

Chocolaterie Limar N.V.

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EP01308 V001.006 Ballotin Luxe Limar 8x215g



Filling: Type vulling

Legal description: praline

Labeldeclaration of ingredients for consumer units

sugar 35%, cocoa mass 12%, cocoa butter 12%, whole **MILK** powder 10%, concentrated butter (**MILK**) 7%, apple paste 5%, glucose syrup 4%, **HAZELNUTS** 3%, invert sugar syrup 2%, humidifiers: glycerol 1%, sorbitol < 1%; **ALMONDS** 1%, water 1%, apricot < 1%, unsweetened evaporated **MILK** < 1%, condensed whole **MILK** with sugar < 1%, glucose-fructose syrup < 1%, ethyl alcohol < 1%, coconut fat < 1%, emulsifier: lecithin (**SOY**) < 1%; coconut < 1%, freeze dried apple < 1%, **MILK** fat < 1%, flavouring < 1%, raspberry < 1%, **WHEAT** flour (**GLUTEN**) < 1%, palmfat < 1%, raisins < 1%, concentrated passionfruit juice < 1%, nutritional acid: citric acid < 1%; peach pieces < 1%, honey < 1%, Père Jacobert liqueur (**ALMONDS**) < 1%, colouring food (concentrate of): carrot < 1%, spirulina < 1%, safflower < 1%; **PISTACHIO NUTS** < 1%, corn starch < 1%, cinnamon < 1%, salt < 1%, concentrated orange juice < 1%, thickening agent: carboxy methyl cellulose < 1%; invertase < 1%, modified cornstarch < 1%, gelling agent: pectin < 1%; concentrated elderberry juice < 1%, skimmed **MILK** powder < 1%, **BARLEY** malt (**GLUTEN**) < 1%, **EGG** albumen < 1%, potato starch < 1%, concentrated lemon juice < 1%. Can contain traces of: **PECAN NUTS, WALNUT.**

Minimum cocoa solids

Dark chocolate 51,0% Milk chocolate 30,9% White chocolate 25,5%

Minimum milk solids

Milk chocolate 20% White chocolate 22,8%

Weight/piece:	_Gewicht per g	
Best before: see label or packing		
Keep it cool and dry	MIN: + 15°C / 59°F	MAX: + 18°C / 64°F
Weight / unit	215g	
Units / case	8	
Barcode / unit	5411961070608	
Barcode / case	5411961813083	
Number of cartons per pallet	110	
Intrastatcode	18069019	
Gross weight	_Brutogewicht_ kg	

Produced in Belgium by Chocolaterie Limar NV.

Analytical data - microbiological

	Max. value	Ref.Method
Total plate count	1000000/g	ISO4833
Yeasts and moulds	5000/g	AFNOR NF V08-059
Enterobacteriaceae	500/g	ISO21528-2
Coliforms	100/g	ISO4832
Salmonellae	0/25g	ISO6579
Listeria Monocytogenes	0/25g	AFNOR BRD 07/4-09/98
Aflatoxin B1	5,0 µg/kg	
Aflatoxins B1+B2+G1+G2	10,0 µg/kg	

Shelf life and recommended storage conditions

See legal description

Nutritional data for 100g

(calculation based on literature)

energy value:	2191 (526) kJ (kcal)
proteins:	4,78 g
carbohydrates:	51,57 g
of which -sugars:	46,03 g
-polyols:	1,64 g
-starch:	0,78 g
total fats:	32,60 g
of which -saturated:	18,82 g
- trans fatty fat :	0,60 g
- mono unsaturated fat:	11,05 g
- poly unsaturated fat:	1,19 g
cholesterol:	25,04 mg
dietary fiber:	2,99 g
salt:	0,10 g
alcohol	0,50 g

Vitamins and minerals

Vitamin A (Retinol):	10,83	µg
Vitamin B1 (Thiamin):	0,07	mg
Vitamin B2 (Riboflavin):	0,24	mg
Vitamin B3 (Niacin):	0,23	mg
Vitamin B5 (Pantothenic acid):	0,47	mg
Vitamin B6 (Pyridoxine):	0,04	mg
Vitamin B12 (Cyanocobalamin):	0,21	µg
Vitamin C (L-ascorbin acid):	0,30	mg
Vitamin D (Calciferon):	0,83	µg
Vitamin E (Alfa-tocoferol):	2,37	mg
Vitamin H (Biotin):	0,00	mg
Vitamin M (Folate):	8,88	µg
Sodium:	41,09	mg
Phosphorus:	131,88	mg
Iron:	3,81	mg
Magnesium:	42,72	mg
Zinc:	0,80	mg
Iodine:	2,60	µg
Calcium:	103,28	mg
Chloride:	80,76	mg
Potassium:	307,48	mg

Kosher Certificate

not available

GMO declaration

Chocolaterie Limar NV declares and certifies that this product is GMO free. No GMO labelling in compliance with regulations EC/1829/2003 and EC/1830/2003.

Allergens

Legal allergens

1. gluten:	+	
1.1 wheat:	+	
1.2 rye:	-	
1.3 barley:	+	
1.4 oat:	-	
1.5 spelt:	-	
1.6 kamut:	-	
2. Crustacean and shell fish:	-	
3. egg product:	+	
4. fish:	-	
5. peanuts:	-	
6. soya:	+	
7. milk:	+	
8. nuts:	+	
8.1 almonds:	+	
8.2 hazelnuts:	+	
8.3 walnuts:	?	
8.4 cashew:	-	
8.5 tree nuts pecan:	?	
8.6 Brazil nuts:	-	
8.7 pistachios:	+	
8.8 macadamia:	-	
9. celery	-	
10. mustard:	-	
11. sesam:	-	
12. sulphite (E220 -> E227)	-	with concentrate more than 10mg SO2 by kilo or liter
13. lupin	-	
14. mollusc	-	

Additional allergens

20. lactose:	+
21. cocoa:	+
22. glutamate (E620 -> E623)	-
23. chicken:	-
24. coriander:	+
25. maize:	+
26. leguminous plants:	?
27. beef:	-
28. pork:	-
29. carrot:	+
30. milk proteins:	+
31. soya proteins:	+
32. soya oil:	+
33. yeast:	?
34. nut oil:	+
35. peanut oil:	-
36. sesame oil:	-
37. benzoic acid (E210 -> E219)	-
38. azo-colouring **	-
39. tartrazin (E102)	-
40. fructose	+
41. Hazelnutoil, almondoil:	+
42. alcohol (ethanol)	+
43. gelatine	-
44. wheat starch	+
45. vanilline	+
46. umbelliferae	+
47. cinnamon	+
48. caffeine	+
49. saccharose	+

Legend: + = present - = absent ? = traces

Azo-colourings: E102, E104, E110, E122, E124, E129 (May have an adverse effect on activity and attention in children.)

This product and data comply with all recent EU and Swiss legislation.

This product specification is only legitimate for products manufactured and distributed by Chocolaterie Limar NV, packed in their original packing material.