VANPARYS Belgium 1889	PRODUCT TECHNICAL SHEETS	SP.T. 07 Rev. 6 DATA: 08/01/2026

DARK CHOCOLATE DRAGEE 55% COCOA

PRESENTATION OF THE PRODUCT	
Global appearance of product	Dark chocolate 55 % dragee coated with sugar and coloured
Shape	Oval
Consistence	Solid
Flavour	Sweet- typic of product
Weight (1 pcs)	4 g
INGREDIENTS	Sugar, dark chocolate 44% :(Sugar, cocoa paste , cocoa butter, emulsifying: **SOY** lecithin(E322), flavour:vanillin); rice starch, maltodextrin. Colorings agent: see below. Glazing agent: For Glossy product: carnuba wax (E903), beeswax(E901), stabilizing:glycerol; For pearly products:glazing agent: shellac(E904),vegetable oil; Anticaking agent :E555-E551.
%- KG INGREDIENTS	%
	Sugar 58,00
	Cocoa paste 30,73
	Rice starch 6,90
	Cocoa butter 2,60
	Maltodextrin 1,30
	SOY lecithin 0,26
	Flavour :vanillin 0,01
	For Glossy product: carnuba wax (E903) - beeswax(E901 max 0,05
	For pearly products: E555-E551-E904-vegetable oil 0,10
*** Colorings agent**	
Baby Blue	E132
Blush	E110 - E124
Grass green	E104 - E131
Baby Pink	E124 - E150a
Turquoise	E133
Oud Pink	E120-E150a
Water green	E102 - E131
Blush	E110-E124
White	NO COLOR
Apricot	E160a(i)
Black	E153
Brown	E102-E124-E110-E151-E122-E153
Cactus Blue	E120 - E131 -E102
Emerald green	E102- E131
Fuchsia	E120
Graphit grey	E153-E151
Jade	E153- E141
Lemon green	E131-E102
Blue Marine	E132
Orange	E160a (i)- E120
Raspberry	E120
Royal blue	E120-E131-E132
Salmon	E120 - E150c
Sky blue	E132
Taupe	E153- CHOCOBROWN(E102-E110-E122-E124- E151)
X-mas green	E132-E101
X-mas red	E120-E160a(i)
Canary	E102 - E110
Lilac	E120 -E131
Pearl grey	E153
Mostard	E150c-E101
Sand	E150c- E153
Snow white	E150c
Stone	E153 (with arabic gum)
Ecru	E150a
Yellow	E101
Olive green	E132-E101-E150c
Lychee-Terracotta	E151-E129
Crystal wedding	E160a(i)
Anice green	E101-E133
Rought red	E120-E160a(i)
Peach	E102-E124
Old Gold	E174-E100-E120-E124

The colorings: E102-E124-E110-E104-E155- E122-E129 may have an adverse effect on activity and attention in children

Informazioni nutrizionali/ Nutritional informations for 100g of product	Energy	k J	1835
	value	kcal	435
	Fats		9
	of which satured		6
	Carbohydrates		86
	of which sugar		76
	Fibre		0,7
	Proteins		2,5
	Salt		0,1
	The following nutritional values are derived from theoretical calculations, literature values and the formulation used for the prototype.		

Microbiological features (ufc/ g)	Conta mesofili totali	UFC/g	<1000 UFC/g
	Coliformi totali	UFC/g	<10 UFC /g
	Coliformi Fecali	UFC/g	<10 UFC/ g
	Escherichia Coli	UFC/g	<10 UFC /g
	Straphylococcus Aureus	UFC/g	<100 UFC/g
	Salmonella Spp	UFC/g	assente in 25 g
	Muffe e Lieviti/ Moulds and yeats	UFC/g	<10 UFC/g

Packaging	Packaging in box 1 Kg All packages are marked with batch number, expiry date and net weight Palletizing: EPAL 80x 120 cm
Transport and storage conditions	The vehicles and containers used must be clean and in good condition both external and internal. The product should not be transported with material that is not compatible with food. The product must be transported in combination with materials not aromatic Store in a cool, dry place, away from sources heat and humidity.
Intended use	Intended to adult audience
Consumption mode	As it is
Shelf life	Two years under storage conditions described above.

INFORMATION ALLERGENS
The product contains SOY **The product may contain traces of ALMOND and MILK**
DECLARATION The product has got all the characteristics requested by law.

Revisione / Revision	**RILASCIATO DA/ISSUED BY**	**DATA /DATE**
6	Quality Department	18/06/2025