

## » Product specification

Product number 00078K	Product name Chocolate coffee beans mixed	
Product description	Coffee beans with a chocolate coating (dark, milk, white) (contains 44% milk chocolate, 26% white chocolate, 18% dark chocolate, 10% coffee beans)	
Country of origin	The Netherlands	
Specific product features:		
Texture	crispy	
Color	Dark brown, brown, white	
Odor	Chocolate and coffee beans	
Measure	n.a.	
Permissible deviation	Metal detection: Ferro 1,5 mm, non Fe 1,6 mm, stainless steel 2,0 mm	
Products are irradiated	No	
GMO:		
Products are not GMO	Yes	
Traceability and labeling required in accordance with EC 1830/2003	No	
Authorization required in accordance with EC 1829/2003	No	
Standards Mycotoxins, sulfite:		
Standard Aflatoxin B1 + B2 + G1 + G2 (g / kg)	10	
Standard Aflatoxin B1 (g / kg)	8	
Standard Ochratoxin A (g / kg)	n / a	
Standard Sulfite (mg / kg)	n / a	
Nutritional values:		
Fat:	29.4	g / 100g
Of which: EV unsaturated	9.3	g / 100g
MV unsaturated	1.8	g / 100g
Saturated	17.7	g / 100g
Trans fatty acids	0.0	g / 100g
Cholesterol	0.0	g / 100g
Protein	5.9	g / 100g
Carbohydrates:	45.5	g / 100g
Of which is sugar	37.7	g / 100g
Added sugar	8.5	g / 100g
Starch	7.8	g / 100g
Natrium	8.9	mg / 100g
salt	22.3	mg / 100g
Dietary fiber	6.3	g / 100g
Energy value (kJ)	2014	kJ / 100g
Energy value (kCal)	483	kCal / 100g
Moisture	11.3	%

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
Milk chocolate (sugar, whole MILK powder, cocoa mass, cocoa butter, whey powder (MILK), emulsifier (E322, SOY), natural vanilla flavour)	44,0000%
White chocolate (sugar, cocoa-butter, whole MILK powder, whey powder (MILK), emulsifier SOY (E322), natural vanilla flavour)	26,4000%
Dark chocolate (Sugar, cocoa mass, cocoa butter, emulsifier (E322, SOY lecithin), natural vanilla flavour)	17,6000%
Coffee beans	10,0000%
Glucose syrup	1,5800%
Glazing agent (E904)	0,2100%
Glazing agent (E414)	0,2100%

### Allergenic / ALBA-list

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

#### Legal allergens

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

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