

# Leman Cake Decorations www.leman.be

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# **Productspecification**

# **Shoe white**

**General information** 

White chocolate with surface colour Group name:

17049030 Intrastat number: 24542 Article number:

Ingredients				
sugar	<u>%</u> 46,4	<u>origin</u> EU,AR,BZ,BR,CO,FJ,IN,MU,MZ,JM,RE,ZM	source cane/beet	
cocoa butter	29,3	CM,GH,CI,NG,CG,DO,EC,PE,TG,VN,ID,VE	cocoa bean	
whole MILK powder	15,3	EU	cow	
skimmed MILK powder	6,0	EU	cow	
anhydrous MILKFAT	2,2	EU	cow	
emulsifier: E322 SOYA	< 1	AR, BR, IN	soja	
natural vanilla flavour	< 1	MG	vanilla beans	
emulsifier: E476	< 1	EU, IN	rapeseed-sunflower-maize-caster oil	
colour: E120	< 1	EU		

AZO: May have a negative effect on the activity and attention of children

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Allergens		
gluten	-	(definitions following EC directives 2003/89/EC and 2006/142/EC)
shellfish	-	+: contains as ingredient
egg	-	-: free from
fish	-	?: may contain traces or unknown
peanut	-	
soya	+	
milk	+	
nut	-	
celery	-	
mustard	-	
sesame	-	
SO2	-	
lupin	-	
molluscs	-	

Nutritional value table	(per 100g)	
Energy	57	1 kcal
Energy	238	5 kJ
Carbohydrate	55,	6 g
Carb. Of which sugars	5	5 g
Protein		6 g
Fat	36,	1 g
saturated fat	21,	9 g
Salt	0,2	3 g

<b>Physical paramet</b>	ers	
Moisture:	Max. 1%	Dry matter:
		Aw-value:

Parameter Dry cocoa Dry non-fat cocoa Cocoa butter	<u>Value</u> 29.5 % 0 %	<u>Bias</u> Min.
Dry non-fat cocoa	0 %	Min.
Cocoa butter		
	29.5 %	
Dry milk	23.1 %	+/- 1
Dry non-fat milk	16.9 %	
Milk fat	6.2 %	+/- 0,5

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# Microbiological parameters

Max. value Method

 Salmonella:
 0/25g
 AFNOR BRD 07/11-12/05

 Listeria:
 0/25g
 AFNOR BRD 07/4 - 08/98

# Organoleptic parameters

Taste: Sweet - typical for white chocolate
Odour: Sweet - typical for white chocolate

# **Physical control**

Metaldetection: Fe:1,5mm; non-Fe: 1,75mm; SS: 2,0mm

# Shelflife and storage

Shelflife: 36 months

Storage: 12-20°C no fluctuation, dry (< 65% RH), free from sunlight and foreign odours

# **Packaging**

 Units/box:
 16

 Units/outer:
 0

 Units/Pallet:
 0

 Net weight (±):
 220 g

 Gross weight (±):
 370 g

Packaging	<u>Material</u>	<u>Direct Contact</u>	Weight	<u>Dimensions</u>
Bubble	LDPE	yes	3 g	23,5 x 16,5 x 0 cm
Bubble	LDPE	yes	4 g	28 x 19 x 0 cm
Plastic box	PET	no	71 g	27,8 x 18,4 x 2 cm
Вох	cardboard with windov	no	81 g	28,6 x 18,6 x 4,8 cm
Вох	cardboard	no	800 g	59,5 x 30 x 34 cm

# **Additional Information**

Halal Not suitable Kosher Not suitable

UTZ Possible - on demand

RSPO NA

Vegetarian Not suitable Vegan Not suitable

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#### **Certificates**

#### **BRC** certificate

We, Leman Cake Decorations and Gidavi, hereby declare that we are BRC certified.

### Self checking certificate FASFC (FAVV-AFSCA)

We, Leman Cake Decorations, hereby declare that we are certificated for G022 and G039.

#### Statements

#### **GMO-statement**

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, herewith declare that this product does not contain any GMO ingredients or additives, according the EC Directive 1829/2003 & 1830/2003. Therefore the product must not be labeled as being of

### **Ionizing radiation statement**

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, herewith declare that this product and its ingredients are not submitted to ionizing radiation energy.

#### **Contamination statement**

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, herewith declare that this product is in accordance with the European legislation concerning pesticides (396/2005), concerning heavy metals (1881/2006) and concerning dioxins and PCB (1259/2011).

#### Nano-materials statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, herewith declare that this product does not contain intentionally produced nano-materials or is not produced with nano-technology. The products are in compliance with regulation 1169/2011.

#### **Packaging statement**

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, hereby declare that the packaging of this product is in accordance with the European legislation 1935/2004 an 10/2011.

# Food additives statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, hereby declare that the food additives used in this product are in compliance with the European legislation 1333/2008.

#### Natural vanilla flavour statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, hereby declare that the natural vanilla flavour used in this product is in compliance with the European legislation 1334/2008.

#### Bisphenol statement

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, hereby declare that this product does not contain bisphenol A.

As far as we know and based on statements from our suppliers, we, Leman Cake Decorations, hereby declare that the soy lecithin used in this product is IP.

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