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**PRODUCT NAME :** SUCETTE LICORNE

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**LEGAL NAME :** decorated milk chocolate figure

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<b>Net weight</b>	35g			
<b>CA : gross weight</b>	1236.90g			
<b>Number CU by CA</b>	24			


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**CONSERVATION :** This product must be kept in a dry and cold place, with a temperature between 12 and 20°C and a relative humidity at max. 65%. Stay away from odours.

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**Shelf life :** 457 days from date of manufacture

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**ALLERGENS** (in accordance with regulation (EC) 1169/2011)

ALLERGENS (Regulation (EC) 1169/2011)	Present in product	Cross contamination risk	Absent
<b>Cereal containing gluten and products thereof</b>			x
<b>Crustaceans and products thereof</b>			X
<b>Eggs and products thereof</b>			x
<b>Fish and products thereof</b>			X
<b>Peanut and products thereof</b>			X
<b>Soybeans and products thereof</b>	x		
<b>Milk and products thereof</b>	x		
<b>Nuts and products thereof</b>			x
<b>Celery and products thereof</b>			X
<b>Mustard and products thereof</b>			X
<b>Sesame seeds and products thereof</b>			X
<b>Sulphur dioxide and sulphites &gt; 10 ppm</b>			X
<b>Lupin and products thereof</b>			X
<b>Molluscs and products thereof</b>			X

**INGREDIENTS LIST :**

EN: sugar, cocoa butter, whole MILK powder, skimmed MILK powder, mass of cocoa, emulsifier: SOY lecithin, flavor (s): natural vanilla flavor, color (s): E162, concentrate: spirulina, apple. Milk chocolate (Ingredients: sugar, cocoa butter, whole milk powder, skimmed milk powder, cocoa mass, emulsifier: soya lecithin (E322), flavor (s): natural vanilla flavor) Milk chocolate contains minimum 32% cocoa matter, minimum 27% milk matter. Cocoa confectionery decoration (Ingredients: sugar, cocoa butter, whole milk powder, emulsifier: soy lecithin (E322), flavor (s): natural vanilla flavor, color (s): Beetroot red (E162)) Cocoa confectionery decoration contains at least 28% cocoa material, 25% milk material at least. Cocoa confectionery decoration (Ingredients: sugar, cocoa butter, whole milk powder, emulsifier: soya lecithin (E322), flavor (s): natural vanilla flavor, concentrate: spirulina, apple) Cocoa confectionery decoration contains at least 28% cocoa material, 25% milk material at least. White chocolate (Ingredients: sugar, cocoa butter, whole milk powder, emulsifier: lecithin soy (E322), flavor (s): natural vanilla flavor) White chocolate contains minimum 28% cocoa matter, minimum 25% milk matter. Dark chocolate (Ingredients: cocoa mass, sugar, cocoa butter, emulsifier: soy lecithin (E322), flavor (s): natural vanilla flavor) Dark chocolate contains at least 55% cocoa matter. Light brown milk chocolate (Ingredients: sugar, cocoa butter, whole milk powder, skimmed milk powder, cocoa mass, emulsifier: soya lecithin (E322), flavor (s): natural vanilla flavor) Light brown milk chocolate contains minimum 29% cocoa matter, minimum 26% milk matter.

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FR: sucre, beurre de cacao, LAIT entier en poudre, LAIT écrémé en poudre, masse de cacao, émulsifiant: lécithine de SOJA, arôme(s): arôme naturel de vanille, colorant(s): E162, concentré: spiruline, pomme. Chocolat au lait (Ingrédients: sucre, beurre de cacao, lait entier en poudre, lait écrémé en poudre, masse de cacao, émulsifiant: lécithine de soja (E322), arôme(s): arôme naturel de vanille) Chocolat au lait contient matière de cacao 32% au minimum, matière de lait 27% au minimum. Cacao confiserie décoration (Ingrédients: sucre, beurre de cacao, lait entier en poudre, émulsifiant: lécithine de soja (E322), arôme(s): arôme naturel de vanille, colorant(s): Rouge de betterave (E162)) Cacao confiserie décoration contient matière de cacao 28% au minimum, matière de lait 25% au minimum. Cacao confiserie décoration (Ingrédients: sucre, beurre de cacao, lait entier en poudre, émulsifiant: lécithine de soja (E322), arôme(s): arôme naturel de vanille, concentré: spiruline, pomme) Cacao confiserie décoration contient matière de cacao 28% au minimum, matière de lait 25% au minimum. Chocolat blanc (Ingrédients: sucre, beurre de cacao, lait entier en poudre, émulsifiant: lécithine de soja (E322), arôme(s): arôme naturel de vanille) Chocolat blanc contient matière de cacao 28% au minimum, matière de lait 25% au minimum. Chocolat noir (Ingrédients: masse de cacao, sucre, beurre de cacao, émulsifiant: lécithine de soja (E322), arôme(s): arôme naturel de vanille) Chocolat noir contient matière de cacao 55% au minimum. Chocolat au lait brun claire (Ingrédients: sucre, beurre de cacao, lait entier en poudre, lait écrémé en poudre, masse de cacao, émulsifiant: lécithine de soja (E322), arôme(s): arôme naturel de vanille) Chocolat au lait brun claire contient matière de cacao 29% au minimum, matière de lait 26% au minimum.

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**NUTRITIONAL VALUES** (in accordance with regulation (EC) 1169/2011)

<b>NUTRITIONAL INFORMATION</b> (for 100g):	
<b>Energy</b>	565 kcal
	2364 kJ
<b>Fat</b>	35 g
<i>Of which Saturated</i>	21 g
<b>Carbohydrates</b>	53 g
<i>Of which Sugars</i>	51 g
<b>Proteins</b>	8.5 g
<b>Salt</b>	0.29 g

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#### **MICROBIOLOGICAL AND ADDITIONNAL INFORMATION**

	<b><u>n</u></b>	<b><u>c</u></b>	<b><u>m</u></b>	<b><u>M</u></b>	<b><u>Méthode de Ref.</u></b>
Flore mésophile totale:	5	2	1000/g	5000/g	ISO4833
Levures:	5	2	10/g	50/g	ISO7954
Moisissures:	5	2	10/g	50/g	ISO7954
Entérobactérie:	5	2	10/g	100/g	ISO7402
Coliforme:	5	2	10/g	100/g	ISO4831
E. Coli:	5	0	0/g	0/g	ISO7251
Salmonelles:	15	0	0/25g	0/25g	ISO6579

- contains no ingredients from G.M.O. origin
- does not contain ingredients subject to ionized rays

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NAME : Flore Vangindertael  
POSITION : Quality Department