

>>> Product specification

| Product number 00574K | Product name Yogurt cranberry | | |
|--|--|--|--|
| Product description | Cranberries with a white chocolate yogurt coating yoghurt flavour) | g (20% cranberries, 0,5% | |
| Country of origin | The Netherlands | | |
| Product characteristics: | | | |
| Texture | Firm bite of chocolate with a cranberry | | |
| Colour | White | | |
| Flavour | yoghurt chocolate with cranberries | | |
| Size | | | |
| Permissible deviations | metal detection: Fe: 2mm; non-Fe: 2 mm; SS: 2 damaged max 15% | mm | |
| Treated with radiation (irradiated) | No | | |
| GMO: | | | |
| Products are non-GMO | Yes | | |
| Needs traceability and labelling according to EC 1830/2003 | No | No | |
| Needs authorization according to EC 1829/2003 | No | | |
| (Myco)toxins: | | | |
| 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 | 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: | 19.0 g / 100 | g | |
| Of which monounsaturated | 5.8 g / 100 | g | |
| Polyunsaturated | 1.1 g / 100 | g | |
| Saturated | 10.5 g / 100 | g | |
| Trans fatty acids | 0.1 g / 100 | g | |
| Cholesterol | 0.0 g / 100 | g | |
| Protein | 3.8 g / 100 | g | |
| Carbohydrates: | 67.4 g / 100 | g | |
| Of which Sugar | 62.7 g / 100 | g | |
| Added sugar | 54.8 g / 100 | g | |
| Starch | 0.6 g / 100 | g | |
| Sodium | 43.9 mg / 10 | 00g | |
| Salt | 109.7 mg / 10 | 00g | |
| Dietary fibre | 6.9 g / 100 | g | |
| Energy (kJ) | 1967 kJ / 10 | 0g | |
| Energy (kCal) | 469 kCal / : | 100g | |
| Water | 3.5 % | | |

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) | box 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 |
|--------------------------------|------------|
| Sugar | 51,8000% |
| Cranberries | 20,0000% |
| Cocoa butter | 15,0000% |
| Whole MILK powder | 8,7000% |
| Lactose (from MILK) | 3,0000% |
| Skimmed MILK powder | 1,2000% |
| Emulsifier (E322) SOY lecithin | <1% |
| Sunflower oil | <1% |
| Natural vanilla flavour | <1% |
| Glazing agent (E414) | 0,5000% |
| Yoghurt flavour | 0,5000% |

Allergenic / ALBA-list

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

Legal allergens

| 1.1 | Wheat | K |
|------|-------------|---|
| 1.4 | Oats | Z |
| 1.7 | Gluten* | K |
| 4.0 | Fish | Z |
| 7.0 | Milk | М |
| 8.3 | Walnuts | K |
| 8.6 | Brazil nuts | K |
| 8.9 | Nuts* | K |
| 11.0 | Sesame | Z |
| 14.0 | Molluscs | Z |

| 1.2 | Rye | Z |
|------|--|---|
| 1.5 | Spelt | Z |
| 2.0 | Crustaceans | Z |
| 5.0 | Peanuts | K |
| 8.1 | Almonds | K |
| 8.4 | Cashews | K |
| 8.7 | Pistachio nuts | K |
| 9.0 | Celery | Z |
| 12.0 | Sulfur dioxide and sulphites (E220 t/m E | Z |

| 1.3 | Barley | Z |
|------|----------------|---|
| 1.6 | Kamut | Z |
| 3.0 | Egg | Z |
| 6.0 | Soy | М |
| 8.2 | Hazelnuts | K |
| 8.5 | Pecan nuts | K |
| 8.8 | Macadamia nuts | K |
| 10.0 | Mustard | Z |
| 13.0 | Lupin | Z |