

General information:

Article number	1013529	
Import date	24-9-2018	Version 7
Revision date	13-2-2024	
Product name	Gingerbread passion	
Product description	Gingerbread coated with white chocolate covered with passion	
Intended use	Food	
	Children can choke on this product	

Ingredients

**Gingerbread** 50,00

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

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

Chocolate	48,90	
Sugar	25,67	World
Cocoa butter	12,71	West Africa
Whole <b>milk</b> powder	6,85	Europe / New Zealand
<b>Milk</b> sugar	2,45	West Africa
Skimmed <b>milk</b> powder	0,98	Europe / New Zealand
Soyalecithin	0,12	Brazil / India
Natural vanilla aroma	0,12	Madagascar
Passion powder	1,00	
Malto dextrin (maize)		France
Passion fruit concentrate		Peru
Natural flavor		Germany
Citric acid E330		China / Europe / Egypt / Russia / India
Arabic gum	0,08	Germany
Shellac	0,02	Germany
<b>Total</b>	<b>100,00</b>	

Cocoa ingredients: 12,71

100% chocolate has 26% cocoa ingredients

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**Product characteristics**

Shape	Half round
Taste	Characteristic gingerbread with chocolate and passion
Odour	Characteristic for the product, no anomalous odour
Colour	White / yellow

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**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

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**Nutritional values per 100 gram**

Kcal	482,67
kJ	2025,96
Proteins	5,26
Salt	0,79
Fibre	0,75
Carbohydrates	69,40
Sugar	46,95
Fats	20,18
Saturated	11,55
Mono-unsaturated	6,79
Poly-unsaturated	0,49
Transfat	0,15

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**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		

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**Chemical and physical values**

Moisture max	5,00
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	<b>-</b>	<b>+</b>
Soy	<b>+</b>	<b>+</b>
Gluten (wheat, oat, rye, barley, spelt, kamult)	<b>+</b>	<b>+</b>
Fish	<b>-</b>	<b>-</b>
Crustacean/shellfish (oysters, mussels, strangaper, whelks, land snails, squids)	<b>-</b>	<b>-</b>
Nuts ( almonds, hazelnuts, cashewnuts, pecannuts, brasilnuts, pistachio nuts, macadamianuts, walnuts)	<b>-</b>	<b>+</b>
Peanuts and products thereof	<b>-</b>	<b>+</b>
Sesame	<b>-</b>	<b>+</b>
Sulphite (E220 to E228) if >10ppm	<b>-</b>	<b>-</b>
Celery	<b>-</b>	<b>-</b>
Lupine	<b>-</b>	<b>-</b>
Mustard	<b>-</b>	<b>-</b>
Mollucas	<b>-</b>	<b>-</b>

**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.



