

Product specification

Gingerbread houses 5x4 cm



General information	
Article number:	2015749
Article description:	Gingerbread houses 5x4 cm
Legal description:	Decorated white chocolate
Intrastat number:	17049030
EAN Code: (Box)	5401029015436
General disclosure:	

Ingredients			
	% in recipe	Origin	Source
sugar	38,2	AT, BE, FR, DE, NL, PL, GB, AR, BR, CO, IN, MU, MZ, RE, ZM	beet/cane
cocoa butter	36,0	CI, CM, GH, NG, DO, EC, PE	cocoa bean
skimmed MILK powder	18,6	EU	cow
anhydrous MILK fat	6,5	EU	cow
emulsifier - E322 (sunflower)	< 1	AR, UA	sunflower
flavour - natural vanilla flavour	< 1	MG, PG	vanilla bean
cocoa powder fat reduced	< 1	CI, GH, NG, CM	cocoa 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	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	48 g
sugars	48 g
dietary fiber	0 g
protein	6,5 g
salt	0,26 g

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

Chemical parameters		
Parameters	Value	Bias
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			
	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	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
Attention! This article is sensitive for condensation!	

Packaging						
Unit/Box	90					
Box/pallet	512					
Layers/pallet	1					
Box/Layer	512					
Net weight (+/-)	0,377 KG					
Gross weight (+/-)	0,521 KG					
Packaging	Material	Used as	Weight (g)	Height (mm)	Length (mm)	Width (mm)
label	cardboard		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			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	Not certified
Fairtrade	Possible on demand
Bio	Not certified
Vegan	Not suitable
Vegetarian	Not suitable