

	Type document:	Specification		
	Titel:	AL003S0000 Truffle Shells White		
	Documentnumber:	CCB.SP.KW.01	Version:	3
Created by: Denise Knapper	Authorized by: Michael Graban	Department: Quality	Date: 10-07-2026	Page: 1 of 4

1. Supplier	
	ChocConcept Belgium Productions BV Muizenvenstraat 15 2300 Turnhout Belgium Tel: +32 3 300 11 22 Mail: info@chocconceptbelgium.be Web: www.chocconceptbelgium.be

2. Definition	
Item Code	AL003S0000
Item name	Truffle Shells White [504 pcs.]
Legal name	White Chocolate
HS-code	17049030

3. Ingredient list	
Sugar 44.3%	
Cocoa Butter 30.0%	
Whole MILK Powder 25.1%	
Emulsifier: Sunflower Lecithin [E322] <1%	
Emulsifier: Polyglycerol polyricinoleate [E476] <0.5%	
Natural Vanilla Flavouring <1%	

4. Contains allergens	
MILK	

5. May contain allergens	
SOY	

6. Product identifiers	
Form	Sphere
Colour	Creamy White
Size	25mm
Flavour	Typical chocolate
Smell	Typical chocolate

7. Typical values (if relevant)	
	Approx %
Dry Cocoa Solids	29
Dry Milk Solids	24.5
Milk fat	6.6

8. Nutritional information (g / 100g product) – Estimated values	
Energy	578 kcal / 2410 kJ
Total fat	37.1g
Of which:	
- Saturated fatty acids	22.4g
- Mono-unsaturated fatty acids:	12.7g
- Poly-unsaturated fatty acids:	1.6g
Carbohydrates	54.4g
Of which:	
- Sugar	53.1g
Protein	6.3g
Dietary Fibre	0.0g
Salt	0.23g
Moisture	<1%

9. Indicative microbiological values		
	Max value	Unit
Total aerobic plate count	5000	CFU/g
Yeasts	50	CFU/g
Mould	50	CFU/g
Enterobacteriaceae	10	CFU/g
Salmonella	Not detected	/25g

10. Dietary information			
	Suitable	Not suitable	Certified
Vegan		X	
Lacto-vegetarian (avoid meat, fish and egg)	X		
Ovo-vegetarian (avoid meat, fish and milk)		X	
Ovo-lacto-vegetarian (avoid meat and fish)	X		
Kosher	X		
Halal	X		

11. Allergen information according to (EU) 1169/2011			
	+ = present		- = absent
Allergen	As ingredient	On the line	In the same building
Cereals containing Gluten and products thereof	-	-	-
Eggs and products thereof	-	-	-
Milk and products thereof (including lactose)	+	+	+
Peanuts and products thereof	-	-	-
Nuts and products thereof	-	-	-
Soybeans and products thereof	-	+	+
Sesame seeds and products thereof	-	-	-
Celery and products thereof	-	-	-
Sulphur dioxide and sulphites (> 10 ppm)	-	-	-
Mustard and products thereof	-	-	-
Fish and products thereof	-	-	-
Crustaceans and products thereof	-	-	-
Lupin and products thereof	-	-	-
Molluscs and products thereof	-	-	-

12. Transport and storage	
Transport temperature	Between +12°C and +20°C
Stocking temperature	Between +12°C and +20°C
Humidity	<70%
Stocking remarks	Store in securely packaging in an area free of odours and infestation. Cool, away from light and avoid major temperature variations.
Shelf life	18 months

13. Packaging
1.4KG
Pieces/ Box: 504

14. GMO
Herewith we, ChocConcept Belgium, declare that all raw materials used are either from a non-GM source or fully comply with the European Regulations regarding this subject: EC/1829/2003 and EC/1830/2003 (applicable from 19/04/2004 onwards) regarding the marketing and labelling of GMO products.

15. Nanomaterial
Herewith we, ChocConcept Belgium, declare that there are no nanomaterials present in the packaging of products that we supply.

16. Radiation
Based on the data we received from our suppliers, we can assure that the supplied products, as well as the ingredients are not submitted to any kind of ionization/irradiation.

17. Declaration of acceptance	
This specification has been sent to you by mail. Remarks and comments can be made within one month after sharing the specification. If we receive no comments during this month, the specification will be understood to have been checked and accepted by the customer. Specs in this document are always prevailing over written mails and/or verbal agreements.	
Created by	Denise Knapper
Position	Quality