

Product specification
Curl red 1,5X9 cm



General information

Article number:	1032222
Article description:	Curl red 1,5X9 cm
Legal description:	Decorated white chocolate
Intrastat number:	17049030
EAN Code: (Box)	5425029340381
General disclosure:	

Ingredients

	<u>% in recipe</u>	<u>Origin</u>	<u>Source</u>
sugar	43,9	AT, BE, FR, DE, NL, PL, GB, AR, BR, CO, IN, MU, MZ, RE, ZM	beet/cane
cocoa butter	30,6	CI, CM, GH, NG, DO, EC, PE	cocoa bean
whole MILK powder	24,9	27countriesofEU, UK	cow
emulsifier - E322 (sunflower)	< 1	AR, UA	sunflower
flavour - natural vanilla flavour	< 1	MG, PG	vanilla bean
colour - E101	< 1	CN	fermentation
colour - E120	< 1	EU	Dactylopius coccus

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	581,0 kcal
energy	2422,0 kJ
fat	37,7 g
saturates fat	22,8 g
carbohydrates	53,9 g
sugars	52,6 g
protein	6,2 g
salt	0,23 g
dietary fiber	0,0 g
mono unsaturated fatty acids	0,3 g
poly unsaturated fatty acids	0,0 g

Physical parameters

AW-value	<0.55
Moisture	Max. 1 %

Chemical parameters

Parameters	Value	Bias
total dry cocoa solids	30,2 %	Min.
dry non-fat cocoa solids	0,0 %	Min.
cocoa butter	30,2 %	Min.
dry milk solids	24,5 %	+/- 1
dry non-fat milk solids	17,9 %	
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	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
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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/Box	120					
Net weight (+/-)	0,266 KG					
Gross weight (+/-)	0.430 KG					
Packaging	Material	Used as	Weight (g)	Height (mm)	Length (mm)	Width (mm)

Additional information

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