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General information:			
Article number	1053510		
Import date	10-5-2023 Version 5		
Revision date	3-7-2025		
Product name	Gingerbread blue curacao		
Product description	Gingerbread coated with white chocolate, blue marbled		
	and blue curacao aroma		
Intended use	Food		
	Children can choke on this product		

Ingredien <b>Gingerbre</b>		50,00	The Netherlands
- 0	Wheat flour		
	Sugar		
	Palm and rapeseed oil		
	Glucosesyrup		
	Spices		
	Rising agent (ammonium- and sodium	hydrogen carbona	ate)
	Salt		,
	Burned sugar		
	Skimmed <b>milk</b> powder		
	Inverted sugar syrup		
;	* May contain traces of egg, nuts, pean.	its, sesame and so	ova
Chocolate	e white	49,30	
	Sugar	25,88	World
	Cocoa butter	12,82	West Africa
	Whole <b>milk</b> powder	6,90	Europe / New Zealand
	Milk sugar	2,47	West Africa
	Skimmed <b>milk powder</b>	0,99	Europe / New Zealand
	Soyalecithin	0,12	Brazil/India
	Natural vanille aroma	0,12	Madagascar
Blue Cura	сао	0,50	Germany
Powder b	lue	0,10	
	Indigo Carmine Aluminium Lake		
Arabic gu	m	0,08	Germany
Shellac		0,02	Germany
	Total	100,0	

Cocoa ingredients: 12,82

100% White chocolate has 26% cocoa ingredients

Product characteristics Shape	Half round		
Taste			
Odour	Characteristic gingerbread with chocolate and blue curacao aroma Characteristic for the product, no anomalous odour White with blue marmer		
Colour			
ogistic information			
Packaging	Carton box with plasti	ic bag	
Weight	4 kg		
Code	Batchcode, Product name, Best before date		
Shelf live	9 months		
Storage	Cool , dry en packed		
Temperature	< 18ºC		
Humidity	<70%		
Transport	Normal		
lutritional values per 100 gram			
Kcal	485,38		
kJ	2036,80		
Proteins	5,27		
Salt	0,79		
Fibre	0,75		
Carbohydrates	68,81		
Sugar	47,06		
Fats	21,28		
Saturated	11,90		
Mono-unsaturated	6,86		
Poly-unsaturated	0,86		
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			
Moisture max	1,70		
Sulfite	Absent		
Derovido in mon (ka fot			

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 <i>,</i> 0 mm
RVS	5 <i>,</i> 0 mm
Foreign materials (not product related) Impurities (product related)	≤ 2% ≤ 2%

## Food information:

GMO	GMO free
Ionisation	No
Halal	No
Kosher	No
Organic	Yes
Vegetarian	No
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	-	-
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 Quality department Date: 3-7-2025

Signature:

