

General information:

Article number	1073501	Version	4
Import date	10-10-18		
Revision date	17-04-23		
Product name	Gingerbread caramel		
Product description	Gingerbread coated with white chocolate and caramel chocolate		
Intended use	Food		
	Children can choke on this product		

Ingredients

Gingerbread

50,00

Wheat flour
 Sugar
 Palm and rapeseed oil
 Glucosesyrup
 Spices
 Rising agent (ammonium- and sodium hydrogen carbonate)
 Salt
 Burned sugar
 Skimmed **milk** powder
 Inverted sugar syrup

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

Chocolate White

29,90

Sugar	15,67	World
Cocoa butter	7,77	West Africa
Whole milk powder	4,19	Europe / New Zealand
Milk sugar	1,50	West Africa
Skimmed milk powder	0,60	Europe / New Zealand
Soylecithin	0,07	Brazil / India
Natural vanilla aroma	0,07	Madagascar
Yoghurt powder	0,03	Germany

Chocolate with caramel

20,00

Sugar	9,60	World
Cocoa butter	5,30	West Africa
Whole milk powder	4,70	Europe / New Zealand
Cocoa mass	0,20	West Africa
Spices	0,05	World
Aroma	0,05	World
Soylecithin	0,05	Brazil / India
Natural vanilla aroma	0,05	Madagascar

Arabic gum

0,08

Germany

Shellac

0,02

Germany

Total 100,00

Cocoa ingredients: 13,27

100% White chocolate has 26% +/- 1,5% and Caramel chocolate has 27,9% +/- 1,5% cocoa ingredients

Product characteristics

Shape	Half round
Taste	Characteristic gingerbread with chocolate
Odour	Characteristic for the product, no anomalous odour
Colour	Caramel

Logistic information

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

Nutritional values per 100 gram

Kcal	487,46
kJ	2045,63
Proteins	5,68
Salt	0,80
Fibre	0,79
Carbohydrates	67,89
Sugar	46,14
Fats	21,19
Saturated	12,19
Mono-unsaturated	7,09
Poly-unsaturated	0,52
Transfat	0,17

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		

Chemical and physical values

Moisture max 2,00

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

+ is present / yes

- is not present / No

? Is no information available

	Product contains: (as ingredient)	Crosscontamination possible:
Milk and products (cow), lactose	+	+
Eggs	-	-
Soy	+	+
Gluten (wheat, oat, rye, barley, spelt, kamult)	+	+
Fish	-	-
Crustacean/shellfish (oysters, mussels, strangaper, whelks, land snails, squids)	-	-
Nuts (almonds, hazelnuts, cashewnuts, pecannuts, brasilnuts, pistachio nuts, macadamianuts, walnuts)	-	+
Peanuts and products thereof	-	+
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 quarantee for the accuracy of this information.

Choconut
Grootmeesters in chocolade –