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General information:

Article number 1013525

Import date 10-5-2023 Version 4

Revision date 3-7-2025

Product name Gingerbread Winter Magic

Product description Gingerbread coated with milk chocolate with herb liquor aroma

and orange aroma

49,40

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

Chocolate milk

Burned sugar

Skimmed milk powder

Inverted sugar syrup

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

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Sugai	ſ	26,43	World
Coco	a butter	7,66	West Africa
Who	le milk powder	7,66	Europe / New Zealand
Caco	a mass	7,41	West Africa
Soya	lecithin	0,12	Brazil / India
Natu	ral vanille aroma	0,12	Madagascar
Herbal liquor arc	oma	0,40	Germany
Orange aroma		0,10	
Arabic gum		0,08	Germany
Shellac		0,02	Germany
Total		100,0	

Cocoa ingredients: 15,07

100% milk chocolate has 26% cocoa ingredients

Shape Half round

Taste Characteristic gingerbread with milk chocolate and herb liquor

and orange aroma

Odour Characteristic for the product, no anomalous odour

Colour Brown

Logistic information

Packaging Carton box with plastic bag

Weight 4 kg

Batchcode, Product name, Best before date Code

Shelf live 9 months

Cool, dry en packed Storage

Temperature < 18ºC <70% Humidity Transport Normal

Nutritional values per 100 gram

Kcal	475,29
kJ	1993,15
Proteins	3,15
Salt	0,77
Fibre	2,13
Carbohydrates	67,39
Sugar	45,29
Fats	19,45
Saturated	11,10
Mono-unsaturated	6,56
Poly-unsaturated	0,75
Transfat	0,22

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

Chemical and physical values

1,70 Moisture max Sulfite Absent

Peroxide in meq/kg fat

Damaged products <2% < EU-standaard **Pesticides** < EU-standaard Heavy metals

Metal detection Yes
Ferro 3,5 mm
Non-Ferro 5,0 mm
RVS 5,0 mm

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

Food information:

GMO GMO free

IonisationNoHalalNoKosherNoOrganicYesVegetarianYesVegansNo

Allergen information

- + is present / yes
- is not present / No

- 15 Hot present / No		
? Is no information available	Product contains:	Crosscontamination
	(as ingredient)	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	-	-
Molluscs	-	-

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 Signature:

Quality department

Date: 3-7-2025

