

Product specification

Button 12mm Intense35 milk 4x2,5kg RA MB



General information	
Article number:	2102627
Article description:	Button 12mm Intense35 milk 4x2,5kg RA MB
Legal description:	Milk chocolate
Intrastat number:	18062010
EAN Code: (Bag)	5420062814318
EAN Code: (Box)	5420062815315
UPC Code (Bag)	887542025919
UPC Code (Box)	887542025926
General disclosure:	

Ingredients			
	% in recipe	Origin	Source
sugar	39,9		
cocoa butter	23,5		
whole MILK powder	22,5		
cocoa mass	13,5		
extract - vanilla	< 1		
emulsifier - E322 SOYA	< 1		

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	2383 kJ 571 kcal
fat	37 g
saturates fat	23 g
mono unsaturated fatty a	13 g
poly unsaturated fatty a	1,6 g
trans-fatty acids	0,4 g
carbohydrates	50 g
sugars	48 g
dietary fibre	2,3 g
protein	7,4 g
salt	0,21 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	37,0 %	Min.
dry non-fat cocoa solids	6,2 %	Min
dry milk solids	21,9 %	+/- 1
milk fat	5,9 %	+/- 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 milk chocolate taste
Smell	Sweet - typical milk chocolate scent
Structure	Crispy - melts in the mouth

Shelflife and storage conditions	
Shelflife	18 Month
Storage	12-20°C no fluctuations, dry(<65% RH), free from sunlight and foreign odours

Packaging						
Bag/Box	4					
Box/One-way pallet 100x120cm	100					
Layers/One-way pallet 100x12	5					
Box/Layer	20					
Net weight (+/-)	10,000 KG					
Gross weight (+/-)	10,671 KG					
<u>Packaging</u>	<u>Material</u>	<u>Used as</u>	<u>Weight (g)</u>	<u>Height (mm)</u>	<u>Length (mm)</u>	<u>Width (mm)</u>
Pallet corner 1500x3mm		Tertiary packaging	284	0,0	1500,0	3,0
Pallet 1200x1000mm oneway		Tertiary packaging	20100	0,0	1200,0	1000,0
Label 150 x100mm neutral white		Tertiary packaging	2	0,0	150,0	100,0
Ink ribbon 110x450000mm thermotransfer		Tertiary packaging	0	0,0	187,2	0,0
Sheet top+bottom 1600x1400mm transparent		Tertiary packaging	5	0,0	1600,0	1400,0
Sheet brown		Tertiary packaging	100	0,0	0,0	0,0
Stretch foil machine		Tertiary packaging	1000	0,0	0,0	0,0
Tape adhesive 48x990000mm transparent		Tertiary packaging	2	0,0	1000,0	48,0
Box outer 270x229x343mm Veliche white	cardboard	Secondary packaging	354	0,0	0,0	0,0
Bag zipper 105x218x310mm Veliche preprinted 2,5kg		Primary packaging	20	310,0	105,0	218,0
Label inner front 150x160mm Veliche preprinted Intense		Tertiary packaging	2	0,0	150,0	160,0
Label inner back 100x180mm Veliche preprinted Intense		Tertiary packaging	2	0,0	180,0	100,0

Additional information	
Halal	Certified
Kosher	Certified
RFA	MB certified
Vegan	Not suitable
Vegetarian	Suitable
Origine	Produced in Belgium