

General information:

Article number	1153301	Version	1
Import date	27-2-2020		
Revision date			
Product name	Liquorice mix		
Product description	Liquorice coated with milk, white and dark chocolate		
Intended use	Food		
	Children can choke on this product		

Ingredients

Chocolate	69,90	
Sugar	36,47	World
Cocoa butter	12,06	West Africa
Cocoa mass	11,18	West Africa
Whole milk powder	8,35	Europe / New Zealand
Milk sugar	1,05	West Africa
Skimmed milk powder	0,42	Europe / New Zealand
Soyalecithin	0,17	Brazil / India
Natural vanilla aroma	0,17	Madagascar
Yoghurt powder	0,02	Germany
Liquorice	30,00	
Sugar	10,32	The netherlands
Cane suger molasses	8,52	United Kingdom
Wheat flour	4,71	The netherlands
Glucose syrup (corn/wheat)	2,25	Europe
Wheat starch	1,71	Lithuania / France
Modified starch (potato)	0,93	Germany
Liquorice extract	0,48	Iran
Colour: ammonia caramel (E150c)	0,30	France
Ammonium chloride	0,27	Germany
Gelatine (porcine)	0,21	France / Spain / Belgium
Vegetable fat (coconut)	0,18	The netherlands / Germany / Belgium
Vegetable oil (coconut)	0,06	France
Flavouring (natural)	0,03	The Netherlands
Invert sugar syrup	0,03	The Netherlands
Arabic gum	0,08	Germany
Shellac	0,02	Germany
Total	100,00	

Cocoa ingredients: 23,24
 100% chocolate has 51%, 30,5% and 26% cocoa ingredients

Product characteristics

Shape	Oval
Taste	Characteristic liquorice with chocolate

Odour	Characteristic for the product, no anomalous odour
Colour	Light brown / White / Dark brown

Logistic information

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

Nutritional values per 100 gram

Kcal	474,30
kJ	1991,71
Proteins	4,27
Salt	0,11
Fibre	2,21
Carbohydrates	66,01
Sugar	58,00
Fats	20,92
Saturated	12,59
Mono-unsaturated	6,60
Poly-unsaturated	0,71
Transfat	0,17

Microbiological values in cfu/gr

Max:

Total plate count	10000	ISO 4833
Moulds	100	ISO 7954
Yeasts	100	ISO7954
Salmonella	0/25 gr	ISO 6579
Enterobacteriaceae	10	ISO 21528-2
Coliforms	10	ISO 4832
E-colie	0	ISO 16649-2
Staphylococcus aureus		
Bacillus cereus		
Aflatoxine B1 in ppb		
Aflotoxine B1+B2+G1+G2 in ppb		
Ochratoxine A in ppb		
Glycyrrhizinic acid	<1000 mg/kg	

Chemical and physical values

Moisture max	12,00
Sulfite	Absent
Peroxide in meq/kg fat	
Damaged products	<2%
Pesticides	< EU-standaard
Heavy metals	< EU-standaard

Food information:

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

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	-

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 –