

| Choconut BV | Tel: +31 |
|-------------------|----------|
| Tolweg 5 | Fax: +31 |
| 7921 JA Zuidwolde | www.ch |
| The Netherlands | info@ch |

528 374194

L 528 371032

oconut.nl

noconut.nl

| General information: | |
|----------------------|--|
| Article number | 9092002 |
| Import date | 21-5-2021 Version 4 |
| Revision date | 8-7-2025 |
| Product name | Organic gingerbread dark |
| Product description | Organic gingerbread coated with organic dark chocolate |
| Intended use | Food |
| | Children can choke on this product |
| | |
| | |
| Ingredients | |

Gingerbread*

50,00

Wheat flour* Cane sugar* Sunflower oil* Spices (cinnamon)* Rising agent (ammonium- and sodium hydrogen carbonate) Salt Caramelised sugar* Bourbon vanilla*

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

| Chocolate* | 49,90 | |
|------------------------|--------|-------------|
| Cane sugar* | 22,83 | World |
| Cocoa mass* | 20,46 | West Africa |
| Cocoa butter* | 6,49 | West Africa |
| Natural vanilla aroma* | 0,12 | Madagascar |
| Arabic gum* | 0,10 | Germany |
| Total | 100,00 | |

Cocoa ingredients: 26,95 100% chocolate has 53% cocoa ingredients * is Organic

| Product characteristics | | |
|---|--|--|
| Shape | Half round | |
| Taste | Characteristic gingerbread with chocolate | |
| Odour | Characteristic for the product, no anomalous odour | |
| Colour | Dark brown | |
| Logistic information Packaging Weight Code | Carton box with plastic bag 4 kg Batchcode, Product name, Best before date | |

| Shelf live | 9 months |
|-------------|----------------------|
| Storage | Cool , dry en packed |
| Temperature | < 18ºC |
| Humidity | <70% |
| Transport | Normal |
| | |

| Nutritional value | ies per 10 | 0 gram |
|-------------------|------------|--------|
|-------------------|------------|--------|

| 1 0 | |
|------------------|---------|
| Kcal | 500,96 |
| kJ | 2102,22 |
| Proteins | 6,35 |
| Salt | 0,70 |
| Fibre | 5,29 |
| Carbohydrates | 61,65 |
| Sugar | 39,15 |
| Fats | 24,01 |
| Saturated | 11,43 |
| Mono-unsaturated | 10,44 |
| Poly-unsaturated | 1,45 |
| Transfat | 0,00 |
| | |

| 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) | ≤ 2% | |

≤ 2%

_

Impurities (product related)

| GMO | GMO free |
|------------|----------|
| Ionisation | No |
| Halal | No |
| Kosher | No |
| Organic | Yes |
| Vegetarian | Yes |
| Vegans | No |
| | |

Allergen information

- + is present / yes
- 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 | - | - |
| Mollucas | - | - |

This product is produced in a factory where peanuts, nuts, gluten and cinnamon are processed.

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.

Authorisation: Name: M. de Bruijn Quality department

Signature:



Date:

8-7-2025



⊻____∎