

» Product specification



| | | | |
|--|---|--------------|------------------------------|
| Product number | 00040K | Product name | Chocolate almonds Limoncello |
| Product description | Almond Vienna Yellow Limoncello (50% milk chocolate, 20% almonds, <1% lemon flavour) | | |
| Country of origin | The Netherlands | | |
| Specific product features: | | | |
| Texture | Firm bite, crunchy | | |
| Color | Yellow | | |
| Odor | Milk chocolate, almonds, lemon | | |
| Measure | | | |
| Permissible deviation | Free from physical contamination Metal detection: at least 1,5 mm Fe, 1,6 mm Non-Fe, 2,0 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) | 10 | | |
| Standard Aflatoxin B1 (g / kg) | 8 | | |
| Standard Ochratoxin A (g / kg) | n / a | | |
| Standard Sulfite (mg / kg) | n / a | | |
| Nutritional values: | | | |
| Fat: | 25.0 | g / 100g | |
| Of which: EV unsaturated | 11.0 | g / 100g | |
| MV unsaturated | 3.5 | g / 100g | |
| Saturated | 8.8 | g / 100g | |
| Trans fatty acids | 0.1 | g / 100g | |
| Cholesterol | 0.0 | g / 100g | |
| Protein | 7.6 | g / 100g | |
| Carbohydrates: | 62.8 | g / 100g | |
| Of which is sugar | 55.4 | g / 100g | |
| Added sugar | 52.5 | g / 100g | |
| Starch | 1.6 | g / 100g | |
| Sodium | 38.5 | mg / 100g | |
| salt | 96.3 | mg / 100g | |
| Dietary fiber | 2.7 | g / 100g | |
| Energy value (kJ) | 2143 | kJ / 100g | |
| Energy value (kCal) | 512 | kCal / 100g | |
| Moisture | 1.6 | % | |

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 | box 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 | 52,4600% |
| ALMONDS | 19,6000% |
| Whole MILK powder | 8,0000% |
| Cocoa mass | 7,7500% |
| Cocoa butter | 7,0000% |
| Whey powder (contains MILK) | 2,5000% |
| Glazing agent (E414) | 0,6200% |
| Sunflower oil | 0,4000% |
| Natural lemon flavour | 0,3600% |
| Tapioca dextrin | 0,3000% |
| Emulsifier (E322) SOY lecithin | 0,2500% |
| Natural vanilla flavour | 0,2500% |
| Colour (E171) | 0,2100% |
| Colour (E101) | 0,2100% |
| Glucose syrup | 0,0900% |

Allergenic / ALBA-list

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

Legal allergens

| | | | | | | | | |
|------|-------------|---|------|--|---|------|----------------|---|
| 1.1 | Wheat | K | 1.2 | Rye | K | 1.3 | Barley | K |
| 1.4 | Oats | K | 1.5 | Spelt | K | 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 | M | 8.1 | Almonds | M | 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* | M | 9.0 | Celery | Z | 10.0 | Mustard | Z |
| 11.0 | Sesame | Z | 12.0 | Sulfur dioxide and sulphites (E220 t/m E | K | 13.0 | Lupin | Z |
| 14.0 | Molluscs | Z | | | | | | |