

# Leman Cake Decorations www.leman.be

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# **Productspecification**

# Spiral small neutral 4 cm gold

|  |  |  | ion |
|--|--|--|-----|

Group name: Decorated dark chocolate

Intrastat number: 18063290 Article number: 34928

| Ingredients                |          |                                    |               |
|----------------------------|----------|------------------------------------|---------------|
|                            | <u>%</u> | <u>origin</u>                      | source        |
| cocoa mass                 | 41,1     | CI, GH, NG, CM, DO, PE, EC         | cocoa bean    |
| sugar (cane + beet)        | 38,5     | EU, MU, MZ, ZM, CO, AR, BR, IN, RE | cane or beet  |
| cocoa butter               | 14,1     | CI, GH, NG, CM, DO, PE, EC         | cocoa bean    |
| sugar (beet)               | 5,0      | BE                                 | beet          |
| vegetable oil (coconut)    | < 1      | Asia, South America, EU            | coconut       |
| emulsifier: E322           | < 1      | IN, BR, AR                         | soya          |
| flavour: vanilla (natural) | < 1      | MG                                 | vanilla beans |
| colour: E171               | < 1      | DE, US                             | mineral       |
| glazing agent: E904        | < 1      | IN, TH, MY                         | Kerria lacca  |
| colour: E172               | < 1      | DE, US                             | mineral       |

AZO: May have a negative effect on the activity and attention of children

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| Allergens |   |  |  |
|-----------|---|--|--|
| gluten    | - | (definitions following EC directives 2003/89/EC and 2006/142/EC) |  |
| shellfish | - | +: contains as ingredient  |  |
| egg       | - | -: free from   |  |
| fish      | - | ?: may contain traces or unknown                                 |  |
| peanut    | - |  |  |
| soya      | + |  |  |
| milk      | ? |  |  |
| nut       | - |  |  |
| celery    | - |  |  |
| mustard   | - |  |  |
| sesame    | - |  |  |
| SO2       | - |  |  |
| lupin     | - |  |  |
| molluscs  | - |  |  |
|           |   |  |  |

| Nutritional value table (pe | er 100g) |
|-----------------------------|----------|
| Energy                      | 556 kcal |
| Energy                      | 2316 kJ  |
| Carbohydrate                | 48 g     |
| Carb. Of which sugars       | 43,6 g   |
| Protein                     | 5,2 g    |
| Fat                         | 36,4 g   |
| saturated fat               | 22 g     |
| Salt                        | 0,01 g   |
|                             |          |

| Physical parameters |  |                |  |  |
|---------------------|--|----------------|--|--|
| Moisture: Max. 1%   |  | Dry matter: NA |  |  |
|                     |  | Aw-value: NA   |  |  |

| Chemical parameters |              |             |  |
|---------------------|--------------|-------------|--|
| <u>Parameter</u>    | <u>Value</u> | <u>Bias</u> |  |
| Dry cocoa           | 58,2 %       | Min.        |  |
| Dry non-fat cocoa   | 19,9 %       |             |  |
| Cocoa butter        | 38,2 %       |             |  |
| Dry milk            | 0,0 %        | +/- 1       |  |
| Dry non-fat milk    | 0,0 %        |             |  |
| Milk fat            | 0,0 %        | +/- 0,5     |  |
|                     |              |             |  |
|                     |              |             |  |
|                     |              |             |  |
|                     |              |             |  |
|                     |              |             |  |

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# Microbiological parameters

Max. value Method

Salmonella: 0/25g

ISO 6579

AFNOR BRD 07/4 - 08/98 Listeria: 0/25g

# Organoleptic parameters

Sweet - typical for chocolate Taste: Odour: Sweet - typical for chocolate

# **Physical control**

Fe:1,5mm; non-Fe: 2,0mm; SS: 2,5mm Metaldetection:

# Shelflife and storage

Shelflife: 36 months

12-20°C no fluctuation, dry (< 65% RH), free from sunlight and foreign odours Storage:

# **Packaging**

100 Units/box: 0 Box/outer: 0 Box/Pallet: 150 g Net weight (±): 250 g Gross weight (±):

<u>Packaging</u> Material **Direct Contact** Weight **Dimensions** Bubble LDPE 20 g 29 x 21 x 0 cm yes Plastic sheet LDPE 70 g 37 x 29,1 x 0 cm yes Box cardboard with window PET 29 x 21,3 x 4 cm 87,3 g no cardboard Box 1000 g 37 x 72 x 37 cm no

# **Additional Information**

Halal Not suitable Kosher Not suitable

UTZ Possible - on demand

RSPO NA Vegetarian Suitable Vegan Not suitable

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### Certificates

#### **BRC** certificate

We, Leman Cake Decorations, hereby declare that we are BRC certified since 2010.

## Self checking certificate FASFC (FAVV-AFSCA)

We, Leman Cake Decorations, hereby declare that we are certificated for G022 and G039.

#### **Statements**

#### **GMO-statement**

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, herewith declare that this product does not contain any GMO ingredients or additives, according the EC Directive 1829/2003 & 1830/2003. Therefore the product must not be labeled as being of GMO origin.

#### **Ionizing radiation statement**

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, herewith declare that this product and its ingredients are not submitted to ionizing radiation energy.

#### Contamination statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, herewith declare that this product is in accordance with the European legislation concerning pesticides (396/2005), concerning heavy metals (1881/2006) and concerning dioxins and PCB (1259/2011).

#### Nano-materials statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, herewith declare that this product does not contain intentionally produced nano-materials or is not produced with nano-technology. The products are in compliance with regulation 1169/2011.

## **Packaging statement**

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, hereby declare that the packaging of this product is in accordance with the European legislation 1935/2004 an 10/2011.

## Food additives statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, hereby declare that the food additives used in this product are in compliance with the European legislation 1333/2008.

## Natural vanilla flavour statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, hereby declare that the natural vanilla flavour used in this product is in compliance with the European legislation 1334/2008.

#### Bisphenol statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, hereby declare that this product does not contain bisphenol A.

#### Soy lecithin statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, hereby declare that the soy lecithin used in this product is IP.

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