

General information:

Article number	1063547	
Import date	10-5-2023	Version 5
Revision date	3-7-2025	
Product name	Gingerbread cappuccino	
Product description	Gingerbread coated with milk and white chocolate and cappuccino 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 milk	47,40	
Sugar	25,36	World
Cocoa butter	7,35	West Africa
Whole milk powder	7,35	Europe / New Zealand
Cocoa mass	7,11	West Africa
Soyalecithin	0,12	Brazil/India
Natural vanille aroma	0,12	Madagascar
Chocolate white	2,00	
Cane sugar	1,05	World
Cocoa butter	0,52	West Africa
Whole milk powder	0,28	Europe / New Zealand
Milk sugar	0,10	West Africa
Skimmed milk powder	0,04	Europe / New Zealand
Soyalecithin	0,01	Brazil/ India
Natural vanilla aroma	0,01	Madagascar
Cappuccino aroma	0,50	Germany
Arabic gum	0,08	Germany
Shellac	0,02	Germany
Total	100,00	

Cocoa ingredients: 15,51
100% Milk chocolate has 30,5% cocoa ingredients
100% White chocolate has 26% cocoa ingredients

Product characteristics		
Shape	Half round	
Taste	Characteristic gingerbread with chocolate and cappuccino	
Odour	Characteristic for the product, no anomalous odour	
Colour	Brown with white marmer	

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	477,76	
kJ	2004,95	
Proteins	5,94	
Salt	0,84	
Fibre	2,08	
Carbohydrates	67,45	
Sugar	45,37	
Fats	19,92	
Saturated	11,57	
Mono-unsaturated	6,56	
Poly-unsaturated	0,74	
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	

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	Yes
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	-	-
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 guarantee 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



Choconut
Grootmeesters in chocolade –