

Product specification
Santa Claus 6,7x6 cm



General information

Article number:	1015421
Article description:	Santa Claus 6,7x6 cm
Legal description:	Decorated white chocolate
Intrastat number:	17049030
EAN Code: (Box)	5404023978271
General disclosure:	

Ingredients

	% in recipe	Origin	Source
sugar	43,8	AT, BE, FR, DE, NL, PL, GB, AR, BR, CO, IN, MU, MZ, RE, ZM	beet/cane
cocoa butter	29,6	CI, CM, GH, NG, DO, EC, PE	cocoa bean
whole MILK powder	24,6	27countriesofEU, UK	cow
colour - E172	< 1	EU	non-artificial
emulsifier - E322 (sunflower)	< 1	AR, UA, FR, DE	sunflower
cocoa mass	< 1	CI, CM, GH, NG, DO, EC, PE	cocoa bean
colour - E120	< 1	EU	Dactylopius coccus
flavour - natural vanilla flavour	< 1	MG, PG	vanilla bean,vanilla beans

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	575,0 kcal
energy	2399,0 kJ
fat	37,0 g
saturates fat	22,5 g
carbohydrates	53,9 g
sugars	52,5 g
protein	6,3 g
salt	0,23 g

Physical parameters

AW-value	<0.55
Moisture	Max. 1 %

Chemical parameters		
Parameters	Value	Bias
total dry cocoa solids	30,48 %	Min.
dry non-fat cocoa solids	0,2 %	Min
cocoa butter	30,28 %	Min.
dry milk solids	24,25 %	+/- 1
dry non-fat milk solids	17,72 %	
milk fat	6,53 %	+/- 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	Absent	/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:1,5mm;non-Fe:1,75mm;SS: 2,0mm

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

Packaging						
Unit/Box	32					
Box/pallet	512					
Layers/pallet	1					
Box/Layer	512					
Net weight (+/-)	0,391 KG					
Gross weight (+/-)	0,526 KG					
Packaging	Material	Used as	Weight (g)	Height (mm)	Length (mm)	Width (mm)

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