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#### General information:

Article number	1063147	
Import date	4-9-2019	Version 6
Revision date	9-4-2025	
Product name	Crisp cappuccino	
Product description	Crisp balls coated with white and milk chocolate with cappuccino aroma	
Intended use	Food	
	Children can choke on this product	

#### Ingrediënts

Chocolate	79,40	
Sugar	41,72	World
Cocoa butter	20,33	West Africa
Whole <b>milk</b> powder	11,16	Europe / New Zealand
<b>Milk</b> sugar	3,82	West Africa
Skimmed <b>milk</b> powder	1,53	Europe / New Zealand
Cocoa mass	0,45	West Africa
<b>Soyalecithin</b>	0,20	Brazil / India
Natural vanilla aroma	0,20	Madagascar
Crisp balls	20,00	The Netherlands
Rice flour		
<b>Wheat</b> malt		
Sugar		
Dextrose		
Sunflower lecithin		
Cappuccino aroma	0,50	Germany
Arabic gum	0,08	Germany
Shellac	0,02	Germany
Total	100,00	

Cocoa ingredients: 20,78  
100% white chocolate has 26% cocoa ingredients  
100% milk chocolate has 30,5% cocoa ingredients

#### Product characteristics

Shape	Round
Taste	Characteristic crisp balls with chocolate
Odour	Characteristic for the product, no anomalous odour
Colour	Marmer

#### Logistic information

Packaging	Carton box with plastic bag
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Weight	4 kg
Code	Batchcode, Product name, Best before date
Shelf live	12 months
Storage	Cool , dry en packed
Temperature	< 18°C
Humidity	<70%
Transport	Normal

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#### Nutritional values per 100 gram

Kcal	507,16
kJ	2126,52
Proteins	4,98
Salt	0,12
Fibre	0,38
Carbohydrates	67,41
Sugar	51,79
Fats	23,93
Saturated	14,30
Mono-unsaturated	7,60
Poly-unsaturated	0,83
Transfat	0,24

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#### Microbiological values in cfu/gr

Max:

Total plate count	5000	ISO 4833
Moulds	50	ISO 7954
Yeasts	50	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		

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#### Chemical and physical values

Moisture max	3,00
Sulfite	Absent
Peroxide in meq/kg fat	
Damaged products	<2%
Pesticides	< EU-standaard
Heavy metals	< EU-standaard

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#### 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%

Food information:

GMO	GMO free
Ionisation	No
Halal	No
Kosher	No
Organic	No
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: 9-4-2025

Signature:

MR

**Choconut**  
*Grootmeesters in chocolade* —