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	information:				
	Article number	9085402			
	Import date	8-07-25	Version 1		
	Revision date				
	Product name	Organic Spelt cris	sp milk		
	Product description		p balls coated with organic milk chocolate		
Intended use		Food			
			ke on this product		
Ingredier	ntc				
Chocolat		79,90			
Chocolat	Cane sugar*	38,15	World		
	Cocoa butter*	19,18	West Africa		
	Whole milk powder*				
	Cocoa mass*	11,59 10,79	Europe / New Zealand West Africa		
	Cocoa mass* Natural vanilla aroma*	10,79			
	Natural vanilla aroma*	0,20	Madagascar		
Spelt cris	sp balls*	20,00	Germany		
	Spelt flour*				
	Maize semolina*				
	Cane sugar*				
	Cocoa powder*				
	Cinnamon*				
	Sea salt				
	um*	0,10	Germany		
Arabic gu					
Arabic gi	Total	100,00			
Cocoa in 100% ch	Total gredients(1): 29,96 ocolate has 37,3% cocoa ingredie				
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Cocoa in 100% ch * is Orga	Total gredients(1): 29,96 ocolate has 37,3% cocoa ingredie				
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Cocoa in 100% ch * is Orga	Total gredients(1): 29,96 ocolate has 37,3% cocoa ingredie nic characteristics	ents (1) Round	sp balls with chocolate		
Cocoa in 100% ch * is Orga	Total gredients(1): 29,96 ocolate has 37,3% cocoa ingredie inic characteristics Shape Taste	ents (1) Round Characteristic cri	sp balls with chocolate		
Cocoa in 100% ch * is Orga	Total gredients(1): 29,96 ocolate has 37,3% cocoa ingredie nic characteristics Shape	ents (1) Round Characteristic cri	sp balls with chocolate • the product, no anomalous odour		
Cocoa in 100% chi * is Orga Product	Total gredients(1): 29,96 ocolate has 37,3% cocoa ingredie nic characteristics Shape Taste Odour Colour	ents (1) Round Characteristic cri Characteristic foi			
Cocoa in 100% ch * is Orga Product	Total gredients(1): 29,96 ocolate has 37,3% cocoa ingredie inic characteristics Shape Taste Odour Colour	ents (1) Round Characteristic cri Characteristic for Light brown	the product, no anomalous odour		
Cocoa in 100% chi * is Orga Product	Total gredients(1): 29,96 ocolate has 37,3% cocoa ingredie inic characteristics Shape Taste Odour Colour	ents (1) Round Characteristic cri Characteristic for Light brown Carton box with	the product, no anomalous odour		
Cocoa in 100% ch * is Orga Product	Total gredients(1): 29,96 ocolate has 37,3% cocoa ingredie inic characteristics Shape Taste Odour Colour Colour	ents (1) Round Characteristic cri Characteristic for Light brown Carton box with 4 kg	the product, no anomalous odour		
Cocoa in 100% ch * is Orga Product	Total gredients(1): 29,96 ocolate has 37,3% cocoa ingredie inic characteristics Shape Taste Odour Colour nformation Packaging Weight Code	Round Characteristic cri Characteristic for Light brown Carton box with 4 kg Batchcode, Produ	the product, no anomalous odour		
Cocoa in 100% ch * is Orga Product	Total gredients(1): 29,96 ocolate has 37,3% cocoa ingredie inic characteristics Shape Taste Odour Colour information Packaging Weight Code Shelf live	ents (1) Round Characteristic cri Characteristic for Light brown Carton box with 4 kg Batchcode, Produ 9 months	the product, no anomalous odour plastic bag uct name, Best before date		
Cocoa in 100% ch * is Orga Product	Total gredients(1): 29,96 ocolate has 37,3% cocoa ingredie inic characteristics Shape Taste Odour Colour nformation Packaging Weight Code	Round Characteristic cri Characteristic for Light brown Carton box with 4 kg Batchcode, Produ	the product, no anomalous odour plastic bag uct name, Best before date		

Humidity	<70%	
Transport	Normal	
Nutritional values per 100 gram		
Kcal	520,64	
kJ	2182,66	
Proteins	6,43	
Salt	0,21	
Fibre	3,52	
Carbohydrates	57,03	
Sugar	45,09	
Fats	28,74	
Saturated	17,06	
Mono-unsaturated	9,03	
Poly-unsaturated	0,80	
Transfat	0,24	
Microbiological values in studer	Max:	
Microbiological values in cfu/gr	5000	ISO 4833
Total plate count Moulds	100	ISO 7954
Yeasts	100	ISO7954
Salmonella	0/25 gr	ISO 6579
Enterobacteriaceae	0/25 gi 10	ISO 21528-2
Coliforms	10	ISO 4832
E-colie	10	ISO 16649-2
	10	130 10049-2
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	6,00	
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	
1.03	5,0 mm	
Foreign materials (not product related)	≤ 2%	
Impurities (product related)	≤ 2%	
Food information:		
GMO	GMO free	
Ionisation	No	
Halal		
nalal	No	

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Allergen information

+ is present / yes

- is not present / No

? Is no information avail	able
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? 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 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	Signature:
Quality departm	ient	NOC .
Date:	8-7-2025	
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