

Product specification

Skull Dia de los muertos 11.5x13.5 cm



General information	
Article number:	2091267
Article description:	Skull Dia de los muertos 11.5x13.5 cm
Legal description:	Cocoa fantasy
Intrastat number:	17049030
EAN Code: (Box)	5401029012350
General disclosure:	

Ingredients			
	% in recipe	Origin	Source
sugar	38,0	AT, BE, FR, DE, NL, PL, GB, AR, BR, CO, IN, MU, MZ, RE, ZM	beet/cane
cocoa butter	36,3	CI, CM, GH, NG, DO, EC, PE	cocoa bean
skimmed MILK powder	18,4	EU	cow
anhydrous MILK fat	6,4	EU	cow
emulsifier - E322 (sunflower)	< 1	AR, UA	sunflower
colour - E172	< 1	EU	non-artificial
flavour - natural vanilla flavour	< 1	MG, PG	vanilla bean
concentrate - sweet potato	< 1	NL	sweet potato
concentrate - black radish	< 1	NL	black radish
concentrate - apple	< 1	DE, AT, IT	apple
colour - E133	< 1	US	synthetic
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	2526	kJ
	607	kcal
fat	43	g
saturates fat	27	g
mono unsaturated fatty a	15	g
poly unsaturated fatty a	1,8	g
carbohydrates	47	g
sugars	47	g
dietary fiber	0	g
protein	6,4	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>Unit of Measure</u>	<u>Method</u>
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	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	10					
Box/pallet	512					
Layers/pallet	1					
Box/Layer	512					
Net weight (+/-)	0,295 KG					
Gross weight (+/-)	0,439 KG					
<u>Packaging</u>	<u>Material</u>	<u>Used as</u>	<u>Weight (g)</u>	<u>Height (mm)</u>	<u>Length (mm)</u>	<u>Width (mm)</u>
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	Not certified
RFA	Possible on demand
RSPO	Possible on demand
Fairtrade	Possible on demand
Bio	Not certified
Vegan	Not suitable
Vegetarian	Not suitable