



Choconut BV	Tel: +31 528 374194
Tolweg 5	Fax: +31 528 371032
7921 JA Zuidwolde	www.choconut.nl
The Netherlands	info@choconut.nl

General information:			
Article number	1053596		
Import date	8-7-2024	Version	2
Revision date	3-7-2025		
Product name	Gingerbread sour apple		
Product description	Gingerbread coated with white chocolate and sour apple powder and apple 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 with green colour	47,80	
Sugar	24,47	World
Cocoa butter	12,12	West Africa
Whole milk powder	6,52	Europe / New Zealand
Milk sugar	2,33	West Africa
Skimmed milk powder	0,93	Europe / New Zealand
Yellow colour (E100)	0,90	Spain
Blue colour (E132)	0,30	The Netherlands
Soyalecithin	0,12	Brazil / India
Natural vanilla aroma	0,12	Madagascar
Citric acid	1,50	Thailand
Apple aroma	0,30	The Netherlands
Apple powder	0,25	The Netherlands
Sugar	0,15	The Netherlands
Total	100,00	

Cocoa ingredients: 12,12
100% white chocolate has 26% cocoa ingredients

Product characteristics		
Shape	Half round	
Taste	Characteristic gingerbread with white chocolate and apple tast	
Odour	Characteristic for the product, no anomalous odour	
Colour	White / Green	

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	467,17	
kJ	1960,94	
Proteins	5,15	
Salt	0,78	
Fibre	0,75	
Carbohydrates	67,24	
Sugar	45,51	
Fats	19,48	
Saturated	11,14	
Mono-unsaturated	6,57	
Poly-unsaturated	0,72	
Transfat	0,21	

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	10		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	8,00	
Sulfite	Absent	
Peroxide in meq/kg fat		
Damaged products	<2%	
Pesticides	< 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	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	-	-
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.

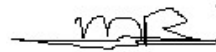
Authorisation:

Name: M. de Bruijn

Signature:

Quality department

Date: 3-7-2025



Choconut
Grootmeesters in chocolade –