

» Product specification

Product number	472K	Product name	Chocolate moccabeans dark
Product description		Mocca beans made of pure chocolate (Dry cocoa solids: min. 44.2%; 1% coffee beans)	
Country of origin		The Netherlands	
Specific product features:			
Texture		Firm, solid	
Color		Dark brown	
Odor		Chocolate and mocca	
Measure		n.a.	
Permissible deviation		metal detection: 3.2 mm Fe; 4.8 non-Fe; 5.0 mm SS	
Products are irradiated		No	
GMO:			
Products are not GMO		Yes	
Traceability and labeling required in accordance with EC 1830/2003		No	
Authorization required in accordance with EC 1829/2003		No	
Standards Mycotoxins, sulfite:			
Standard Aflatoxin B1 + B2 + G1 + G2 (g / kg)		n / a	
Standard Aflatoxin B1 (g / kg)		n / a	
Standard Ochratoxin A (g / kg)		n / a	
Standard Sulfite (mg / kg)		n / a	
Nutritional values:			
Fat:		29.2	g / 100g
Of which: EV unsaturated		8.7	g / 100g
MV unsaturated		1.0	g / 100g
Saturated		17.2	g / 100g
Trans fatty acids		0.0	g / 100g
Cholesterol		0.0	g / 100g
Protein		4.0	g / 100g
Carbohydrates:		65.8	g / 100g
Of which is sugar		54.5	g / 100g
Added sugar		54.1	g / 100g
Starch		0.6	g / 100g
Natrium		5.4	mg / 100g
salt		13.6	mg / 100g
Dietary fiber		5.9	g / 100g
Energy value (kJ)		2316	kJ / 100g
Energy value (kCal)		554	kCal / 100g
Moisture		1.0	%

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	54,1000%
Cocoa mass	34,9000%
Cocoa butter	9,3000%
Coffee beans	1,0000%
Glazing agent (E904)	<1%
Thickener (E414)	<1%
Emulsifier (E322) sunflower lecithin	<1%
Mocha flavour	<1%
Vegetable oil (hardened coconut oil and palm kernel oil)	<1%
Natural vanilla flavour	<1%

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	Z
1.4	Oats	Z	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	Z
7.0	Milk	K	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						