

Product specification
Velvet ball white 2,9 cm



General information	
Article number:	IO24866
Article description:	Velvet ball white 2,9 cm
Legal description:	Decorated white chocolate
Intrastat number:	17049030
EAN Code: (Box)	5401029248667
General disclosure:	

Ingredients			
	<u>% in recipe</u>	<u>Origin</u>	<u>Source</u>
sugar	43,9	AT, BE, FR, DE, NL, PL, GB, AR, BR, CO, IN, MU, MZ, RE, ZM	beet/cane
cocoa butter	29,7	CI, CM, GH, NG, DO, EC, PE	cocoa bean
whole MILK powder	24,8	27countriesofEU, UK	cow
emulsifier - E322 (sunflower)	<1	AR, UA	sunflower
flavour - natural vanilla flavour	<1	MG, PG	vanilla bean
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	2399,0 kJ
fat	36,7 g
saturates fat	22,2 g
carbohydrates	54,6 g
sugars	52,6 g
protein	6,2 g
salt	0,23 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	30,2 %	Min.
dry non-fat cocoa solids	0,0 %	Min.
cocoa butter	30,2 %	Min.
dry milk solids	24,5 %	+/- 1
dry non-fat milk solids	17,9 %	
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	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 - 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
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Shelflife and storage conditions

Shelflife	24 Month
Storage	12-20°C no fluctuations, dry(<65% RH), free from sunlight and foreign odours

Packaging

Unit/Box	96					
Net weight (+/-)	0,540 KG					
Gross weight (+/-)	0,705 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>

Additional information

Halal	Not certified
RFA	Possible on demand
RSPO	Possible on demand
Fairtrade	Possible on demand
Bio	Not certified