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General information:

Article number 9102049

Import date 30-3-2023 Version 4

Revision date 8-7-2025

Product name Organic gingerbread white strawberry

Product description Organic gingerbread coated with organic white chocolate and strawberry

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* 48,40

Cane sugar* 24,32 World
Cocoa butter* 16,94 West Africa

Whole **milk** powder* 7,02 Europe / New Zealand

Natural vanilla aroma* 0,12 Madagascar

Strawberry powder* 1,00 Germany

Natural strawberry aroma 0,50 Germany

Arabic gum* 0,10 Germany

Total 100,00

Cocoa ingredients: 16,94

100% chocolate has 34,8% cocoa ingredients

* is Organic

Product characteristics

Shape Half roud

Taste Characteristic gingerbread with chocolate and strawberry

Odour Characteristic for the product, no anomalous odour

Colour Red / Pink

Logistic information				
Packaging	Carton box with plastic bag			
Weight	4 kg			
Code	Batchcode, Product name, Best before date			
Shelf live	9 months Cool , dry en packed < 18ºC			
Storage				
Temperature				
Humidity	<70%			
Transport	<70% Normal			
Παποροπ	Nomia			
Nutritional values per 100 gram				
Kcal	517,66			
kJ	2171,05			
Proteins	5,92			
Salt	0,76			
Fibre	1,65			
Carbohydrates	64,97			
Sugar	43,46			
Fats	25,27			
Saturated	12,18			
Mono-unsaturated	10,75			
Poly-unsaturated	1,48			
Transfat	1,48 0,15			
Microbiological values in cfu/gr Total plate count Moulds Yeasts Salmonella Enterobacteriaceae Coliforms E-colie Staphylococcus aureus Bacillus cereus Aflatoxine B1 in ppb Aflotoxine B1+B2+G1+G2 in ppb Ochratoxine A in ppb	Max: 50000 1000 1000 0/25 gr 10 10	ISO 4833 ISO 7954 ISO7954 ISO 6579 ISO 21528-2 ISO 4832 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			
Metal detection	Yes			
Ferro	3,5 mm			
Non-Ferro	5,0 mm			
RVS	5,0 mm			

Foreign materials (not product related) ≤ 2%

Food information:

GMO GMO free Ionisation No Halal 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: (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	-	-
Molluscs	-	-

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

Date: 8-7-2025

Signature:

