

Product specification

Christmas figurines 3,9 cm



General information	
Article number:	2015743
Article description:	Christmas figurines 3,9 cm
Legal description:	Decorated dark chocolate
Intrastat number:	18063290
EAN Code: (Box)	5401029010035
General disclosure:	

Ingredients			
	% in recipe	Origin	Source
cocoa mass	40,7	CI, CM, GH, NG, DO, EC, PE	cocoa bean
sugar	39,8	AT, BE, FR, DE, NL, PL, GB, AR, BR, CO, IN, MU, MZ, RE, ZM	Beet/cane
cocoa butter	17,3	CI, CM, GH, NG, DO, EC, PE	cocoa bean
colour - E172	1,5	EU, DE	non-artificial,mineral
flavour - natural vanilla flavour	< 1	MG, PG	vanilla beans
emulsifier - E322 (sunflower)	< 1	AR, FR, DE, UA	sunflower
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	2371 kJ 569 kcal
fat	40 g
saturates fat	24 g
mono unsaturated fatty a	14 g
poly unsaturated fatty a	1,7 g
carbohydrates	44 g
sugars	40 g
dietary fiber	6,8 g
protein	5,2 g
salt	0 g

Physical parameters	
AW-value	<0.55
Moisture	Max. 1 %

Chemical parameters		
Parameters	Value	Bias
total dry cocoa solids	56,94 %	Min.
dry non-fat cocoa solids	19,05 %	Min
cocoa butter	37,9 %	Min.
dry milk solids	0,0 %	+/- 1
dry non-fat milk solids	0,0 %	
milk fat	0,0 %	+/- 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	Bitter - typical dark chocolate taste
Smell	Sweet - typical dark chocolate scent
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	120					
Box/pallet	512					
Layers/pallet	1					
Box/Layer	512					
Net weight (+/-)	0,362 KG					
Gross weight (+/-)	0,506 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	Possible on demand
RFA	Possible on demand
RSPO	Not certified
Fairtrade	Not certified
Bio	Not certified
Vegan	Suitable
Vegetarian	Suitable