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General information:

Article number 1063501

Import date 19-7-2018 Version 6

Revision date 3-7-2025

Product name Gingerbread tiramisu

Product description Gingerbread coated with white and milk chocolate and tiramisu

aroma

Intended use Food

Children can choke on this product

Ingredients

Gingerbread 50,00 The Netherlands

Wheat flour

Sugar

Palm and rapeseed oil

Glucosesyrup

Spices

Rising agent (ammonium- and sodium hydrogen carbonate)

Salt

Burned sugar

Skimmed **milk** powder Inverted sugar syrup

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

Chocolate	Chocolate			
	Sugar	25,97	World	
	Cocoa butter	12,53	West Africa	
	Whole milk powder	6,96	Europe / New Zealan	d
	Milk sugar	2,32	West Africa	
	Skimmed milk powder	0,93	Europe / New Zealan	d
	Cocoa mass	0,45	West Africa	
	Soyalecithin	0,12	Brazil / India	
	Natural vanilla aroma	0,12	Madagascar	
Tiramisu a	iroma	0,50	Netherlands	
Arabic gur	n	0,08	Germany	
Shellac		0,02	Germany	

100,00

Cocoa ingredients: 12,98

Total

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

Product characteristics

Shape Half roud

Taste Characteristic gingerbread with chocolate

Odour Characteristic for the product, no anomalous odour

Colour White/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

 $\begin{array}{lll} \mbox{Temperature} & < 18 \mbox{°C} \\ \mbox{Humidity} & < 70 \mbox{\%} \\ \mbox{Transport} & \mbox{Normal} \end{array}$

Nutritional values per 100 gram

Kcal 481,24 kJ 2019,76 **Proteins** 5,32 Salt 0,79 Fibre 0,83 Carbohydrates 68,78 47,01 Sugar Fats 20,27 Saturated 11,61 Mono-unsaturated 6,82 0,74 Poly-unsaturated **Transfat** 0,22

Microbiological values in cfu/gr Max:

Total plate count 50000 ISO 4833 Moulds ISO 7954 1000 ISO7954 Yeasts 1000 ISO 6579 Salmonella 0/25 gr Enterobacteriaceae 10 ISO 21528-2 10 ISO 4832 Coliforms ISO 16649-2 E-colie

Staphylococcus aureus

Bacillus cereus
Aflatoxine B1 in ppb

Aflotoxine B1+B2+G1+G2 in ppb

Ochratoxine A in ppb

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

3,5 mm
5,0 mm
5,0 mm

Foreign materials (not product related) $\leq 2\%$ Impurities (product related) $\leq 2\%$

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 quarantee for the accuracy of this information. Specification under reservation of changes and typing errors.

Authorisation:

Name: M. de Bruijn

Quality department

Date: 3-7-2025

Signature:



