• Natural vanilla flavour statement As far as we know and based on statements from our suppliers, we, Leman Decorations, hereby declare that the natural vanilla flavour, if used in this product, is in compliance with the European legislation 1334/2008.</p> <p>• Bisphenol statement As far as we know and based on statements from our suppliers, we, Leman Decorations, hereby declare that the packaging does not contain bisphenol A.</p> <p>• Soy lecithin statement As far as we know and based on statements from our suppliers, we, Leman Decorations, hereby declare that the soy lecithin, if used in this product, is IP.</p>