

Product specification

Log cake end Iceberg 10x9 cm



General information	
Group name:	Decorated white chocolate
Intrastat number:	17049030
Article number:	2015492

Ingredients			
	%	Origin	Source
sugar	37,9	AT,BE,FR,DE,NL,PL,GB,AR,BR,CO,IN,MU,MZ,RE,ZM	beet/cane
cocoa butter	35,6	CI,CM,GH,NG,DO,EC,PE	cocoa bean
skimmed MILK powder	18,4	EU	cow
anhydrous MILKFAT	6,4	EU	cow
cocoa powder fat reduced	< 1	CI,GH,NG,CM	cocoa bean
emulsifier - E322 (sunflower)	< 1	AR,UA	sunflower
vegetable fat: palm (SG)	< 1	MY,ID,PG	palm
Flavour - natural vanilla flavour	< 1	MG,PG	vanilla bean

Allergens	
gluten	- (definitions following EC directives II69/2011/EC)
crustaceans	- +: contains as ingredient
eggs	- -: free from
fish	- ?: may contain traces or unknown
peanuts	-
soya	?
milk	+
nuts	-
celery	-
mustard	-
sesame	-
sulphur dioxide and sulphites >10mg/kg	-
lupin	-
molluscs	-

Nutritional value		(per 100g)
energy	607,0	kcal
energy	2524,0	kJ
fat	43,3	g
saturates fat	26,9	g
carbohydrates	47,3	g
sugars	47,1	g
protein	6,6	g
salt	0,28	g

Physical parameters	
AW-value	<0.55
Moisture	Max. 1 %

Chemical parameters		
Parameters	Value	Bias
total dry cocoa solids	36,2 %	Min.
dry non-fat cocoa solids	0,0 %	Min
cocoa butter	36,2 %	Min.
dry milk solids	24,6 %	+/- 1
dry non-fat milk solids	18,0 %	
milk fat	6,6 %	+/- 0,5

Microbiological parameters				
	Max. value	Method		
EColi	<10 CFU/g	3M 01/08 - 06/01		
Listeria	0 CFU/25 g	AFNOR BRD 07/4 - 08/98		
Salmonella	0 CFU/25 g	AFNOR BRD 07/11-12/05		
TPC	<5 000 CFU/g	AFNOR 3M 01/1-09/89		
Y&M	<100 CFU/g	AFNOR 3M 01/13-07/14		
Organoleptic parameters				
Taste	Sweet - typical taste of white chocolate			
Arôme	Sweet - typical smell of white chocolate			
Structure	Crispy - melts in the mouth			
Physical control				
Metal detection	Fe:1,5mm;non-Fe:1,75mm;SS: 2,0mm			
Shelflife and storage				
Shelflife	36 Month			
Storage	15-20°C no fluctuations, dry(<65% RH), free from sunlight and foreign odours			
Packaging				
Unit/Box	20			
Box/	16			
Box/pallet	512			
Net weight (+/-)	0,323 KG			
Gross weight (+/-)	0,467 KG			
<u>Packaging</u>	<u>Material</u>	<u>Direct contact</u>	<u>Weight</u>	<u>Dimensions</u>
Mousse		yes	0,002 KG	275,0x185,0x 2,0 mm
Paper		no	0,013 KG	275,0x185,0x 5,0 mm
Box		no	0,052 KG	280,0x190,0x 35,0 mm
Blister		yes	0,013 KG	275,0x175,0x 0,2 mm
Additional information				
Halal	Suitable possible on demand			
Kosher	Suitable possible on demand			
RFA	Possible on demand			
RSPO	Possible on demand			
Fairtrade	Possible on demand			
Bio	Not certified			
Vegan	Not suitable			
Vegetarian	Suitable			
Certificates				
• BRC certificate We, Leman Decorations Belgium and Leman Decorations Thailand, hereby declare that we are BRC certified. • Self checking certificate FASFC (FAVV-AFSCA) We, Leman Decorations Belgium, hereby declare that we are certified for G022 and G039. • GMP, HACCP We, Leman Decorations Thailand, hereby declare that we are GMP and HACCP certified. • HACCP We, Leman Decorations Mauritius, hereby declare that we are HACCP certified.				
Statements				
• GMO-statement As far as we know and based on statements from our suppliers, we, Leman 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 GMO origin. • Ionizing radiation statement As far as we know and based on statements from our suppliers, we, Leman 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 Decorations, herewith declare that this product is in accordance with the European legislation concerning pesticides (396/2005), concerning heavy metals (2023/915) and concerning dioxins and PCB (1259/2011). • Nano-materials statement As far as we know and based on statements from our suppliers, we, Leman 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 Decorations, hereby declare that the packaging of this product is in accordance with the European legislation 1935/2004 and 10/2011. • Food additives statement As far as we know and based on statements from our suppliers, we, Leman 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 Decorations, hereby declare that the natural vanilla flavour, if 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 Decorations, hereby declare that the packaging does not contain bisphenol A. • Soy lecithin statement As far as we know and based on statements from our suppliers, we, Leman Decorations, hereby declare that the soy lecithin, if used in this product, is IP.				