

General information:

|                     |   |         |   |
|---------------------|---|---------|---|
| Article number      | 1023560   | Version | 3 |
| Import date         | 19-7-2018   |         |   |
| Revision date       | 4-3-2020  |         |   |
| Product name        | Gingerbread dark mint                                 |         |   |
| Product description | Gingerbread coated with dark chocolate and mint aroma |         |   |
| Intended use        | Food  |         |   |
|                     | Children can choke on this product                    |         |   |

Ingredients

**Gingerbread**

|  |       |                                |
|--|-------|--------------------------------|
|  | 50,00 |                                |
| <b>Wheat</b> flour                                     | 27,26 | World                          |
| Sugar  | 11,71 | World                          |
| Palm and rapeseed oil                                  | 4,78  | World                          |
| Glucosesyrup   | 4,11  | Netherlands                    |
| Spices (cinnamon)                                      |       | Indonesia, Madagascar, Jamaica |
| Rising agent (ammonium- and sodium hydrogen carbonate) |       | Europe                         |
| Salt   |       | Europe                         |
| Ammonia caramel  |       | France, Netherlands            |
| Roasted sugarsyrup                                     |       | Netherlands                    |
| Skimmed <b>milk</b> powder                             |       | Netherlands                    |

\* May contain traces of **egg, nuts, peanuts sesame** and **soya**

|                       |        |                |
|-----------------------|--------|----------------|
| Chocolate             | 48,90  |                |
| Sugar                 | 23,72  | World          |
| Cocoa mass            | 20,78  | West Africa    |
| Cocoa butter          | 4,16   | West Africa    |
| <b>Soyalecithin</b>   | 0,12   | Brazil / India |
| Natural vanilla aroma | 0,12   | Madagascar     |
| Mint aroma            | 1,00   | Germany        |
| Propylene glycol      | 0,90   |                |
| Natural flavouring    | 0,10   |                |
| Arabic gum            | 0,08   | Germany        |
| Shellac               | 0,02   | Germany        |
| Total                 | 100,00 |                |

Cocoa ingredients: 24,94

100% chocolate has 51 % cocoa ingredients

Product characteristics

|       |   |
|-------|---|
| Shape | Half round  |
| Taste | Characteristic gingerbread with chocolate and mintaroma |
| Odour | Characteristic for the product, no anomalous odour      |

Colour

Dark brown

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Logistic information

|             |  |
|-------------|--|
| Packaging   | Carton box with plastic bag              |
| Weight      | 4 kg                                     |
| Code        | Batchcode, Ingrediënts, Best before date |
| Shelf live  | 9 months                                 |
| Storage     | Cool , dry en packed                     |
| Temperature | < 18°C                                   |
| Humidity    | <70%                                     |
| Transport   | Normal                                   |

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Nutritional values per 100 gram

|                  |         |
|------------------|---------|
| Kcal             | 481,69  |
| kJ               | 2024,11 |
| Proteins         | 5,65    |
| Salt             | 0,75    |
| Fibre            | 4,57    |
| Carbohydrates    | 63,54   |
| Sugar            | 39,22   |
| Fats             | 21,15   |
| Saturated        | 12,04   |
| Mono-unsaturated | 7,19    |
| Poly-unsaturated | 1,29    |
| Transfat         | 0,00    |

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Microbiological values in cfu/gr

Max:

|                               |         |             |
|-------------------------------|---------|-------------|
| Total plate count             | 50000   | ISO 4833    |
| Moulds                        | 1000    | ISO 7954    |
| Yeasts                        | 1000    | ISO7954     |
| Salmonella                    | 0/25 gr | ISO 6579    |
| Enterobacteriaceae            | 10      | ISO 21528-2 |
| Coliforms                     | 10      | ISO 4832    |
| E-colie                       | 10      | ISO 16649-2 |
| Staphylococcus aureus         |         |             |
| Bacillus cereus               |         |             |
| Aflatoxine B1 in ppb          |         |             |
| Aflotoxine B1+B2+G1+G2 in ppb |         |             |
| Ochratoxine A in ppb          |         |             |

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Chemical and physical values

|                        |                |
|------------------------|----------------|
| Moisture max           | 1,70           |
| 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                  | - | Sesame oil | ? |
| Beef                 | - | Glutamate  | - |
| Pork                 | - | Sulfite    | - |
| Fructose             | + | Coriander  | - |
| Cafeine              | + | Cellery    | - |
| Chicken              | - | Carrot     | - |
| Fish                 | - | Lupin      | - |
| Crustacean/shellfish | - | Mustard    | - |
| Maize                | - | Vanillin   | + |
| Cocoa                | + | Cinnamon   | + |
| Legumes              | - | Garlic     | - |

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

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 from Choconut are in accordance with BRC guidelines and EU legislation.

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

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

Specification under reservation of changes and typing errors

**Choconut**  
Grootmeesters in chocolade –