

» Product specification

Product name Chocolate hazelnuts dark

Product description	Hazelnuts with a dark chocolate coating (15% hazelnuts, 84,5% dark chocolate)	
Country of origin	The Netherlands	
Product characteristics:		
Texture	Firm bite, crunchy	
Colour	Dark brown	
Flavour	Chocolate and hazelnuts	
Size		
Permissible deviations	Metal detection: at least 2 mm Fe, 2 mm Non-Fe, 2 mm SS damaged max 15%, foreign materials max 0,1%, doubles max 8%	
Treated with radiation (irradiated)	No	
GMO:		
Products are non-GMO	Yes	
Needs traceability and labelling according to EC 1830/2003	No	
Needs authorization according to EC 1829/2003	No	
(Mycotoxins):		
Norm Aflatoxin B1+B2+G1+G2 (µg/kg)	Conform EU wetgeving/ Conform EU legislation	
Norm Aflatoxin B1 (µg/kg)	Conform EU wetgeving/ Conform EU legislation	
Norm Ochratoxin A (µg/kg)	conform EU wetgeving/ conform EU legislation	
Norm sulphites (ppm)	Conform EU wetgeving/ conform EU legislation	
Chemical information:		
Fat:	37,5	g / 100g
Of which monounsaturated	16,2	g / 100g
Polyunsaturated	1,9	g / 100g
Saturated	17,2	g / 100g
Trans fatty acids	0,0	g / 100g
Cholesterol	0,0	g / 100g
Protein	5,9	g / 100g
Carbohydrates:	53,3	g / 100g
Of which Sugar	42,8	g / 100g
Added sugar	41,7	g / 100g
Starch	0,7	g / 100g
Sodium	0,3	mg / 100g
Salt	0,8	mg / 100g
Dietary fibre	6,9	g / 100g
Energy (kJ)	2449	kJ / 100g
Energy (kCal)	588	kCal / 100g
Water	0,9	%

The information in this table should be viewed as the closest approximation to reality. Foods are subject to variations in composition for various reasons. Natural variation among comparable food products may arise from differences in variety, cultivation, soil conditions, season, harvest time and storage conditions. Data is provided by suppliers, analysed, calculated or literature values.

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Microbiological data:		
Total plate count	<1.000.000	cfu / g
Yeast & moulds	<100.000	cfu / g
E.coli	<100	cfu / g
Listeria	afwezig/absent	cfu / 0.01g
Salmonella	afwezig/absent	cfu / 25 g
Logistic information:		
Kind of package (box/bag)	carton of 5 kilos net	
Material of the package	box = carton, bag = PE	
Packaging content	Box 5,00 kg	

Storage and transport

The products must be preserved in a cool and dark environment which is free of odours, at a temperature between 15-18°C and a relative humidity about 65 %, unless it is reported different on the package. The products must be transported and stored under hygienic conditions, to ensure that the product cannot be contaminated by moulds, strange materials or smell.

List of ingredients

Ingredients	Percentage
Sugar	41,7000%
Cocoa mass	34,0000%
HAZELNUTS	15,0000%
Cocoa butter	8,9000%
Emulsifier (E322) SOY lecithin	<1%
Glazing agent (E414)	0,5000%

Allergenic / ALBA-list

M: Recipe contains K: May contain Z: Recipe without O: Unknown

Legal allergens

1.1	Wheat	K	1.2	Rye	Z	1.3	Barley	K
1.4	Oats	K	1.5	Spelt	Z	1.6	Kamut	Z
1.7	Gluten*	K	2.0	Crustaceans	Z	3.0	Egg	Z
4.0	Fish	Z	5.0	Peanuts	K	6.0	Soy	M
7.0	Milk	K	8.1	Almonds	K	8.2	Hazelnuts	M
8.3	Walnuts	K	8.4	Cashews	K	8.5	Pecan nuts	K
8.6	Brazil nuts	K	8.7	Pistachio nuts	K	8.8	Macadamia nuts	K
8.9	Nuts*	M	9.0	Celery	Z	10.0	Mustard	Z
11.0	Sesame	Z	12.0	Sulfur dioxide and sulphites (E220 t/m E)	Z	13.0	Lupin	Z
14.0	Molluscs	Z						

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This information is based on knowledge available at present. To the best of our knowledge, the information herein is accurate and complete. However, nothing herein contained shall be constructed to imply any warranty or guarantee. This is a non-controlled document. It will not be automatically replaced when updated.

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