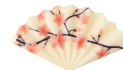


Product specification
Fan with flowers 5,5x3 cm



General information

Article number:	2000426
Article description:	Fan with flowers 5,5x3 cm
Legal description:	Decorated white chocolate
Intrastat number:	17049030
EAN Code: (Box)	5404023929600
General disclosure:	

Ingredients

	<u>% in recipe</u>	<u>Origin</u>	<u>Source</u>
sugar	38,2	AT, BE, FR, DE, NL, PL, GB, AR, BR, CO, IN, MU, MZ, RE, ZM	beet/cane
cocoa butter	36,1	CI, CM, GH, NG, DO, EC, PE	cocoa bean
skimmed MILK powder	18,5	EU	cow
anhydrous MILK fat	6,5	EU	cow
emulsifier - E322 (sunflower)	< 1	AR, UA	sunflower
flavour - natural vanilla flavour	< 1	MG, PG	vanilla bean
colour - E120	< 1	EU	Dactylopius coccus
colour - E132	< 1	US	synthetic

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	2527 kJ 607 kcal
fat	43 g
saturates fat	27 g
mono unsaturated fatty a	15 g
poly unsaturated fatty a	1,8 g
carbohydrates	48 g
sugars	47 g
dietary fiber	0 g
protein	6,5 g
salt	0,26 g

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

Chemical parameters		
Parameters	Value	Bias
total dry cocoa solids	36,2 %	Min.
dry non-fat cocoa solids	0,0 %	Min
cocoa butter	36,2 %	Min.
dry milk solids	24,6 %	+/- 1
dry non-fat milk solids	18,0 %	
milk fat	6,6 %	+/- 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	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 white chocolate
Smell	Sweet - typical smell 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/Blister	20					
Blister/Box	5					
Unit/Box	100					
Box/pallet	512					
Layers/pallet	1					
Box/Layer	512					
Net weight (+/-)	0,345 KG					
Gross weight (+/-)	0,489 KG					
Packaging	Material	Used as	Weight (g)	Height (mm)	Length (mm)	Width (mm)
label			0	0,0	800,0	500,0
label			0	0,0	800,0	500,0
Mousse			2	2,0	275,0	185,0
Paper			13	5,0	275,0	185,0
box	cardboard		52	35,0	280,0	190,0
Blister			13	0,2	275,0	175,0

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