

General information:

Article number	1013301	Version	2
Import date	27-2-2020		
Revision date	21-03-23		
Product name	Liquorice milk		
Product description	Liquorice coated with milk chocolate		
Intended use	Food		
	Children can choke on this product		

Ingredients

<b>Chocolate</b>	69,90	
Sugar	37,40	World
Cocoa butter	10,83	West Africa
Whole <b>milk</b> powder	10,83	Europe / New Zealand
Cocoa mass	10,49	West Africa
<b>Soyalecithin</b>	0,17	Brazil / India
Natural vanilla aroma	0,17	Madagascar
<b>Liquorice</b>	30,00	
Sugar	9,84	The Netherlands / Germany
Cane suger molasses	8,61	United Kingdom
<b>Wheat</b> flour	4,68	The Netherlands / Germany
Glucose syrup ( <b>corn/wheat</b> )	2,70	The Netherlands / Belgium / France
<b>Wheat</b> starch	1,68	Lithuania / France / Germany
Modified starch (potato)	0,93	Germany / Denmark / The Netherlands
Liquorice extract	0,48	Iran / France / The Netherlands
Colour: ammonia caramel (E150c)	0,30	France
Ammonium chloride	0,27	Germany
Gelatine (porcine)	0,21	France / Spain / Belgium / Germany
Vegetable fat (coconut)	0,18	The Netherlands / Germany / Belgium
Vegetable oil (coconut)	0,06	France
Flavouring (natural)	0,03	The Netherlands / China / Germany
Invert sugar syrup	0,03	The Netherlands
Arabic gum	0,08	Germany
Shellac	0,02	Germany
<b>Total</b>	<b>100,00</b>	

Cocoa ingredients: 21,32

100% chocolate has 30,5% cocoa ingredients

Product characteristics

Shape	Oval
Taste	Characteristic liquorice with chocolate
Odour	Characteristic for the product, no anomalous odour
Colour	Light brown

## Logistic information

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

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## Nutritional values per 100 gram

Kcal	471,08
kJ	1977,60
Proteins	4,76
Salt	0,11
Fibre	2,11
Carbohydrates	66,80
Sugar	57,38
Fats	20,01
Saturated	12,05
Mono-unsaturated	6,29
Poly-unsaturated	0,70
Transfat	0,21

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## 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	

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## 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

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## Food information:

Metal detection	Yes
GMO	GMO free
Ionisation	No

Halal	No
Kosher	No
Organic	No
Vegetarian	Yes
Vegans	No

#### Allergen information

+ is present / yes

- is not present / No

? Is no information available

	Product contains: (as ingredient)	Crosscontamination possible:
Milk and products (cow), lactose	<b>+</b>	<b>+</b>
Eggs	-	-
Soy	<b>+</b>	<b>+</b>
Gluten (wheat, oat, rye, barley, spelt, kamult)	<b>+</b>	<b>+</b>
Fish	-	-
Crustacean/shellfish (oysters, mussels, strangaper, whelks, land snails, squids)	-	-
Nuts ( almonds, hazelnuts. cashewnuts, pecannuts, brasilnuts, pistachio nuts, macadamianuts, walnuts)	-	<b>+</b>
Peanuts and products thereof	-	<b>+</b>
Sesame	-	-
Sulphite (E220 to E228) if >10ppm	-	-
Celery	-	-
Lupine	-	-
Mustard	-	-
Mollucas	-	-

**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 to the best of our knowledge and as accurate as possible.

The delivered information is pure indicative and we cannot give any quantee for the accuracy of this information. Specification under reservation of changes and typing errors.



