

Product number	172K	Product name	Chocolate raisins dark jumbo
Product description	Raisins with a dark chocolate coating (49,5% raisins)		
Country of origin	The Netherlands		
Specific product features:			
Texture	Firm bite of chocolate with a fleshy raisin		
Color	Dark bruin		
Odor	Chocolate with raisins		
Measure			
Permissible deviation	Metal detection: at least 2 mm Fe, 2 mm Non-Fe, 2 mm S/S damaged max 15%		
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)	4		
Standard Aflatoxin B1 (g / kg)	2		
Standard Ochratoxin A (g / kg)	n / a		
Standard Sulfite (mg / kg)	2000		
Nutritional values:			
Fat:	16.9	g / 100g	
Of which: EV unsaturated	4.9	g / 100g	
MV unsaturated	0.8	g / 100g	
Saturated	9.8	g / 100g	
Trans fatty acids	0.0	g / 100g	
Cholesterol	0.0	g / 100g	
Protein	3.8	g / 100g	
Carbohydrates:	68.1	g / 100g	
Of which is sugar	60.5	g / 100g	
Added sugar	24.3	g / 100g	
Starch	1.8	g / 100g	
Sodium	12.4	mg / 100g	
salt	30.9	mg / 100g	
Dietary fiber	5.2	g / 100g	
Energy value (kJ)	1889	kJ / 100g	
Energy value (kCal)	450	kCal / 100g	
Moisture	8.3	%	

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.



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
Raisins	49,5000%
Sugar	24,2600%
Cocoa mass	20,0000%
Cocoa butter	5,2000%
Emulsifier (E322) SOY lecithin	<1%
Glazing agent (E414)	0,5000%
Sunflower oil	0,5000%

Allergenic / ALBA-list

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

Legal allergens

1.1	Wheat	K	1.2	Rye	Z	1.3	Barley	Z
1.4	Oats	Z	1.5	Spelt	Z	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	K	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	Z	12.0	Sulfur dioxide and sulphites (E220 t/m E)	Z	13.0	Lupin	Z
14.0	Molluscs	Z						

List of changes

The changes mentioned here are the main issues. Minor modifications can be made.

07/03/2023 - natural vanille flavour has been removed from recipe



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This information is based on knowledge available at present. To the best of our knowledge, the information herein is accurate and complete. However, nothing herein contained shall be construed to imply any warranty or guarantee. This is a non-controlled document. It will not be automatically replaced when updated.

Date: 26/03/2023

