

Article: Chocolate half easter eggs (dark chocolate) – 17,5cm

Delivery form: 1,2 kg/8 unites

Shelf life: 24 Month (s) after production date.

Typical composition: cocoa mass 43,5%; sugar 43,5%; cocoa butter 12,5%; emulsifier: **soya** lecithin <1%; natural vanilla flavouring <1%

Nutritional data for 100g (by calculation based on literature data)

ENERGY VALUE	549 kcal	SUGARS (MONO+DISACCHARIDES)	43,5 g
TOTAL FAT	36,1 g	DIETARY FIBRE	8,1 g
SATURATED FATTY ACID	21,6 g	TOTAL PROTEIN	5,1 g
AVAILABLE CARBOHYDRATES	46,2 g	SALT	0,01 g

Microbiological limits

TOTAL PLATE COUNT (CC)	max 5.000/g
YEASTS	max 50/g
MOULDS	max 50/g
ENTEROBACTERIACEAE	max 10/g
COLIFORMES	max 10/g
E.COLI	absent/g
SALMONELLAE	absent/25g

Possible allergen cross contact during processing

May contain : Milk

This product is made on shared lines that process products containing allergen ingredients and therefore may contain these allergens. The levels of cross contact allergens can vary. We strongly recommend our customers pass this allergen information forward and include it on their own product labels, particularly products sold to consumers. We also advise our customers to take into account any local allergen content and labeling standards.

Legal data (calculated according to EU Directive 2000/36/EC)

Dry cocoa solids	55,6 %	+/-1,5
Dry fatfree cocoa solids	19,4 %	+/- 1

Ionization

The product does not contain ingredients subjected to ionization.

GMO Declaration of Conformity

All the raw materials used for the manufacture of its food products:

- come from a non-GMO source;
- fully comply with European regulations in this area: EC / 1829/2003 and EC / 1830/2003 (applicable from 19/04/2004) with regard to the marketing and labeling of GMO products.

Technical data sheet: Version 1.1

Date: 25/02/2021

Created by Carolina Oliveira Cabral

Chocolaterie BAPLU sprl

Rue du Bailli 54 • 1050 Brussels • BELGIUM

Validate by Stéphane Deconninck



Technical Data Sheet



Storage conditions:

Store in a clean, dry, and odorless room.

Storage temperature: 12-20 ° C.