

Product specification

Button 12mm Euphoria31 caramel 2x5kg RA MB



General information	
Article number:	2103701
Article description:	Button 12mm Euphoria31 caramel 2x5kg RA MB
Legal description:	White chocolate with caramel
Intrastat number:	17049030
EAN Code: (Bag)	5410668075602
EAN Code: (Box)	5410668075909
UPC Code (Bag)	887542036069
UPC Code (Box)	887542036366
General disclosure:	

Ingredients				
	<u>% in recipe</u>	<u>% in ingredient</u>	<u>Origin</u>	<u>Source</u>
cocoa butter	31,1			
caramel powder	19,4			
skimmed MILK		0		
sugar		0		
sweet whey (MILK)		0		
butter (MILK)		0		
natural flavour		0		
sugar	16,9			
whole MILK powder	11,6			
skimmed MILK powder	8,3			
caramel powder	8,2			
sugar		0		
glucose syrup		0		
butter (MILK)		0		
cream (MILK)		0		
caramel powder	3,4			
sugar		0		
glucose syrup		0		
water		0		
butter (MILK)		0		
cream (MILK)		0		
salt		0		
salt	< 1			
emulsifier - E322 (sunflower)	< 1			
caramelised sugar	< 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	2407 kJ	
	577 kcal	
fat	39 g	
saturates fat	24 g	
mono unsaturated fatty a	12 g	
poly unsaturated fatty a	1,5 g	
trans-fatty acids	0,3 g	
carbohydrates	47 g	
sugars	44 g	
dietary fibre	0 g	
protein	9,2 g	
salt	0,69 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	45,7 %	Min.
dry non-fat cocoa solids	0,0 %	Min
dry milk solids	28,5 %	+/- 1
milk fat	4,5 %	+/- 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 taste of caramel
Smell	Sweet - typical caramel scent
Structure	Crispy - melts in the mouth

Shelflife and storage conditions	
Shelflife	15 Month
Storage	12-20°C no fluctuations, dry(<65% RH), free from sunlight and foreign odours

Packaging						
Bag/Box	2					
Box/One-way pallet 100x120cm	100					
Layers/One-way pallet 100x12	5					
Box/Layer	20					
Net weight (+/-)	10,000	KG				
Gross weight (+/-)	10,643	KG				
Packaging	Material	Used as	Weight (g)	Height (mm)	Length (mm)	Width (mm)
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	360,0	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
Bag zipper Veliche preprinted 5kg Non Belg		Primary packaging	20	0,0	0,0	0,0
Box outer Veliche white NonBe 2x5kg	cardboard	Secondary packaging	374	0,0	0,0	0,0
Label inner front 150x160mm Veliche preprinted Euphoria		Tertiary packaging	2	0,0	0,0	0,0
Label inner back 100x180mm Veliche preprinted Euphoria		Tertiary packaging	2	0,0	150,0	160,0

Additional information	
Halal	Certified
Kosher	Certified
RFA	MB certified
Vegan	Not suitable
Vegetarian	Suitable