

Product specification

Ball gold color 2,2-2,8 cm



General information	
Article number:	1013713
Article description:	Ball gold color 2,2-2,8 cm
Legal description:	Decorated white chocolate
Intrastat number:	17049030
EAN Code: (Box)	5401029137138
General disclosure:	

Ingredients			
	% in recipe	Origin	Source
sugar	37,9	AT, BE, FR, DE, NL, PL, GB, AR, BR, CO, IN, MU, MZ, RE, ZM	beet/cane
cocoa butter	36,1	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
flavour - natural vanilla flavour	< 1	MG, PG	vanilla bean
colour - E171	< 1	US	mineral
colour - E172	< 1	US	mineral

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	2520 kJ 605 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	140					
Box/pallet	256					
Layers/pallet	1					
Box/Layer	256					
Net weight (+/-)	0,499 KG					
Gross weight (+/-)	0,689 KG					
Packaging	Material	Used as	Weight (g)	Height (mm)	Length (mm)	Width (mm)

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