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### General information:

Article number 1053592

Import date 15-2-2024 Version 2

Revision date 3-7-2025

Product name Gingerbread lime

Product description Gingerbread coated with white chocolate, yellow and blue colloring

and lime aroma

Intended use Food

Children can choke on this product

# Ingredients

Arabic gum

Shellac

**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 white		49,25	
	Sugar	25,86	World
	Cocoa butter	12,81	West Africa
	Whole <b>milk</b> powder	6,90	Europe / New Zealand
	Milk sugar	2,46	West Africa
	Skimmed milk powder	0,99	Europe / New Zealand
	Soyalecithin	0,12	Brazil/India
	Natural vanille aroma	0,12	Madagascar
Lime aroma		0,40	Germany
Cirtic ac	id	0,10	Germany
Yellow colloring Curcumine E100 Sunflower oil		0,10	Spain
Blue colloring Indigo Carmine Aluminium Lake		0,05	The Netherlands
			_

0,08

0,02

Germany

Germany

Total 100,0

Cocoa ingredients:

12,81

#### 100% White chocolate has 26% cocoa ingredients

#### **Product characteristics**

Shape Half round

Taste Characteristic gingerbread with chocolate and lime aroma

Odour Characteristic for the product, no anomalous odour

Colour Green

### Logistic information

Packaging Carton box with plastic bag

Weight 4 kg

Code Batchcode, Product name, Best before date

40F 20

Shelf live 9 months

Storage Cool, dry en packed

Temperature < 18°C Humidity <70% Transport Normal

### Nutritional 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 1000 ISO7954 Yeasts ISO 6579 Salmonella 0/25 gr Enterobacteriaceae ISO 21528-2 10 Coliforms ISO 4832 10 ISO 16649-2 E-colie

Staphylococcus aureus

Bacillus cereus

Aflatoxine B1 in ppb

Aflotoxine B1+B2+G1+G2 in ppb

Ochratoxine A in ppb

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)  $\leq 2\%$ Impurities (product related)  $\leq 2\%$ 

#### Food information:

GMO GMO free

IonisationNoHalalNoKosherNoOrganicYesVegetarianNoVegansNo

# Allergen information

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

? Is no information available	Product contains:	Crosscontamination
Г	(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

