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General ir	nformation:			
	Article number	9102047		
	Import date	30-3-2023	Version	3
	Revision date	8-7-2025		
	Product name	Organic gingerbread cappuccino		
	Product description	Organic gingerbread	coated with	organic white and milk chocolate
		and cappuccino arom	na	
	Intended use	Food		
		Children can choke o	n this produ	uct

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 white*	•	47,40	
Canes	sugar*	23,82	World
Сосоа	butter*	16,59	West Africa
Whole	e milk powder*	6,87	Europe / New Zealand
Natur	al vanilla aroma*	0,12	Madagascar
Chocolate milk*		2,00	
Canes	sugar*	0,96	World
Сосоа	butter*	0,48	West Africa
Whole	e milk powder*	0,29	Europe / New Zealand
Сосоа	mass*	0,27	West Africa
Natur	al vanilla aroma*	0,01	Madagascar
Natural cappucci	no aroma	0,50	Germany
Arabic gum*		0,10	Germany
Total		100,00	

17,34 Cocoa ingredients: 100% chocolate has 34,8% and 37,3% cocoa ingredients * is Organic

	Shape	Half round		
	Taste	Characteristic gingerbread with chocolate and cappuccino		
	Odour	Characteristic for the product, no anomalous odour		
	Colour	White with brown marmer		
.ogistic i	information			
	Packaging	Carton box with plastic b	bag	
	Weight	4 kg		
	Code	Batchcode, Product name, Best before date		
	Shelf live	9 months		
	Storage	Cool, dry en packed		
	Temperature	< 18ºC		
	Humidity	<70%		
	Transport	Normal		
Nutritior	nal values per 100 gram			
	Kcal	522,48		
	kJ	2190,68		
	Proteins	5,91		
	Salt	0,76		
	Fibre	1,55		
	Carbohydrates	64,98		
	Sugar	43,46		
	Fats	26,00		
	Saturated	12,82		
	Mono-unsaturated	10,85		
	Poly-unsaturated	1,49		
	Transfat	0,15		
Microbic	blogical values in cfu/gr	Max:		
VIICIODIC	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	TO	130 10043-2	
	Bacillus cereus			
	Aflatoxine B1 in ppb			
	Aflotoxine B1+B2+G1+G2 in ppb			
	Ochratoxine A in ppb			
Chemica	l 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 <i>,</i> 5 mm
Non-Ferro	5,0 mm
RVS	5,0 mm
Foreign materials (not product related)	≤ 2%
Impurities (product related)	≤ 2%

Food information:

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: (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 BruijnQuality departmentDate:8-7-2025

Signature:

