

» Product specification



Product name Chocolate cashewnuts dark

| | | |
|--|--|-------------|
| Product description | Cashewnuts with a dark chocolate coating (25% cashewnuts) | |
| Country of origin | The Netherlands | |
| Specific product features: | | |
| Texture | Firm bite, crunchy and slight tooth packing | |
| Color | dark brown | |
| Odor | Chocolate and cashewnuts | |
| Measure | 1 - 3 cm | |
| Permissible deviation | Free from physical contamination Metal detection: at least 2 mm Fe, 2 mm Non-Fe, 2 mm S/S | |
| Products are irradiated | Nee | |
| GMO: | | |
| Products are not GMO | Ja | |
| Traceability and labeling required in accordance with EC 1830/2003 | Nee | |
| Authorization required in accordance with EC 1829/2003 | Nee | |
| Standards Mycotoxins, sulfite: | | |
| Standard Aflatoxin B1 + B2 + G1 + G2 (g / kg) | 4 | |
| Standard Aflatoxin B1 (g / kg) | 2 | |
| Standard Ochratoxin A (g / kg) | n / a | |
| Standard Sulfite (mg / kg) | n / a | |
| Nutritional values: | | |
| Fat: | 36.6 | g / 100g |
| Of which: EV unsaturated | 15.0 | g / 100g |
| MV unsaturated | 2.8 | g / 100g |
| Saturated | 16.9 | g / 100g |
| Trans fatty acids | 0.0 | g / 100g |
| Cholesterol | 0.0 | g / 100g |
| Protein | 8.7 | g / 100g |
| Carbohydrates: | 51.7 | g / 100g |
| Of which is sugar | 38.4 | g / 100g |
| Added sugar | 36.8 | g / 100g |
| Starch | 4.6 | g / 100g |
| Natrium | 7.9 | mg / 100g |
| salt | 19.8 | mg / 100g |
| Dietary fiber | 6.0 | g / 100g |
| Energy value (kJ) | 2430 | kJ / 100g |
| Energy value (kCal) | 583 | kCal / 100g |
| Moisture | 0.8 | % |

The information in this table should be viewed as the closest approximation to reality. Foods are subject to variations in composition for various reasons. Natural variation among comparable food products may arise from differences in variety, cultivation, soil conditions, season, harvest time and storage conditions. Data is provided by suppliers, analysed, calculated or literature values.

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| Microbiological data: | | |
|----------------------------|------------------------|-------------|
| Aerobic plate count | <1.000.000 | cfu / g |
| Yeasts and molds | <100.000 | cfu / g |
| E.coli | <100 | cfu / g |
| Listeria | afwezig/absent | cfu / 0.01g |
| Salmonella | afwezig/absent | cfu / 25 g |
| Logistical features: | | |
| Packaging form | carton of 5 kilos net | |
| Type of packaging material | box = carton, bag = PE | |
| Package contents | Box 5,00 kg | |

Storage and transport

The products must be preserved in a cool and dark environment which is free of odours, at a temperature between 15-18°C and a relative humidity about 65 %, unless it is reported different erent on the package. The products must be transported and stored under hygienic conditions, to ensure that the product cannot be contaminated by moulds, strange materials or smell.

List of ingredients

| Ingredients | Percentage |
|--------------------------------|------------|
| Sugar | 36.8000% |
| Cocoa mass | 29.9000% |
| CASHEWNUTS | 25.0000% |
| Cocoa butter | 8.1000% |
| Glazing agent (E414) | <0.1% |
| Emulsifier (E322) SOY lecithin | <0.1% |
| Natural vanilla flavour | <0.1% |

Allergenic / ALBA-list

M: Recipe contains K: May contain Z: Recipe without O: Unknown

Legal allergens

| | | | | | | | | |
|-----|-------------|---|-----|----------------|---|------|---|---|
| 1.1 | Wheat | K | 5.0 | Peanuts | K | 8.8 | Macadamia nuts | K |
| 1.2 | Rye | Z | 6.0 | Soy | M | 8.9 | Nuts* | M |
| 1.3 | Barley | Z | 7.0 | Milk | K | 9.0 | Celery | Z |
| 1.4 | Oats | Z | 8.1 | Almonds | K | 10.0 | Mustard | Z |
| 1.5 | Spelt | Z | 8.2 | Hazelnuts | K | 11.0 | Sesame | Z |
| 1.6 | Kamut | Z | 8.3 | Walnuts | K | 12.0 | Sulfur dioxide and sulphites (E220 t/m E) | Z |
| 1.7 | Gluten* | K | 8.4 | Cashews | M | 13.0 | Lupin | Z |
| 2.0 | Crustaceans | Z | 8.5 | Pecan nuts | K | 14.0 | Molluscs | Z |
| 3.0 | Egg | Z | 8.6 | Brazil nuts | K | | | |
| 4.0 | Fish | Z | 8.7 | Pistachio nuts | K | | | |

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