

» Product specification



Product name Chocolate almonds cinnamon

Product description	Almonds with a chocolate / cinnamon coating (76% milk chocolate, 23% almonds, 1% cinnamon)	
Country of origin	The Netherlands	
Specific product features:		
Texture	Firm bite / crunchy	
Color	Light brown	
Odor	Chocolate and cinnamon	
Measure	2 - 3 cm	
Permissible deviation	Free from physical contamination metal detection: Fe 3.2 mm; non-Fe 4.8 mm; SS 5.0 mm	
Products are irradiated	Nee	
GMO:		
Products are not GMO	Ja	
Traceability and labeling required in accordance with EC 1830/2003	Nee	
Authorization required in accordance with EC 1829/2003	Nee	
Standards Mycotoxins, sulfite:		
Standard Aflatoxin B1 + B2 + G1 + G2 (g / kg)	10	
Standard Aflatoxin B1 (g / kg)	8	
Standard Ochratoxin A (g / kg)	n / a	
Standard Sulfite (mg / kg)	n / a	
Nutritional values:		
Fat:	35.1	g / 100g
Of which: EV unsaturated	14.9	g / 100g
MV unsaturated	4.1	g / 100g
Saturated	13.8	g / 100g
Trans fatty acids	0.1	g / 100g
Cholesterol	0.0	g / 100g
Protein	9.1	g / 100g
Carbohydrates:	52.7	g / 100g
Of which is sugar	44.0	g / 100g
Added sugar	39.2	g / 100g
Starch	3.5	g / 100g
Sodium	57.0	mg / 100g
salt	142.4	mg / 100g
Dietary fiber	2.8	g / 100g
Energy value (kJ)	2370	kJ / 100g
Energy value (kCal)	568	kCal / 100g
Moisture	2.0	%

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:		
Aerobic plate count	<1.000.000	cfu / g
Yeasts and molds	<100.000	cfu / g
E.coli	<100	cfu / g
Listeria	afwezig/absent	cfu / 0.01g
Salmonella	afwezig/absent	cfu / 25 g
Logistical features:		
Packaging form	carton of 5 kilos net	
Type of packaging material	box = carton, bag = PE	
Package contents	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 erent 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	37.3000%
ALMONDS	22.7500%
Cocoa butter	15.7000%
Whole MILK powder	10.3000%
Cocoa mass	5.3000%
Whey powder (contains MILK)	4.9000%
Lactose (from MILK)	1.9000%
Cinnamon	1.0000%
Glazing agent (E414)	<0.1%
Emulsifier (E322) SOY lecithin	<0.1%
Natural vanilla flavour	<0.1%
Arachis oil (PEANUT)	<1%

Allergenic / ALBA-list

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



Legal allergens

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

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.