

General information:

Articlenumber	1070114		
Import date	5-9-2018	Versie	3
Revision date	28-2-2020		
Product name	Almonds caramel seasalt		
Product discription	Almonds coated with white chocolate and caramel chocolate with seasalt		
Intended use	Food		
	Children can choke in this product		

Ingrediënts

<b>Almonds</b>	25,00	
<b>Almonds</b>	24,75	USA
<b>Arachide oil</b>	0,25	
<b>Chocolate White</b>	49,78	
Sugar	26,08	World
Cocoa butter	12,94	West Africa
Whole <b>milk</b> powder	6,97	Europe / New Zealand
<b>Milk</b> sugar	2,49	West Africa
Skimmed <b>milk</b> powder	1,00	Europe / New Zealand
<b>Soyalecithin</b>	0,12	Brazil / India
Natural vanilla aroma	0,12	Madagascar
<b>Yoghurt</b> powder	0,05	Germany
<b>Caramel chocolate</b>	25,00	
Sugar	12,00	World
Cocoa butter	6,63	West Africa
Whole <b>milk</b> powder	5,88	Europe / New Zealand
Cocoa mass(1)	0,25	West Africa
Spices	0,06	World
Aroma	0,06	World
<b>Soyalecithin</b>	0,06	Brazil / India
Natural vanilla aroma	0,06	Madagascar
<b>Seasalt</b>	0,12	Guérande
<b>Arabic gum</b>	0,08	Germany
<b>Shellac</b>	0,02	Germany
<b>Total</b>	<b>100,00</b>	

Cocoa ingredients: 19,82

100% white chocolate has 26% cocoa ingredients

100% Caramel chocolate has 27,5% cocoa ingredients

Product characteristics

Shape	Oval
Taste	Characteristic almonds with chocolate and seasalt
Odour	Characteristic for the product, no anomalous odour
Colour	Light brown / yellow

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#### Logistic information

Packaging	Carton box with plastic bag
Weight	5 kg
Code	Batchcode, Ingrediënts, Tht
Shelf live	12 months
Storage	Cool , dry en packed
Temperature	< 18°C
Humidity	<70%
Transport	Normal

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#### Nutritional per 100 gram

Kcal	574,31
kJ	2395,76
Proteins	9,07
Salt	0,13
Fibre	1,78
Carbohydrates	49,34
Sugar	46,44
Fats	37,38
Saturated	14,99
Mono-unsaturated	16,15
Poly-unsaturated	4,45
Transfat	0,25

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#### Microbiological values in cfu/gr

	Max:	
Total plate count	1000000	ISO 4833
Moulds	100000	ISO 7954
Yeasts	100000	ISO7954
Salmonella	0/25 gr	ISO 6579
Enterobacteriaceae	10	ISO 21528-2
Coliforms	10	ISO 4832
E-colie	100	ISO 16649-2
Staphylococcus aureus		
Bacillus cereus		
Aflatoxine B1 in ppb	<8	
Aflotoxine B1+B2+G1+G2 in ppb	<10	
Ochratoxine A in ppb		

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#### Chemical and physical values

Moisture max	5,50
Sulfite	Absent
Peroxide in meq/kg fat	
Damaged products	<2%
Pesticides	< EU-standaard
Heavy metals	< EU-standaard

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Food information:

Metal detection	Yes
GMO	GMO free
Ionisation	No
Halal	No
Kosher	No
Organic	No
Vegetarian	Yes
Vegans	No

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Allergen information ( + present,-absent,?May contain traces )

Milk protein	+	Nuts	+
Lactose	+	Nut oil	+
Eggs	-	Peanuts	?
Soya-protein	+	Peanut oil	+
Soya-lecithin	+	Sacharose	+
Gluten	?	Honey	-
Wheat	?	Sesame	?
Rye	-	Sesameoil	-
Beef	-	Glutamate	-
Pork	-	Sulfite	-
Fructose	+	Coriander	-
Cafein	+	Cellery	-
Chicken	-	Carrot	-
Fish	-	Lupin	-
Crustacean/shellfish	-	Mustard	-
Corn	-	Vanillin	+
Cocoa	+	Cinnamon	?
Legumes	-	Garlic	-

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This product is produced in a factory where peanuts,nuts ,gluten and cinnamon are processed.

Can contain pices of shells.

Foreign materials can naturally be present in the raw material. Choconut tries to prevent this by purchasing from certified suppliers with a clear purchasing policy.

All products off Choconut are accordance with BRC guidelinus and EU legislatson.

This product prepared with our best knowlegde,and as accurate as possible with the experience from that moment.

The delivered information is pure indicative and we cannot give any quarantee for the accuracy of this information.

Specification under reservation of changes and type mistakes.

 **Choconut**  
Grootmeesters in chocolade —