

Article number	3019700		
Import date	23-5-2025	Version	2
Revision date	28-5-2025		
Product name	Gingerbread cookie cluster milk		
Product description	Gingerbread cookie covered with milk chocolate		
Intended use	Food		
	Children can choke on this product		

Gingerbread cookie	50,00	The Netherlands
Wheat flour	27,75	
Sugar	12,75	
Vegetable oils (Palm 95%, rapeseed 5%)	7	
Glucose-fructose syrup	0,95	
Gingerbread spices (cinnamon)	0,75	
Sodium bicarbonate	0,25	
Salt	0,25	
Roasted sugar	0,2	
Ammonium bicarbonate	0,05	
Acid sodium pyrophosphate	0,05	

Chocolate	48,00	
Sugar	25,68	World
Cocoa butter	7,44	West Africa
Whole milk powder	7,44	Europe / New Zealand
Cocoa mass	7,20	West Africa
Soyalecithin	0,12	Brazil / India
Natural vanilla aroma	0,12	Madagascar

Gingerbread spices	2,00	
Cinnamon		India, Indonesië, Vietnam
Cloves		Brazilië, Indonesië, Madagaskar
Ginger powder		Ethiopië, India, Nigeria
Nutmeg		Grenada, Indonesië, Sri Lanka
Allspice		Guatemala, Jamaica, Mexico
Coriander seed		Egypte, Litouwen, Marokko
Mace		Grenada, Indonesië, Sri Lanka
Cardamon		Guatemala, Honduras, India
Total	100,00	

Cocoa ingredients: 14,64
100% chocolate has 30,5% cocoa ingredients

Shape Oval

Taste	Characteristic gingerbread cookie with chocolate		
Odour	Characteristic for the product, no anomalous odour		
Colour	Light brown		
Logistic information			
Packaging	Carton box with plastic bag		
Weight	4 kg		
Code	Batchcode, Product name, Best before date		
Shelf live	9 months		
Storage	Cool , dry en packed		
Temperature	< 18°C		
Humidity	<70%		
Transport	Normal		
Nutritional values per 100 gram			
Kcal	483,84		
kJ	2024,66		
Proteins	5,53		
Salt	0,71		
Fibre	3,57		
Carbohydrates	65,63		
Sugar	43,51		
Fats	21,17		
Saturated	11,90		
Mono-unsaturated	4,35		
Poly-unsaturated	0,53		
Transfat	0,14		
Microbiological values in cfu/gr	Max:		
Total plate count	5000		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	<2		Vo 1881-2006
Aflotoxine B1+B2+G1+G2 in ppb	<4		Vo 1881-2006
Ochratoxine A in ppb	<3		Vo 1881-2006
Chemical and physical values			
Moisture max	4,00		
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

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.

Product can turn white by fat bloom.

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.

Specification under reservation of changes and typing errors.

Authorisation:

Name: M. de Bruijn

Signature:

Quality department

Date: 23-5-2025

