

Product specification
Xmas assortment white 3x4 cm



General information

Article number:	1014488
Article description:	Xmas assortment white 3x4 cm
Legal description:	Cocoa fantasy
Intrastat number:	17049030
EAN Code: (Box)	5401029144884
General disclosure:	

Ingredients

	<u>% in recipe</u>	<u>Origin</u>	<u>Source</u>
sugar	43,6	AT, BE, FR, DE, NL, PL, GB, AR, BR, CO, IN, MU, MZ, RE, ZM	beet/cane
cocoa butter	28,3	CI, CM, GH, NG, DO, EC, PE	cocoa bean
whole MILK powder	22,3	27countriesofEU, UK	cow
cocoa mass	4,2	CI, CM, GH, NG, DO, EC, PE	cocoa bean
emulsifier - E322 (sunflower)	< 1	AR, UA, FR, DE	sunflower
extract - paprika	< 1	IN, ES	paprika
colour - E172	< 1	EU	non-artificial
flavour - natural vanilla flavour	< 1	MG, PG	vanilla bean, vanilla beans
colour - E120	< 1	EU	Dactylopius coccus
colour - E133	< 1	US	synthetic
colour - E100	< 1	IN	Curcuma longa

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	575,0 kcal
energy	2397,0 kJ
fat	37,2 g
saturates fat	22,4 g
carbohydrates	53,2 g
sugars	51,4 g
protein	6,2 g
salt	0,21 g

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

Chemical parameters		
Parameters	Value	Bias
total dry cocoa solids	32,98 %	Min.
dry non-fat cocoa solids	1,95 %	Min.
cocoa butter	31,03 %	Min.
dry milk solids	22,03 %	+/- 1
dry non-fat milk solids	16,09 %	
milk fat	5,93 %	+/- 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	Absent	/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 - due to the presence of dyes, the taste may differ from that of white chocolate
Smell	sweet - due to the presence of dyes, the scent may differ from that of white chocolate
Structure	Crispy - melts in the mouth

Physical control	
Metal detection	Fe:2mm;non-Fe:2,5mm;SS: 3mm

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	60					
Net weight (+/-)	0,195 KG					
Gross weight (+/-)	0,398 KG					
Packaging	Material	Used as	Weight (g)	Height (mm)	Length (mm)	Width (mm)

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