

Ingredient and Allergen Declaration according EU-legislation

Ingredients: 59% dark chocolate (cocoa mass, sugar, cocoa butter, anhydrous **milk** fat, emulsifier (E322 [**soy**], natural vanilla flavouring), 40% edamame beans [**soy**], modified tapioca starch, glucose syrup, coconut oil, glazing agent (shellac), emulsifier (sunflower lecithin), acidity regulator (citric acid), preservative (E200). May contain **peanuts, nuts** and **sesame**.

Average Nutritional Values (in grams per 100 gram)

kJoule	2000	Trans fatty acids		Dietary Fiber	9,5
kcal	479	Cholesterol		Sodium (mg)	7,00
Fat	24,0	Available Carbohydrates	42,9	Salt	0,0
o.w.saturated	11,9	o.w. sugars	28,6	Moisture	
o.w. mono unsaturated	7,5	o.w. starch		Ash	
o.w. poly unsaturated	3,7	Protein	17,9		

Is the product suitable for

	Y / N
Vegetarians (free from animal products by products with the exception of egg, milk, milk products, rennet and honey)	Y
Vegans (free from all animal products including egg, milk, milk products and honey)	N
Coeliacs (gluten free according to EU Regulation 41/2009)	Y
Organic products	N
Kosher	N
Halal	N

Dietary Intolerance Information

Allergy and Food Intolerance Information according to European legislation	Present as ingredient Yes / No	Traces (No trace < detection limit)	
		Yes mg/kg	No
Cereals containing gluten (wheat, rye, barley, spelt, kamut) and products thereof	No		No
Crustaceans and products thereof	No		No
Eggs and product thereof	No		No
Fish and products thereof	No		No
Peanuts and products thereof	No	Yes	
Soybeans and products thereof	Yes		
Milk and products thereof (including lactose)	Yes		
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio, macadamia) and products thereof	No	Yes	
Celery and products thereof	No		No
Mustard and products thereof	No		No
Sesame and product thereof	No	Yes	

Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg	No		No
Lupine and products thereof	No		No
Molluscs and products thereof	No		No

Dietary Information	Present as ingredient	Traces (No trace < detection limit)	
	Yes /No	Yes mg/kg	No
Poultry and poultry products	No		No
Beef and beef products	No		No
Pork and pork products	No		No
Honey	No		No
Cocoa	Yes		No
Flavour Enhancers (E621-E635)	No		No
Flavourings according to regulation 1334/2008/EC	Yes		No
Flavouring preparations	No		No
Natural flavouring substances	Yes		No
Process flavourings	No		No
Smoke flavourings	No		No
Substances according to Annex III regulation 1334/2008/EC	No		No
Flavouring substances	No		No
Nature identical flavouring substances	No		No
Artificial flavouring substances	No		No
Maize and maize products	No		No
Coriander	No		No
Carrots	No		No

Defects

Parameter	Value	Dimension	Tolerance	Method
Foreign bodies (glass, metal)	absent			Metal detection: metal. Visual: glass
Foreign bodies (others)	1	per 1000 kg		visual
Broken	n.a.			visual

Chemical and Physical Requirements

Parameter	Value	Dimension	Tolerance	Method
Aflatoxin B1	<2	µg/kg	max. 2,0	Reg. 178/2010, HPLC*
Aflatoxin B1+B2+G1+G2	<4	µg/kg	max. 4,0	Reg. 178/2010, HPLC*
Peroxide		meq O2/kg fat (origine)	max 20 ex factory	ISO3960

Microbiological requirements ex factory

	Units	N	c	Value (m)	Value (M)	Method
Aerobic Plate Count	cfu/g	5	2	10000	100000	ISO 4833
Mould	cfu/g	5	2	1000	10000	ISO 7954
Enterobacteraceae	cfu/g	5	2	100	1000	ISO 21528-2
E.-coli	cfu/g	5	2	not present	10	ISO 16649-2
Staphylococcus Aureus	cfu/g	5	2	100	1000	ISO 6888
Salmonella	cfu/ 25g	5	0	not present	not present	ISO 6579

Sensory

Appearance	Dark brown coated beans
Colour	Dark brown
Texture	Crunchy

Taste	Dark chocolate soy bean
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GMO-Statement

	Y / N
Does the product contain or is it (in part) produced from any Genetically Modified Organism.	N
Does the product contain or is it (in part) derived from any Genetically Modified Organism.	N
Is the product (in part) produced with the aid of any Genetically Modified Organism.	N
Are certificates of Identity Preserved Ingredients available on demand.	N

Transport and Storage Conditions

Cool, dark and dry in original closed packaging.

Shelf Life

9 months after production in closed original packaging

Packaging Requirements / Labelling

	Consumer unit	Sales unit
Description		3,5kg
Dimensions (internal)		
Dimensions (external)		
Material		
Supplier		
Weight (packaging material)		

	Transport unit
Pallet type	
No. units per case	
No. cases per pallet layer	
No. layers per pallet	