

31/10/2019

Product specification: Chocolate cinnamon almonds.

Product description:

Chocolate cinnamon powdered almonds

Product characteristics:

| | |
|--------|--|
| shape | oval form, white nuts, measurement about 1,5 x 3 cm. |
| taste | Typical milk chocolate taste with almonds and cinnamon |
| smell | Product-specific, no deviations |
| colour | Yellowish, brown mat |

Composition:

Milk chocolate 74%(sugar, cocoa butter, **whole milk powder**, cocoa mass, **whey powder**, **lactose**, **soya lecithin(E322)**, natural vanilla aroma), **almonds** 24%, cinnamon 2%.

Nutritional values per 100 gram calculated:

| | | |
|--------------------------|--------------|------|
| Energy | 2263 | kJ |
| | 541 | kcal |
| Fat | 34,5 | gram |
| saturated: | 14,0 | gram |
| carbohydrates | 50,1 | gram |
| sugars | 44,6 | gram |
| Fibre | 4,5 | gram |
| Protein | 9,5 | gram |
| Sodium / Salt = 2,5 x Na | 0,096 / 0,24 | gram |

GMO, Genetically modified organisms

GMO ingredients are not present

Metal detection:

Product has been checked by a metal detector on:

| | |
|-----------------|-----------|
| Stainless steel | Max: 2 mm |
| Fe | Max: 2 mm |
| Non Fe | Max: 2 mm |

Products delivered in big bags are not checked by a metal detector.

Microbiological values:

| | |
|------------------------|----------------------|
| Total plate count | Max. 10.000 cfu/gram |
| Yeasts | Max. 1000 cfu/gram |
| Moulds | Max. 1000 cfu/gram |
| E.coli | Negative in 1 gram |
| Staphylococcus. Aureus | Negative in 25 gram |
| Salmonella | Negative in 25 gram |

Mycotoxines:

| | |
|---------------------------|----------------|
| Aflatoxin B1 | Max 2 ppb |
| Aflatoxin B1, B2, G1 + G2 | Max 4 ppb |
| Ochratoxin A | Not applicable |

Pesticides and heavy metals:

According to EU legislation



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Storage and transport conditions:

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|---|
| Storage room should be fitted for food |
| Temperature between 15 °C and 18 °C with as few as possible fluctuations. |
| Relative humidity of the air max 60%. |
| Storage room must be free of odours, insects and vermin. |
| There should not be any sunlight (direct or indirect). |
| The shelf life of the product is 6 months unless others pointed. The shelf life will be diminished if storage conditions are not kept |

Packaging:

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|---|
| Bag in box, foods suitable MPDE bags in cardboard box, 5 kg net |
| Encoding: batch number: YYWWDBB, Best before DD-MM-YYYY |

Deviations:

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|--|
| Damaged products, grains, loose cinnamon powder <10% |
|--|

Legislation:

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|--|
| This product complies with the legislation of the European Union |
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This specification has been prepared as accurately as possible by us, based on our knowledge and experience at the time of installation. The information provided is indicative and we cannot guarantee its accuracy. Specification subject to change and typos.

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LEDA List Version 2/2011 - ALLERGEN INFORMATION FOR THE FOOD DATABASE

Product name : Chocolate cinnamon almonds..... EAN-code(s) :

Presence of allergens (see enclosure for explanation)

| LeDa code | GS1 code | Allergen | Recipe without (Z) | Recipe with (M) | May contain (and recipe without) (K) | Unknown (O) |
|-----------------------------|----------|--|--------------------|-----------------|--------------------------------------|-------------|
| Legal allergens | | | | | | |
| 1.1 | UW | Wheat | Z | | | |
| 1.2 | NR | Rye | Z | | | |
| 1.3 | GB | Barley | Z | | | |
| 1.4 | GO | Oats | Z | | | |
| 1.5 | GS | Spelt | Z | | | |
| 1.6 | GK | Kamut | Z | | | |
| 1 | AW | <i>Gluten</i> | | | | |
| 2.0 | AC | Crustaceans | Z | | | |
| 3.0 | AE | Egg | Z | | | |
| 4.0 | AF | Fish | Z | | | |
| 5.0 | AP | Peanuts | | | K | |
| 6.0 | AY | Soy | | M | | |
| 7.0 | AM | Milk | | M | | |
| 8.1 | SA | Almonds | | M | | |
| 8.2 | SH | Hazelnuts | | | K | |
| 8.3 | SW | Walnuts | Z | | | |
| 8.4 | SC | Cashews | | | K | |
| 8.5 | SP | Pecan nuts | Z | | | |
| 8.6 | SR | Brazil nuts | Z | | | |
| 8.7 | ST | Pistachio nuts | Z | | | |
| 8.8 | SM | Macadamia/Queensland nuts | Z | | | |
| 8 | AN | <i>Nuts</i> | | | | |
| 9.0 | BC | Celery | Z | | | |
| 10.0 | BM | Mustard | Z | | | |
| 11.0 | AS | Sesame | Z | | | |
| 12.0 | AU | Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO2 | Z | | | |
| 13.0 | NL | Lupine | Z | | | |
| 14.0 | UM | Molluscs | Z | | | |
| Additional allergens | | | | | | |
| 20.0 | ML | Lactose | | M | | |
| 21.0 | NC | Cocoa | | M | | |
| 22.0 | MG | Glutamate (E620 – E625) | Z | | | |
| 23.0 | MK | Chicken meat | Z | | | |
| 24.0 | NK | Coriander | Z | | | |
| 25.0 | NM | Corn/maize | Z | | | |
| 26.0 | NP | Legumes | Z | | | |
| 27.0 | MC | Beef | Z | | | |
| 28.0 | MP | Pork | Z | | | |
| 29.0 | NW | Carrot | Z | | | |