## Chocolate 32\% (Milkchocolate)

## Product information

Product name: Napolitains

## Description

Were legal name: Melkchocoladecouverture (EU)
Product description: Melkchocolade

| Composition |  |  |  |
| :--- | :---: | :--- | :--- |
| Sugar | $48.0 \%$ | Cocoa mass | $12.0 \%$ |
| Cocoa butter | $20.5 \%$ | Emulsifier: soy lecithin | $<1 \%$ |
| Full milkpowder | $18.5 \%$ | Natural vanilla flavoring | $<1 \%$ |

## Analytical specifications

## Moisture

Total fat
Dry cocoa solids
Dry non-fat cocoa solids
Dry milk constituents
Milk fat
1.0 \% max.
32.4 \% min.
32.8 \% +/- 1.5
$5.4 \%+/-1.5$
$18 \%$ min
$5.0 \%$ min

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| Nutritional values per 100 grams (indicative values) |  |
| :--- | :--- |
| Energy | $2280 \mathrm{KJ} / 545 \mathrm{kcal}$ |
| Fat | 32.4 g |
| $\quad$ saturated fat | 19.5 g |
| monounsaturated fat | 10.3 g |
| polyunsaturates | 1.0 g |
| TFA | 0.3 g |
| Cholesterol | 18.1 mg |
| Carbohydrates | 55.6 g |
| $\quad$ sugar | 54.6 g |
| Starch | 0.6 g |
| Dietary fiber | 2.3 g |
| Protein | 6.2 g |
| Salt | 0.17 g |

## Chocolate 32\% (Milkchocolate)

## Microbiological specifications

|  |  | Methode |
| :--- | :--- | :--- |
| Total plate count | max $5.000 / \mathrm{g}$ | ISO 4833 |
| Ferment | $\max 50 / \mathrm{g}$ | ISO 7954 |
| Fungi | $\max 50 / \mathrm{g}$ | ISO 7954 |
| Enterobacteriaceae | $\max 10 / \mathrm{g}$ | ISO 21528-2 |
| Escherichia coli | max $10 / \mathrm{g}$ | ISO 4832 |
| Salmonella | Afwezig $/ \mathrm{g}$ | ISO 16649-2 |
| Listeria spp. | Afwezig $/ 25 \mathrm{~g}$ | ISO 6579 |

## Allergen information (according (EU) No. 1169/2011)

Cereals containing gluten and products made from gluten-containing grains Crustaceans and products based on shellfish
Eggs and products based on eggs Fish and products based on fish
Peanuts and products based on groundnuts
Soybeans and products based on soya Milk and milk-based products (including lactose)

| - | Nuts and products made from nuts | $+/-$ |
| :---: | :--- | :--- |
| - | Celery and products based on celery | - |
| - | Mustard and products based on mustard | - |
| - | Sesame seeds and products based on | - |
| - | sesame seeds | - |
| + | Sulfur dioxide and sulphites (> 10 ppm | - |
| + | SO2) | - |
| + | Molluscs and products based on lupine | - |

Religion / Power Mode

| Suitable for vegetarians: | Yes | Kosher | No |
| :--- | :--- | :--- | :--- |
| Suitable for vegans: | No | Halal | No |

"Suitable for vegetarians" is based on the ingredient list and takes no account of possible cross contact during production

## GMO-free certificate

We, Lagosse Chocolate example, hereby declare that, in accordance with EC Regulation $n{ }^{\circ}$ 1829/2003 / EC and 1830/2003 / EC this product does not require any additional concerns labeling GMO ingredients and additives.

## Chocolate 32\% (Milkchocolate)

| Product Features |  |
| :--- | :--- |
| Shelf life in months | 18 months |
| Commodity code | KG |
| Gross weight | KG |
| net weight | 1 |
| Number of pieces per box |  |
| storage conditions | Cool (12-20 $\left.{ }^{\circ} \mathrm{C}\right)$, dry ( (<70\% RH), dark place and |
| package dimensions | away from foreign odors. |
| product dimensions |  |
| Weight Pack. Mat .: PET |  |
| Weight Pack. Mat .: LDPE |  |
| Weight Pack. Mat :: Printed cardboard |  |

## Other information

| Containing azo dyes | No |
| :--- | :--- |
| FDA approved | No |

## Disclaimers

This product complies with all current EU legislation.
This specification is valid for 1 year from the date of printing.
This specification supersedes all previous specifications

