

General information:

Article number	1063567	
Import date	5-7-2024	Version 2
Revision date	3-7-2025	
Product name	Gingerbread affogato	
Product description	Gingerbread coated with white and milk chocolate and coffee- and vanilla aroma	
Intended use	Food Children can choke on this product	

Ingredients

<b>Gingerbread</b>	50,00	The Netherlands
<b>Wheat</b> flour		
Sugar		
Palm and rapeseed oil		
Glucosesyrup		
Spices		
Rising agent (ammonium- and sodium hydrogen carbonate)		
Salt		
Burned sugar		
Skimmed <b>milk</b> powder		
Inverted sugar syrup		

\* May contain traces of **egg, nuts, peanuts sesame and soya**

Chocolate	49,60	
Sugar	26,07	World
Cocoa butter	12,58	West Africa
Whole <b>milk</b> powder	6,99	Europe / New Zealand
<b>Milk</b> sugar	2,33	West Africa
Skimmed <b>milk</b> powder	0,93	Europe / New Zealand
Cocoa mass	0,45	West Africa
<b>Soyalecithin</b>	0,12	Brazil / India
Natural vanilla aroma	0,12	Madagascar
Coffee aroma	0,20	Germany
Vanilla aroma	0,10	Germany
Arabic gum	0,08	Germany
Shellac	0,02	Germany
<b>Total</b>	<b>100,00</b>	

Cocoa ingredients: 13,03

100% white chocolate has 26% and milk chocolate has 30,5% cocoa ingredients

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**Product characteristics**

Shape	Half roud
Taste	Characteristic gingerbread with chocolate
Odour	Characteristic for the product, no anomalous odour
Colour	White/brown

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**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

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**Nutritional values per 100 gram**

Kcal	482,32
kJ	2024,30
Proteins	5,32
Salt	0,79
Fibre	0,83
Carbohydrates	68,91
Sugar	47,14
Fats	20,33
Saturated	11,65
Mono-unsaturated	6,84
Poly-unsaturated	0,75
Transfat	0,22

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**Microbiological values in cfu/gr**

Max:

Total plate count	50000	ISO 4833
Moulds	1000	ISO 7954
Yeasts	1000	ISO7954
Salmonella	0/25 gr	ISO 6579
Enterobacteriaceae	10	ISO 21528-2
Coliforms	10	ISO 4832
E-colie		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	1,70
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%

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Food information:

GMO	GMO free
Ionisation	No
Halal	No
Kosher	No
Organic	No
Vegetarian	Yes
Vegans	No

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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	-	-

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**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.

Authorisation:

Name: M. de Bruijn

Signature:

Quality department

Date: 3-7-2025



**Choconut**  
Grootmeesters in chocolade -