>> Product specification



	Product name Chocolate almonds milk				
Product description	Almonds with a milk chocolate coating (73% milk chocolate, 27% alm	nonds)			
Country of origin	The Netherlands				
Specific product features:					
Texture	Firm bite, crunchy and slight tooth packing	ichy and slight tooth packing			
Color	Light brown				
Odor	Chocolate and almonds	Chocolate and almonds			
Measure	2*3 cm				
Permissible deviation	Free from physical contamination Metal detection: at least 2 mm Fe, 2 mm Non-Fe, 2 mm S/S				
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:	36.3 g / 100g				
Of which: EV unsaturated	15.9 g / 100g				
MV unsaturated	4.6 g / 100g				
Saturated	13.3 g / 100g				
Trans fatty acids	0.1 g / 100g				
Cholesterol	0.0 g / 100g				
Protein	9.8 g / 100g				
Carbohydrates:	50.7 g / 100g				
Of which is sugar	42.4 g / 100g				
Added sugar	37.6 g / 100g				
Starch	3.4 g / 100g				
Natrium	54.9 mg / 100g				
salt	137.3 mg / 100g				
Dietary fiber	2.8 g / 100g				
Energy value (kJ)	2393 kJ / 100g				
Energy value (kCal)	574 kCal / 100g				
Moisture	2.2 %				

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.

>> Product specification



K M Z Z Z

Z Z

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	carton of 5 kilos net			
Type of packaging material	box = carton, bag = PE	box = carton, bag = PE			
Package contents	Box 5,00 kg	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	35.8000%
ALMONDS	27.0000%
Cocoa butter	15.0000%
Whole MILK powder	9.9000%
Cocoa mass	5.1000%
Whey powder (contains MILK)	4.7000%
Lactose (from MILK)	1.8000%
Glazing agent (E414)	<0.1%
Emulsifier (E322) SOY lecithin	<0.1%
Natural vanilla flavour	<0.1%

Allergenic / ALBA-list

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

Legal allergens

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

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.