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#### General information:

Article number 9082063

Import date 30-3-2023 Version 2

Revision date 8-7-2025

Product name Organic gingerbread milk caramel seasalt

Product description Organic gingerbread coated with organic milk chocolate, caramel aroma

and sesalt

Intended use Food

Children can choke on this product

#### Ingredients

Gingerbread\* 50,00

Wheat flour\*28,00WorldCane sugar\*14,00WorldSunflower oil\*5,50World

Spices (cinnamon)\* Indonesia, Madagascar, Jamaica

Rising agent (ammonium- and sodium hydrogen carbonate) Europe

Salt Europe Caramelised sugar\* Europe

Bourbon vanilla\* France, Netherlands

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

Chocolate*	49,15
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Cane sugar\* 23,47 World
Cocoa butter\* 11,80 West Africa

Whole **milk**powder\* 7,13 Europe / New Zealand

Cocoa mass\* 6,64 West Africa Natural vanilla aroma\* 0,12 Madagascar

Natural caramel aroma 0,50

Seasalt 0,25

Arabic gum\* 0,10 Germany

Total 100,00

Cocoa ingredients: 18,43

100% chocolate has 37,3% cocoa ingredients

\* is Organic

# Product characteristics

Shape Half round

Taste Characteristic gingerbread with chocolate, caramel and sesalt

Odour Characteristic for the product, no anomalous odour

## 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

 $\begin{array}{lll} \mbox{Temperature} & < 18 \mbox{°C} \\ \mbox{Humidity} & < 70 \% \\ \mbox{Transport} & \mbox{Normal} \end{array}$ 

## Nutritional values per 100 gram

Kcal	504,56
kJ	2116,96
Proteins	6,60
Salt	1,01
Fibre	2,73
Carbohydrates	63,89
Sugar	42,05
Fats	23,80
Saturated	11,32
Mono-unsaturated	10,30
Poly-unsaturated	1,44
Transfat	0,15

## 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

#### Metal detection Yes

Ferro 3,5 mm Non-Ferro 5,0 mm RVS 5,0 mm Foreign materials (not product related)  $\leq 2\%$ 

Food information:

Impurities (product related)

GMO GMO free

≤ 2%

IonisationNoHalalNoKosherNoOrganicYesVegetarianYesVegansNo

## Allergen information

+ is present / yes

- is not present / No

- is not present / No		_
? Is no information available	Product contains:	Crosscontamination
	(as ingredient)	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	-	-
Molluscs	-	-

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.

Authorisation:

Name: M. de Bruijn Signature:

Quality department

Date: 8-7-2025

