

Product specification

Round 2027 2 cm



General information	
Article number:	2014096
Article description:	Round 2027 2 cm
Legal description:	Decorated dark chocolate
Intrastat number:	18063290
EAN Code: (Box)	5401029009336
General disclosure:	

Ingredients			
	% in recipe	Origin	Source
cocoa mass	41,9	CI, CM, GH, NG, DO, EC, PE	cocoa bean
sugar	41,0	AT, BE, FR, DE, NL, PL, GB, AR, BR, CO, IN, MU, MZ, RE, ZM	Beet/cane
cocoa butter	16,0	CI, CM, GH, NG, DO, EC, PE	cocoa bean
colour - E100	< 1	IN	Curcuma longa
flavour - natural vanilla flavour	< 1	MG, PG	vanilla beans
emulsifier - E322 (sunflower)	< 1	AR, FR, DE, UA	sunflower

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	2372 kJ 569 kcal
fat	39 g
saturates fat	23 g
mono unsaturated fatty a	14 g
poly unsaturated fatty a	1,7 g
carbohydrates	46 g
sugars	41 g
dietary fiber	7,0 g
protein	5,3 g
salt	0 g

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

Chemical parameters		
Parameters	Value	Bias
total dry cocoa solids	57,7 %	Min.
dry non-fat cocoa solids	19,3 %	Min
cocoa butter	38,4 %	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	300					
Box/pallet	512					
Layers/pallet	1					
Box/Layer	512					
Net weight (+/-)	0,319 KG					
Gross weight (+/-)	0,463 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	Possible on demand
RFA	Possible on demand
RSPO	Not certified
Fairtrade	Possible on demand
Bio	Not certified
Vegan	Suitable
Vegetarian	Suitable