

Product specification
Flower yellow and pink 3 cm



General information

Article number:	1032006
Article description:	Flower yellow and pink 3 cm
Legal description:	Decorated white chocolate
Intrastat number:	17049030
EAN Code: (Box)	5404023931436
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	24,9	27countriesofEU, UK	cow
emulsifier - E322 (sunflower)	< 1	AR, UA	sunflower
colour - E120	< 1	EU	Dactylopius coccus
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	577,0 kcal
energy	2406,0 kJ
fat	37,0 g
saturates fat	22,5 g
carbohydrates	54,4 g
sugars	52,6 g
protein	6,3 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	36 Month
Storage	12-20°C no fluctuations, dry(<65% RH), free from sunlight and foreign odours

Packaging

Unit/Box	175					
Net weight (+/-)	0,415 KG					
Gross weight (+/-)	0,428 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>
Blister			13	0,2	275,0	175,0

Additional information

Halal	Suitable
Kosher	Not certified
RFA	Possible on demand
RSPO	Not certified
Fairtrade	Possible on demand
Bio	Not certified
Vegan	Not suitable
Vegetarian	Suitable