

Technical Datasheet

Concept 38 V001.007 Bottom lid sleeve 24 chocolates 4 x 975g RFA



Filling:

Legal description: Praline

Ingredients:

sugar 41%, cocoa butter 14%, cocoa mass 13%, whole **MILK** powder 12%, **HAZELNUTS** 5%, glucose syrup 3%, palmfat 2%, concentrated butter (**MILK**) 1%, humectant: glycerol < 1%; shea fat < 1%, water < 1%, condensed whole **MILK** with sugar < 1%, coconut fat < 1%, banana puree < 1%, evaporated **MILK** < 1%, emulsifiers: lecithin < 1%, lecithin (**SOY**) < 1%; invert sugar syrup < 1%, **MILK** fat < 1%, freeze-dried raspberries < 1%, colesseed oil < 1%, rice flour < 1%, cream (**MILK**) < 1%, butter (**MILK**) < 1%, flavouring < 1%, sunflower oil < 1%, **WHEAT** flour (**GLUTEN**) < 1%, cocoa nibs < 1%, low-fat yogurt powder (**MILK**) < 1%, salt < 1%, cane sugar < 1%, cinnamon < 1%, maple syrup < 1%, **WALNUTS** < 1%, coconut oil < 1%, caramelized sugar < 1%, lean cocoa powder < 1%, nutritional acid: citric acid < 1%; skimmed **MILK** powder < 1%, corn starch < 1%, **BARLEY** malt (**GLUTEN**) < 1%, raising agent: sodium bicarbonate < 1%; acid regulator: Sodium hydroxide < 1%, ammonium hydroxide < 1%. Can contain: **RYE, OAT, SPELT, KAMUT, EGG PRODUCT, ALMONDS, CASHEW KERNELS, PECAN NUTS, BRAZIL NUTS, PISTACHIO NUTS, QUEENSLAND NUTS**. Milk chocolate: dry milk solids: 20% minimum. Milk chocolate: dry milk solids: 21,7% minimum. Milk chocolate: cocoa solids: 30,9% minimum. Milk chocolate: cocoa solids: 33% minimum. Dark chocolate: cocoa solids: 51% minimum. White chocolate: dry milk solids: 22,8% minimum. White chocolate: cocoa solids: 25,5% minimum.

| | |
|-------------------------------|--|
| Weight/piece: | |
| Best before: | 305 days after production |
| Keep it cool and dry: | MIN: + 15° C / 59° F MAX: + 18° C / 64° F |
| Weight per consumer unit: | 975 g |
| Pieces per case: | 4 |
| Barcode consumer unit: | |
| Barcode case: | |
| Number of cartons per pallet: | 63 |
| Intrastat: | 18069019 |
| Gross weight: | |

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 | |

Nutritional data for 100g

(calculation based on literature)

| | | |
|----------------------|-------------|-----------|
| Energy: | 2249 (539)) | kJ (kcal) |
| Protein: | 5.46 | g |
| Carbohydrates: | 52.78 | g |
| of which -sugars: | 48.32 | g |
| -polyols: | 0.85 | g |
| -starch: | 0.70 | g |
| Fat: | 33.52 | g |
| of which -saturates: | 18.50 | g |
| -trans: | 0.32 | g |
| -mono-unsaturates: | 12.17 | g |
| -polyunsaturates: | 1.39 | g |
| Cholesterol: | 11.30 | mg |
| Fibre: | 3.03 | g |
| Salt: | 0.18 | g |
| Alcohol: | 0.00 | g |

Vitamins and minerals

| | | |
|---------------------------------|--------|----|
| Vitamine A: | 11.93 | µg |
| Vitamine B1 (Thiamin): | 0.08 | mg |
| Vitamine B2 (Riboflavin): | 0.28 | mg |
| Vitamine B3 (Niacin): | 0.26 | mg |
| Vitamine B5 (Pantothenic acid): | 0.55 | mg |
| Vitamine B6: | 0.05 | mg |
| Vitamine B12: | 0.24 | µg |
| Vitamine C: | 0.38 | mg |
| Vitamine D: | 0.91 | µg |
| Vitamine E: | 2.91 | mg |
| Biotine: | 0.00 | mg |
| Folic acid: | 10.54 | µg |
| Sodium: | 70.23 | mg |
| Phosphorus: | 153.24 | mg |
| Iron: | 4.12 | mg |
| Magnesium: | 48.55 | mg |
| Zinc: | 0.92 | mg |
| Iodine: | 3.06 | µg |
| Calcium: | 124.25 | mg |
| Chloride: | 94.68 | mg |
| Potassium: | 324.35 | mg |

GMO certificate:

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.

Kosher certificate:

Not available

Allergens

Legal allergens

| | |
|--|---|
| 1. Cereals containing gluten and products thereof: | + |
| 1.1 wheat | + |
| 1.2 rye | ? |
| 1.3 barley | + |
| 1.4 oats | ? |
| 1.5 spelt | ? |
| 1.6 kamut | ? |
| 2. Crustaceans and products thereof: | - |
| 3. Eggs and products thereof: | ? |
| 4. Fish and products thereof: | - |
| 5. Peanuts and products thereof: | - |
| 6. Soybeans and products thereof: | + |
| 7. Milk and products thereof (including lactose): | + |
| 8. Nuts and products thereof: | + |
| 8.1 almonds | ? |
| 8.2 hazelnuts | + |
| 8.3 walnuts | + |
| 8.4 cashews | ? |
| 8.5 pecan nuts | ? |
| 8.6 Brazil nuts | ? |
| 8.7 pistachio nuts | ? |
| 8.8 macademia nuts | ? |
| 9. Celery and products thereof: | - |
| 10. Mustard and products thereof: | - |
| 11. Sesame seeds and products thereof: | - |
| 12. Sulphur dioxide and sulphites (E220 t/m E227): | - |
| at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ | |
| 13. Lupin and products thereof: | - |
| 14. Molluscs and products thereof: | - |

Legend: + = present - = absent ?= traces

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.