

Choconut BV	Tel: +31 528 374194
Tolweg 5	Mob: +31 6 51190645
7921 JA Zuidwolde	www.choconut.nl
The Netherlands	info@choconut.nl

General information:			
Article number	3050500		
Import date	28-9-2021	Version	6
Revision date	17-6-2025		
Product name	Peanutcluster white		
Product description	Roasted peanuts covere	ed with whit	e chocolate
Intended use	Food		
	Children can choke on t	his product	

Ingredients		
Roasted peanuts	50,00	Argentinia
-		
Chocolate	50,00	
Sugar	26,25	World
Cocoa butter	13,00	West Africa
Whole milk powder	7,00	Europe / New Zealand
Milk sugar	2,50	West Africa
Skimmed milk powder	1,00	Europe / New Zealand
Soyalecithin	0,13	Brazil / India
Natural vanilla aroma	0,13	Madagascar
Total	100,00	

Cocoa ingredients: 13,00 100% chocolate has 26% +/- 1,5% dry cocoa ingredients 100% chocolate has 15,6% +/- 1% dry MILK ingredients 100% chocolate has min. 3,5% MILK fat

Product characteristics	
Shape	Oval
Taste	Characteristic peanuts with chocolate
Odour	Characteristic for the product, no anomalous odour
Colour	White
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	< 18ºC
Humidity	<70%
Transport	Normal

K. J.	500 50	
Kcal	589,50	
kJ Proteins	2466,50	
Salt	15,20 0,08	
Fibre	4,90	
Carbohydrates	4,90 39,00	
-		
Sugar Fats	34,70	
	40,95	
Saturated Mono-unsaturated	12,45	
	4,80	
Poly-unsaturated Transfat	0,50	
	0,15	
Microbiological values in cfu/gr	Max:	
Total plate count	10000	ISO 4833
Moulds	100	ISO 7954
Yeasts	100	ISO7954
Salmonella	0/25 gr	ISO 6579
Enterobacteriaceae	10	ISO 21528-2
Coliforms	10	ISO 4832
E-colie	10	ISO 16649-2
Staphylococcus aureus	10	130 100 75 2
Bacillus cereus		
Aflatoxine B1 in ppb	<2	
Aflotoxine B1+B2+G1+G2 in ppb	<4	
Ochratoxine A in ppb	\ 4	
Chemical and physical values		
Moisture max	3,00	
Sulfite	Absent	
Peroxide in meq/kg fat		
Damaged products	<2%	
Pesticides	< EU-standaard	
Heavy metals	< EU-standaard	
Metal detection	Yes	
Ferro Non Formo	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	
	No	
Organic Vegetarian		
VEVELALIALI	Voc	
Vegans	Yes 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. Product can turn white by fat bloom.

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:	17-6-2025	mar
	Ch	OCONUL Grootmeesters in chocolade -