

General information:

Article number	3019761	
Import date	23-5-2025	Version 3
Revision date	13-6-2025	
Product name	Gingerbread cookie fudge cluster milk	
Product description	Gingerbread cookies and fudge covered with milk chocolate	
Intended use	Food	
	Children can choke on this product	

Ingredients

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 cookie	40,00	The Netherlands
Wheat flour	22,2	
Sugar	10,2	
Vegetable oils (Palm 95%, rapeseed 5%)	5,6	
Glucose-fructose syrup	0,76	
Speculloss spices (cinnamon)	0,6	
Sodium bicarbonate	0,2	
Salt	0,2	
Roasted sugar	0,16	
Ammonium bicarbonate	0,04	
Acid sodium pyrophosphate	0,04	
Fudge	10,00	The Netherlands
Sugar	≥ 4 ≤ 5	
Sweetened condensed milk	≥ 2 ≤ 3	
Glucose syrup	≥ 1 ≤ 2	
Salted butter	0,60	
Mono- and diglycerides of fatty acids (E471)	0 < 0,1	
Salt	<0,01	
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	0
Cocoa ingredients:	14,64	
100% milk chocolate has 30,5% cocoa ingredients		
Product characteristics		
Shape	Oval	
Taste	Characteristic gingerbread cookie with chocolate and fudge	
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	479,84	
kJ	1981,06	
Proteins	5,16	
Salt	0,60	
Fibre	2,78	
Carbohydrates	65,37	
Sugar	47,29	
Fats	20,48	
Saturated	11,60	
Mono-unsaturated	4,32	
Poly-unsaturated	0,48	
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	100	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.

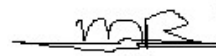
Authorisation:

Name: M. de Bruijn

Signature:

Quality department

Date: 23-5-2025



Choconut
Grootmeesters in chocolade –