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#### General information:

Revision date

Product name

Article number 1150201 Import date 20-7-2018

> 17-2-2020 Cashew mix

Product description Cashew coated with milk, white and dark chocolate

Intended use Food

Children can choke on this product

Version

## Ingredients

Chocolate 65,90

Sugar 34,38 World Cocoa butter 11,37 West Africa

Cocoa mass 10,54 Europe / New Zealand Whole **milk** powder 7,88 Europe / New Zealand

Milk sugar 0,99 West Africa

Skimmed **milk** powder 0,40 Europe / New Zealand

Soyalecithin0,16Brazil / IndiaNatural vanilla aroma0,16MadagascarYoghurt powder0,02Germany

**Cashew** 34,00

Cashew 33,66 Vietnam

Sunflower oil 0,34 Europe / South Africa / Argentina /Uruquay

Arabic gum 0,08 Germany Shellac 0,02 Germany

Total 100,00

Cocoa ingredients: 21,91

100% chocolate has 51%, 30,5% and 26% cocoa ingredients

### **Product characteristics**

Shape Half moon

Taste Characteristic cashew with chocolate

Odour Characteristic for the product, no anomalous odour

Colour Light brown, white and 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

Nutritional values per 100 gram   Kcal   S56,58   kd   2332,59   Proteins   10,58   Salt   0,08   Fibre   3,23   Carbohydrates   46,31   Sugar   40,09   Fats   36,07   Saturated   14,64   Mono-unsaturated   16,62   Poly-unsaturated   3,39   Transfat   0,16		Humidity	<70%		
Kcal   556,58		rransport	Normal		
Kcal   556,58	Nutritiona	al values per 100 gram			
KJ			556,58		
Proteins   10,58   Salt   0,08   Fibre   3,23   Carbohydrates   46,31   Sugar   40,09   Fats   36,07   Saturated   14,64   Mono-unsaturated   16,62   Poly-unsaturated   3,39   Transfat   0,16		kJ			
Fibre 3,23 Carbohydrates 46,31 Sugar 40,09 Fats 36,07 Saturated 14,64 Mono-unsaturated 16,62 Poly-unsaturated 3,39 Transfat 0,16  Microbiological values in cfu/gr Max:  Total plate count 100000 ISO 4833 Moulds 10000 ISO 7954 Yeasts 10000 ISO 7954 Yeasts 10000 ISO 7954 Salmonella 0/25 gr ISO 6579 Enterobacteriaceae 10 ISO 21528-2 Coliforms 10 ISO 4832 E-colie 10 ISO 1804832 E-colie 10 ISO 16649-2 Staphylococcus aureus Bacillus cereus Aflatoxine B1 in ppb < <2 Aflotoxine B1 e2+G1+G2 in ppb <4 Ochratoxine A in ppb  Chemical and physical values Moisture max 2,90 Sulfite Absent Peroxide in meg/kg fat Damaged products <2% Pesticides < EU-standaard Heavy metals < EU-standaard Heavy metals < EU-standaard Food information: Metal detection Yes GMO GMO Free Ionisation No Halal No Kosher No Organic No Vegetarian Yes		Proteins	10,58		
Carbohydrates		Salt	0,08		
Sugar		Fibre	3,23		
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Mono-unsaturated   16,62   Poly-unsaturated   3,39   Transfat   0,16		_			
Mono-unsaturated   16,62   Poly-unsaturated   3,39   Transfat   0,16		Saturated			
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Bacillus cereus Aflatoxine B1 in ppb < 2 Aflotoxine B1+B2+G1+G2 in ppb		E-colie	10	ISO 16649-2	
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Halal No Kosher No Organic No Vegetarian Yes					
KosherNoOrganicNoVegetarianYes					
Organic No Vegetarian Yes					
Vegetarian Yes					
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Lactose	+	Nut oil	+
Eggs	-	Peanuts	?
Soya-protein	+	Peanut oil	?
Soya-lecithin	+	Sacharose	+
Gluten	?	Honey	-
Wheat	?	Sesame	-
Rye	-	Sesame oil	-
Beef	-	Glutaminate	-
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. It can contain pieces 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 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 quarantee for the accuracy of this information.

Specification under reservation of changes and typing errors

