

General information:

Article number	1233501	
Import date	19-7-2018	Version 6
Revision date	3-7-2025	
Product name	Gingerbread orange	
Product description	Gingerbread coated with white and orange chocolate	
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 White	29,90	
Sugar	15,70	World
Cocoa butter	7,77	West Africa
Whole milk powder	4,19	Europe / New Zealand
Milk sugar	1,50	West Africa
Skimmed milk powder	0,60	Europe / New Zealand
Soyalecithin	0,07	Brazil / India
Natural vanilla aroma	0,07	Madagascar
Chocolate Orange	20,00	
Sugar	9,40	World
Cocoa butter	5,80	West Africa
Whole milk powder	4,70	Europe / New Zealand
Soyalecithin	0,03	Brazil / India
Natural orange aroma	0,03	World
E160e	0,03	
Natural vanilla aroma	0,03	Madagascar
Arabic gum	0,08	Germany
Shellac	0,02	Germany
Total	100,00	

Cocoa ingredients: 13,57
100% white chocolate has 26% and orange chocolate has 29% cocoa ingredients

Product characteristics

Shape	Half round
Taste	Characteristic gingerbread with chocolate
Odour	Characteristic for the product, no anomalous odour
Colour	Orange

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	489,26
kJ	2053,63
Proteins	5,66
Salt	0,80
Fibre	0,75
Carbohydrates	67,59
Sugar	45,86
Fats	21,55
Saturated	12,39
Mono-unsaturated	7,23
Poly-unsaturated	0,54
Transfat	0,17

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	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 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

