

General information:

| | | |
|---------------------|--|-----------|
| Article number | 9103502 | |
| Import date | 14-3-2020 | Version 7 |
| Revision date | 8-7-2025 | |
| Product name | Organic Pretzels white | |
| Product description | Organic Pretzels coated with organic white chocolate | |
| Intended use | Food | |
| | Children can choke on this product | |

Ingredients

| | | |
|-----------------------------|--------|----------------------|
| Chocolate* | 69,90 | |
| Cane sugar* | 35,12 | World |
| Cocoa butter* | 24,46 | West Africa |
| Whole milk powder* | 10,14 | Europe / New Zealand |
| Natural vanilla aroma* | 0,17 | Madagascar |
| Pretzels* | 30,00 | Germany |
| Wheat flour* | 25,20 | |
| Palm fat* | | |
| Salt | 1,50 | |
| Sweet whey powder* | | |
| Yeast* | | |
| Barley malt extract* | | |
| Sodium hydroxide | | |
| Arabic gum* | 0,10 | Germany |
| Total | 100,00 | |

Cocoa ingredients: 24,46

100% chocolate has 34,8% cocoa ingredients

* Organic

Product characteristics

| | |
|--------|--|
| Shape | Knot |
| Taste | Characteristic pretzels with chocolate |
| Odour | Characteristic for the product, no anomalous odour |
| Colour | White |

Logistic information

| | |
|-------------|---|
| Packaging | Carton box with plastic bag |
| Weight | 5 kg |
| Code | Batchcode, Product name, Best before date |
| Shelf live | 9 months |
| Storage | Cool , dry en packed |
| Temperature | < 18°C |

| | | |
|---|----------------|-------------|
| Humidity | <70% | |
| Transport | Normal | |
| <hr/> | | |
| Nutritional values per 100 gram | | |
| Kcal | 529,41 | |
| kJ | 2218,52 | |
| Proteins | 5,96 | |
| Salt | 1,69 | |
| Fibre | 0,93 | |
| Carbohydrates | 59,90 | |
| Sugar | 39,41 | |
| Fats | 29,27 | |
| Saturated | 17,31 | |
| Mono-unsaturated | 8,67 | |
| Poly-unsaturated | 0,77 | |
| Transfat | 0,21 | |
| <hr/> | | |
| Microbiological values in cfu/gr | Max: | |
| Total plate count | 10000 | ISO 4833 |
| Moulds | 100 | ISO 7954 |
| Yeasts | 100 | 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 | | |
| <hr/> | | |
| Chemical and physical values | | |
| Moisture max | 2,50 | |
| Sulfite | Absent | |
| Peroxide in meq/kg fat | | |
| Damaged products | <2% | |
| Pesticides | < EU-standaard | |
| Heavy metals | < EU-standaard | |
| <hr/> | | |
| Metal detection | Yes | |
| Ferro | 3,5 mm | |
| Non-Ferro | 5,0 mm | |
| RVS | 5,0 mm | |
| Foreign materials (not product related) | ≤ 2% | |
| Impurities (product related) | ≤ 2% | |
| <hr/> | | |
| 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 | - | - |
| 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 with our best knowledge and as accurate as possible with the experience from that moment.

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



