

» Product specification

Product name Chocolate bonito's mixed (m/d/w)

| | | |
|--|---|-------------|
| Product description | Mix of chocolate coated diced coconut (Contains 50% chocolate (milk/dark/white)) | |
| Country of origin | The Netherlands | |
| Product characteristics: | | |
| Texture | Soft bite | |
| Colour | White, light brown, dark brown | |
| Flavour | Chocolate and coconut | |
| Size | | |
| Permissible deviations | metal detection: Fe 3,5mm, Non-Fe 5,0mm, SS 5,0mm, foreign materials max 2% | |
| 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: | 24,3 | g / 100g |
| Of which monounsaturated | 4,8 | g / 100g |
| Polyunsaturated | 0,8 | g / 100g |
| Saturated | 17,7 | g / 100g |
| Trans fatty acids | 0,0 | g / 100g |
| Cholesterol | 0,0 | g / 100g |
| Protein | 4,3 | g / 100g |
| Carbohydrates: | 62,2 | g / 100g |
| Of which Sugar | 46,9 | g / 100g |
| Added sugar | 46,7 | g / 100g |
| Starch | 10,1 | g / 100g |
| Sodium | 44,0 | mg / 100g |
| Salt | 110,0 | mg / 100g |
| Dietary fibre | 4,7 | g / 100g |
| Energy (kJ) | 2068 | kJ / 100g |
| Energy (kCal) | 494 | kCal / 100g |
| Water | 4,9 | % |

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 |
|---|------------|
| Soft coconut cubes (37% coconut, WHEAT starch, glucose-fructose syrup, sugar, dextrose, beef gelatin) | 50,0000% |
| Sugar | 26,0700% |
| Cocoa butter | 8,4400% |
| Cocoa mass | 7,8800% |
| Whole MILK powder | 6,2300% |
| Lactose (from MILK) | 0,6200% |
| Skimmed MILK powder | 0,2500% |
| Coconut | 0,1700% |
| Emulsifier (E322) SOY lecithin | 0,1200% |
| Natural vanilla flavour | 0,1200% |
| Glazing agent (E414) | 0,0800% |
| Glazing agent (E904) | 0,0200% |

Allergenic / ALBA-list

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

Legal allergens

| | | | | | | | | |
|------|-------------|---|------|--|---|------|----------------|---|
| 1.1 | Wheat | M | 1.2 | Rye | Z | 1.3 | Barley | Z |
| 1.4 | Oats | Z | 1.5 | Spelt | Z | 1.6 | Kamut | Z |
| 1.7 | Gluten* | M | 2.0 | Crustaceans | Z | 3.0 | Egg | Z |
| 4.0 | Fish | Z | 5.0 | Peanuts | K | 6.0 | Soy | M |
| 7.0 | Milk | M | 8.1 | Almonds | K | 8.2 | Hazelnuts | K |
| 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* | K | 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 | | | | | | |

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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