

### **PRODUCT DESCRIPTION**

Legal productname: Dark chocolate on a spoon Preparation: Dissolves in hot milk

Melt the chocolate by stirring in hot milk



## 1 INGREDIENTS

Sugar, cocoa mass, cocoa butter, emulsifier: lecithins (**SOY**), natural flavour. Cocoa solids: 54% minimum. Can contain traces of hazelnuts.



### **2 PRODUCT SPECIFICATION**

## 2.1Sensorial data

Colour: dark brown

Appearance: from light glossy to matt

Consistency: solid, hard

Odour: typical for the product, chocolate, sweetish, without any foreign odours typical for the product, chocolate, sweetish, slightly bitter, without any

foreign flavours

## 2.2Chemical and physical characteristics

<u>PARAMETER</u>	TARGET %
Moisture	2,3 - 3
Ash	1,15 -1,50

## 2.3 Microbiological risks

PARAMETER	TARGET (cfu/gram)
Enterobacteriaceae	<10
Salmonella	Absent/25g
Coliforms	<10
Yeast and mould	<100
Listeria Monocytogenes	Absent/25g
Escherichia coli	<10

### 2.4 Methodes of treatment

**Tempering** 

#### **3 GMO-STATUS**

Our products do not contain or consist of GMO.



Not applicable - no ingredients, carriers or micro-organisms derived GM sources. No specific labelling is required for the product on the basis of the Commission Regulation (EC) 1829/2033 and CE N° 1830/2003.

#### 4 ALL EU LAW APPLICABLE

The product and the packaging materials used are in accordance to the applicable EC regulations mentioned below:

Directive 2000/36/EC of the European Parliament and of the Council of 23 June 2000 relating to cocoa and chocolate products intended for human consumption;

Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives;

Regulation (EC) No 852/2004 of the european parliament and of the council of 29 April 2004 on the hygiene of foodstuffs;

Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety;

Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers;

Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs;

Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs;

Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin;

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food;

Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food.

# **5 GROUP OF CONSUMER**

This product is not suited for diabetics and people with soy and/or hazelnut allergy.

#### **6 NUTRITIONAL COMPOSITION**

CONSTITUENTS	Per 100g	
Energy (kJ)	2350	kJ
Energy (kcal)	564	kcal
Fat (g)	37	g
Of which saturates	22	g
Carbohydrates (g)	50	g
Of which sugars	46	g
Protein (g)	4,8	g
Salt (g)	0,0	g

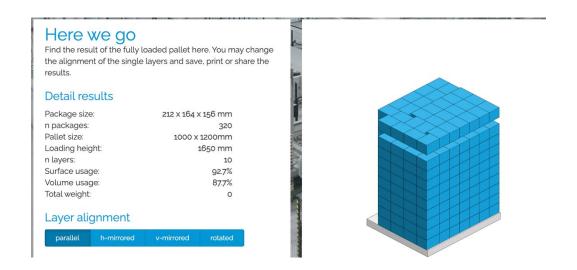
choc·ở·lait	Choc-o-lait DARK choco	Technical Product Specification Choc-o-lait DARK chocolate spoon - VEGAN		
	bulk x 48units ENG - pallet 100x120cm			
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# **7** CODE TRACEABILITY

LOT CODE	00XXXAAAAAAA
	0 = year of production -2
	X = refers to which day it was produced in that year
	A = article number
BEST BEFORE	DD/MM/YYYY

# **8** LOGISTIC

	<u>Content</u>	<u>Net</u>	Gros	Dimension (mm)	<u>Remark</u>
Unit	Solo Spoon MoMe branded	33g		35x35x150H	No ean code – only BBD & lotnr
Carton corrugated	48units MoMe carton incl big carton label	1,584kg		Outer:212x164x156H 29/6/21 mail ED	Ean 5425019402754
layer	32 cartons				
Pallet	10x32/320carton			1000x1200x1800H	



	Technical Produc	t Specification		
choc·ð·lait	Choc-o-lait DARK chocolate spoon - VEGAN			
	bulk x 48units ENG -			
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# 9 DIVERS

<u>Transport & storage</u>: The optimum storage and transport temperatures are 12 - 20°C.

<u>Shelf life:</u> Production date + 12 months

Guaranteed upon delivery: 8 months

Manufacturer: Ciocorom – Romania

GN-code: 18069019 - Chocolate, chocolate, products

STAMP	Approved