

General information:

Article number	1013360	
Import date	4-6-2025	Version 1
Revision date		
Product name	Liquorice milk mint	
Product description	Liquorice coated with milk chocolate and mint powder	
Intended use	Food	
	Children can choke on this product	

Ingredients

Chocolate	69,80	
Sugar	37,34	World
Cocoa butter	10,82	West Africa
Whole milk powder	10,82	Europe / New Zealand
Cocoa mass	10,47	West Africa
Soyalecithin	0,17	Brazil / India
Natural vanilla aroma	0,17	Madagascar
Liquorice	30,00	
Sugar	9,84	The Netherlands / Germany
Cane sugar molasses	8,61	United Kingdom
Wheat flour	4,68	The Netherlands / Germany
Glucose syrup (corn/wheat)	2,70	The Netherlands / Belgium / France
Wheat starch	1,68	Lithuania / France / Germany
Modified starch (potato)	0,93	Germany / Denmark / The Netherlands
Liquorice extract	0,48	Iran / France / The Netherlands
Colour: ammonia caramel (E150c)	0,30	France
Ammonium chloride	0,27	Germany
Gelatine (porcine)	0,21	France / Spain / Belgium / Germany
Vegetable fat (coconut)	0,18	The Netherlands / Germany / Belgium
Vegetable oil (coconut)	0,06	France
Flavouring (natural)	0,03	The Netherlands / China / Germany
Invert sugar syrup	0,03	The Netherlands
Mint powder	0,10	Germany
Arabic gum	0,08	Germany
Shellac	0,02	Germany
Total	100,00	

Cocoa ingredients: 21,29
 100% milk chocolate has 30,5% cocoa ingredients

Product characteristics

Shape	Oval
Taste	Characteristic liquorice with chocolate and mint powder
Odour	Characteristic for the product, no anomalous odour

Colour	Light brown	
Logistic information		
Packaging	Carton box with plastic bag	
Weight	5 kg	
Code	Batchcode, Product name, Best before date	
Shelf live	12 months	
Storage	Cool , dry en packed	
Temperature	< 18°C	
Humidity	<70%	
Transport	Normal	
Nutritional values per 100 gram		
Kcal	470,93	
kJ	1977,00	
Proteins	4,76	
Salt	0,11	
Fibre	2,11	
Carbohydrates	66,82	
Sugar	57,37	
Fats	19,98	
Saturated	12,04	
Mono-unsaturated	6,28	
Poly-unsaturated	0,70	
Transfat	0,21	
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	100	ISO 16649-2
Staphylococcus aureus		
Bacillus cereus		
Aflatoxine B1 in ppb		
Aflotoxine B1+B2+G1+G2 in ppb		
Ochratoxine A in ppb		
Glycyrrhizinic acid	<1000 mg/kg	
Chemical and physical values		
Moisture max	12,00	
Sulfite	Absent	
Peroxide in meq/kg fat		
Damaged products	<2%	
Pesticides	< EU-standaard	
Heavy metals	< EU-standaard	
Metal detection		
Ferro	Yes	
	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	-	-
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 guarantee for the accuracy of this information.

Authorisation:

Name: M. de Bruijn

Signature:

Quality department

Date: 4-6-2025

