

#### General information:

Article number	1233501	
Import date	19-7-2018	Version 4
Revision date	17-4-2023	
Product name	Gingerbread orange	
Product description	Gingerbread coated with white and orange 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 <b>milk</b> powder	4,19	Europe / New Zealand
<b>Milk</b> sugar	1,50	West Africa
Skimmed <b>milk</b> powder	0,60	Europe / New Zealand
<b>Soyalecithin</b>	0,07	Brazil / India
Natural vanilla aroma	0,07	Madagascar
<b>Yoghurt</b> powder	0,03	Germany

Chocolate Orange	20,00	
Sugar	9,30	World
Cocoa butter	5,80	West Africa
Whole <b>milk</b> powder	4,70	Europe / New Zealand
<b>Soyalecithin</b>	0,05	Brazil / India
Natural orange aroma	0,05	World
E160e	0,05	
Natural vanilla aroma	0,05	Madagascar

Arabic gum	0,08	Germany
Shellac	0,02	Germany

Total 100,00

Cocoa ingredients: 13,57  
100% white chocolate has 26% and orange chocolate has 29% cocoa ingredients

Product characteristics

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

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	489,26
kJ	2053,63
Proteins	5,66
Salt	0,80
Fibre	0,75
Carbohydrates	67,59
Sugar	45,86
Fats	21,55
Saturated	12,39
Mono-unsaturated	7,23
Poly-unsaturated	0,54
Transfat	0,17

Microbiological values in cfu/gr

Max:		
50000		ISO 4833
1000		ISO 7954
1000		ISO7954
0/25 gr		ISO 6579
10		ISO 21528-2
10		ISO 4832
0		ISO 16649-2

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

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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

+ 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	-	-

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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 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.

Specification under reservation of changes and typing errors.

**Choconut**  
*Grootmeesters in chocolade –*