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General information:

Article number	1063565	
Import date	10-05-23	Version 4
Revision date	3-07-25	
Product name	Gingerbread stracciatella	
Product description	Gingerbread stracciatella with white and milk chocolate and vanilla 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 white	48,25	
Sugar	25,33	World
Cocoa butter	12,55	West Africa
Whole milk powder	6,76	Europe / New Zealand
Milk sugar	2,41	West Africa
Skimmed milk powder	0,97	World
Soyalecithin	0,12	Brazil / India
Natural vanilla aroma	0,12	Madagascar
Chocolate milk	0,75	
Sugar	0,40	World
Cocoa butter	0,11	West Africa
Whole milk powder	0,12	Europe / New Zealand
Cocoa mass	0,00	West Africa
Soyalecithin	0,00	Brazil / India
Natural vanilla aroma	0,00	Madagascar
Vanilla aroma	0,90	The Netherlands
Arabic gum	0,08	Germany
Shellac	0,02	Germany
Total	100	

Cocoa ingredients: 12,66

100% White chocolate has 26% cocoa ingredients

100% milk chocolate has 30,5% cocoa ingredients

Product characteristics

Shape	Oval
Taste	Characteristic gingerbread with white, milk chocolate and vanilla
Odour	Characteristic for the product, no anomalous odour
Colour	White with brown spots

Logistic information

Packaging	Carton box with plastic bag
Weight	5 kg
Code	Batchcode, Product name, Best before date
Shelf live	12 months
Storage	Cool , dry en packed
Temperature	< 18°C
Humidity	<70%
Transport	Normal

Nutritionalvalues per 100 gram

Kcal	481,95
kJ	2022,84
Proteins	5,27
Salt	0,79
Fibre	0,77
Carbohydrates	68,59
Sugar	46,84
Fats	20,19
Saturated	11,56
Mono-unsaturated	6,80
Poly-unsaturated	0,73
Transfat	0,22

Microbiological values in cfu/gr

Max:

Total plate count	50000
Moulds	1000
Yeasts	1000
Salmonella	0/25 gr
Enterobacteriaceae	10
Coliforms	10
E-colie	
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
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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	-	-
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 with our best knowledge and as accurate as possible with the experience from that moment.

The delivered information is pure indicative and we cannot give any quarantine 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

