

### PRODUCT SPECIFICATIONS

Doc. 080008462

Rev. 03

Of 12/05/2021

Granted by
Quality Assurance

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# 080008462 WHITE CHOCOLATE EDELWEISS KG.15

PRODUCT NAME: White chocolate

<u>INGREDIENTS</u>: Sugar, Cocoa butter, **Milk** powder, **Milk** whey powder, Emulsifier: **Soya** lecithin. Natural flavor (vanilla).

Gluten free.

### Dimensional characteristics

PACKAGING UNIT:	EAN Code:	Weight (KG): 15 L/w/h (cm): n/a x n/a x n/a
SHIPPING UNIT:	EAN Code: 8006070184628	Nr. of Pieces: 1 L/w/h (cm): 40 x 60 x 12
	Pallet Load (boxes per layer/nr. of layers): $4 \times 10 = 40$	

Storage & Shelf life

<u> </u>	
STORAGE CONDITION:	Store in a cool and dry place, Temp. 18°C max/64°F max. RH: 50 % max
SENSORY SHELF LIFE:	18 months

**Composition** 

Composition	
Sugar	37,57 %
Cocoa butter	30,14 %
Milk Powder	26,77 %
Milk whey powder	05,00 %
Emulsifier : Soya lecithin	00,50 %
Natural flavor (vanilla)	00,02 %

#### **Declarations of conformity:**

HACCP: The product complies with Regulation 852/2004/EC

**GMO:** The product is GMO free and is not manufactured from GMO raw materials. Therefore it is not subject to labeling under Regulation 1829/2003/EC and Regulation 1830/2003/EC concerning the traceability and labeling of food and feed products produced from GMO and any amending legislation.

**IRRADIATION:** The product has not been submitted to irradiation treatment according to Directive 1999/2/EC, 1999/3/EC concerning foods and food ingredients treated with ionizing radiation.

**CONTAMINANTS:** Residual of contaminants in accordance with Regulation 1881/2006/EC and amendments.

**PACKAGING:** The packaging materials are in compliance with relevant legislation with particular reference to Regulation 1935/2004/EC for food contact materials.



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Allergens

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Allergen	Presence/Absence (+/-)	Possibility accidental presence (YES/NO)	
Egg, egg derivatives, albumen	-	NO	
Celery and their derivatives	-	NO	
Soya and soya derivatives	+		
Nuts and nuts derivatives	-	NO	
Milk, dairy products, lactose	+		
Sesame seed and sesame seeds derivatives	-	NO	
Lupin and their derivatives	-	NO	
Sulphite at concentrations of at least 10mg/l	-	NO	
Fish and their derivatives	-	NO	
Shellfish and their derivatives	-	NO	
Crustaceans and their derivatives	-	NO	
Cereal and their derivatives with gluten >20 mg/kg	-	NO	
Mustard and their derivatives	-	NO	
Peanuts and peanut derivatives	-	NO	

Chemical-physical characteristics

Analysis	UM	Value	Tolerance	Method
Fat content (on dry matter)	%	36,5 - 39		Lab.004 ( refractometry )
Moisture	%	1,5	max	Lab.001 (K. Fischer)
Nominal particle size	μm	16	max	Lab.010 ( micrometry )
Plastic viscosity (40° C)	Pa.s	1,50 - 2,00		Lab.012 (Casson)

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Microbiological characteristics

Ancrobiological characteristics				
Analysis	UM	m*	M*	Method
TVC	cfu/g	5000 n=1	10000 n=5 c=1	Lab.020.2 (PCA 32°Cx48h)
Moulds	cfu/g	50 n=1	500 n=5 c=1	Lab.020.7 (RB 20°Cx5d)
Yeast	cfu/g	50 n=1	500 n=5 c=1	Lab.020.7 (RB 20°Cx5d)
Coliforms bacteria	cfu/g	<10 n=1	50 n=5 c=1	Lab.020.3 (Petrifilm 35°Cx48h)
E. coli	in 0.1 g	Neg. n=1	-	Lab.020.4 (Petrifilm 37°Cx48h)
Staphylococcus coag. +	in 0.01 g	Neg. n=1	-	Lab.020.6 (BP 37°Cx48h)
Salmonella spp.	in 100g	Neg. n=1	-	ISO 6579:2002

<sup>\*</sup> Sampling plans according to ICMSF: Microorganisms in Food 2. Sampling for microbiological analysis: Principles and specific applications, Second edition, 1986 ("n"= number of samples; "m"= reference value; "M"= the upper limit which should not be exceeded; "c"= number of samples allowed to fall between "m" and "M").

### Nutritional characteristics

Avarage analysis for 100 g	UM	(Calculation)
Energy	kJ	2404
Energy	kcal	577
Fat	g	37,7
Of which saturates	g	22,5
Carbohydrate	g	51,1
Of which sugars	g	51,1
Fibre	g	0,1
Protein	g	8,2
Salt	g	0,25

**Certifications** 

**Kosher Dairy** 





# Halal

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