TECHNICAL SHEET

Choco Fondant (bucket 15kg)

V2.02
valid from: 9/06/2021

massepain sleeubus
amandel- & suikerproducten

article number: 410.101
EAN-code article: 5425003280405

Product description

fondant with cocoa destined to cover viennoiserie

Product specifications

TASTE	chocolat, sugar	SMELL	chocolat
VISUAL	solid paste	COLOR	dark brown
STRUCTURE	solid paste		

Ingredients

sacharose (75%), water (15%), glucose (6%), cocoa (4%), natural vanilla aroma (<0,01%),

preservative(s):   potassium sorbate

Nutritional information (per 100g)

ENERGY VALUE	1465	Kj	(350kcal)
FAT	0,6	g	
- saturated fats	0,4	0	
- mono unsaturated fats		g	
- poly unsaturated fats		g	
CARBOHYDRATE	85,3	g	
- sugars	85,3	g	
- polyols		g	
- starch		g	
FIBRES	1,1	g	
PROTEINS	0,7	g	
SALT	<0,01	g	

Microbiological information

GERM COUNT	at 30°C (ISO 4833-1)	maximum value / g:	50.000
YEAST	at 25°C (ISO 21527-1)	maximum value / g:	100
MOULD	at 25°C (ISO 21527-2)	maximum value / g:	100

Dietary information

This product can be consumed within a food regime of...

CELIAC DESEASE	yes
LACTOSE INTOLERANT DIET	yes
GLUTEN INTOLERANT DIET	yes
KOSHER	yes
HALAL	yes
VEGAN	yes
BIO/ORGANIC	no
FAIR TRADE	no

Allergen information

according regulation EU 1169 / 2011	PRODUCT	PRODUCTION LINE	FACTORY
1. CEREALS CONTAINING GLUTEN	no	no	no
1.1 Wheat	no	no	no
1.2 Rye	no	no	no
1.3 Barley	no	no	no
1.4 Oats	no	no	no
1.5 Spelt	no	no	no
1.6 Kamut	no	no	no
2. CRUSTACEANS	no	no	no
3. EGGS	no	no	no
4. FISH	no	no	no
5. PEANUTS	no	no	no
6. SOYBEANS	no	no	yes
7. MILK	no	no	no
8. NUTS	no	no	yes
8.1 Almonds	no	no	yes
8.2 Hazelnuts	no	no	yes
8.3 Walnuts	no	no	no
8.4 Cashews	no	no	no
8.5 Pecan nuts	no	no	no
8.6 Brazil nuts	no	no	no
8.7 Pistachio nuts	no	no	yes
8.8 Macadamia	no	no	no
9. CELERY	no	no	no
10. MUSTARD	no	no	no
11. SESAME SEEDS	no	no	no
12. SULPHUR DIOXIDE & SULFITES	no	no	no
13. LUPIN	no	no	no
14. MOLLUSCS	no	no	no
15. CACAO	yes	yes	yes

Storage and transport conditions

Conservation:	9 months (272 days)
Storage conditions:	Conservation in its original closed packaging in a clean, dry and dark storage room. Ideal conservation conditions between 11°C and 18°C; maximum 21°C

Quality information

GMO DECLARATION

We confirm that this product does not contain ingredients, additives or aromas of any kind that are derived from genetically modified organisms. This is why no additional GMO labeling is needed according to the current European reglementation.

IONISATION DECLARATION

Neither this product, neither its ingredients, have been tretaed with ionizing radiation.

QUALITY SYSTEM

Massepain Sleeubus BV is IFS Food 7.0 certified for almond products, fondant and chocolate and is audited in a yearly basis by SGS.

Massepain Sleeubus BV is BIO certified (BE-BIO-01) for sugar products and is audited on a yearly basis by Certisys.

Legal information

GN CODE	1806.9060
GN DESCRIPTION	Chocolat and other recipies containing cocoa for human consumption: paste with cocoa, in a direct packaging with nett volume of 1 kg or more.

Packaging information

Distribution unit:	bucket 15 kg		Nett weight:	15.000 g
			Gross weight:	15.410 g

Palletisation:

TYPE PALLET	EUR-palet	NETT WEIGHT PALLET	660 kg
NUMBER D.U. PER LAYER	11	GROSS WEIGHT PALLET	692 kg
NUMBER LAYERS PER PALLET	4		
TOTAL NUMBER D.E. PER PALLET	44		

PRIMARY PACKAGING

TYPE PACKAGING	orange PP bucket	NETT WEIGHT	15.000 g
UNITS PER PACKAGING	1	GROSS WEIGHT	15.410 g
EAN CODE PACKAGING	5425003280405	L x B x H	27,5 x 27,5 x22,6

SECONDARY PACKAGING

TYPE PACKAGING		NETT WEIGHT	
UNITS PER PACKAGING		GROSS WEIGHT	
EAN CODE PACKAGING		L x B x H	

TERTIARY PACKAGING

TYPE PACKAGING	-	NETT WEIGHT	
UNITS PER PACKAGING		GROSS WEIGHT	
EAN CODE PACKAGING		L x B x H	

QUARTAN PACKAGING

TYPE PACKAGING	-	NETT WEIGHT	
UNITS PER PACKAGING		GROSS WEIGHT	
EAN CODE PACKAGING		L x B x H	

DISCLAIMER:

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