

General information:

Article number	3059661	
Import date	23-5-2025	Version 2
Revision date	13-6-2025	
Product name	Vanilla cookie fudge cluster white	
Product description	Vanilla cookies and fudge covered with white chocolate and vanilla aroma	
Intended use	Food	
	Children can choke on this product	

Ingredients

Chocolate	49,90	
Sugar	26,20	World
Cocoa butter	12,97	West Africa
Whole milk powder	6,99	Europe / New Zealand
Milk sugar	2,50	West Africa
Skimmed milk powder	1,00	Europe / New Zealand
Soyalecithin	0,12	Brazil / India
Natural vanilla aroma	0,12	Madagascar
Vanilla cookie	40,00	The Netherlands
Wheat flour	21,44	
Sugar	9,42	
Margarine	5,20	
Water	1,62	
Crumbs (wheat, gluten)	1,30	
Lemon zest	0,65	
Salt	0,20	
Hydrochloric acid E500	0,13	
Ammonium E503	0,01	
Vanilla powder	0,02	
Acid Sodium	0,01	
Fudge	10,00	The Netherlands
Sugar	≥ 4 ≤ 5	
Sweetened condensed milk	≥ 2 ≤ 3	
Glucose syrup	≥ 1 ≤ 2	
Salted butter	0,60	
Mono- and diglycerides of fatty acids (E471)	0 < 0,1	
Salt	<0,01	
Vanilla aroma	0,10	Germany
Total	100,00	

Cocoa ingredients: 12,97

100% white chocolate has 26% cocoa ingredients

Product characteristics

Shape	Oval
Taste	Characteristic vanilla cookie and fudge 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	< 18°C
Humidity	<70%
Transport	Normal

Nutritional values per 100 gram

Kcal	464,91
kJ	1948,49
Proteins	4,73
Salt	0,38
Fibre	0,64
Carbohydrates	65,02
Sugar	47,71
Fats	20,35
Saturated	10,55
Mono-unsaturated	4,79
Poly-unsaturated	0,50
Transfat	0,15

Microbiological values in cfu/gr

Max:

Total plate count	5000	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		
Bacillus cereus		
Aflatoxine B1 in ppb	<2	Vo 1881-2006
Aflotoxine B1+B2+G1+G2 in ppb	<4	Vo 1881-2006
Ochratoxine A in ppb	<3	Vo 1881-2006

Chemical and physical values

Moisture max	4,00
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	-	-
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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 guarantee for the accuracy of this information.
Specification under reservation of changes and typing errors.

Authorisation:

Name: M. de Bruijn
Quality department
Date: 23-5-2025

Signature:

