

Product Specification

Product No.: 2.76062.020

Date: 30.06.2014

Product-Name: White Chocolate Cigarello, 140 Pieces
Per Box

Brand name: Sucrea

General product information

Legal product description White chocolate

Product Description: White chocolate with a cream colour and a characteristic odour and taste of white chocolate.

Application: Decoration

Sensory data: Taste/odour: Typical of white chocolate

Colour: Cream colour

Texture: Solid, Homogenous

Ingredients: Sugar, cocoa butter, whole milk powder [**milk**], whey powder [**milk**], lactose [**milk**], emulsifier: soya lecithin (E322) [**soya**], natural vanilla flavouring.

Countries of Origin:

Sugar	Barbados, Belize, Ivory Coast, Fiji, Guyana, Mauritius, India, Jamaica, Kenya, Madagascar, Malawi, Uganda, Democratic Republic of the Congo, Saint Kitts and Nevis, Suriname, Swaziland, Tanzania, Trinidad and Tobago, Zambia, Zimbabwe
Cocoa Butter	Sierra Leone, Ivory Coast, Ghana, Togo, Nigeria, Cameroon, Equatorial Guinea, Gabon, Sao Thome, Congo
Whole Milk Powder	England, Ireland, France, Netherlands, Germany, Belgium
Whey Powder	England, Ireland, France, Netherlands, Germany, Belgium
Lactose	England, Ireland, France, Netherlands, Germany, Belgium
Emulsifier: Soya Lecithin	Brazil, India
Natural Vanilla Flavouring	France

Analytical Data

		Method
Moisture	1% max	IOCCC 1952/1
Total Fat	28% min	IOCCC 1972/14
Dry Cocoa Solids	27% min	Calculated
Dry milk solids	15% +/-1	Calculated
Milk fat	4% +/-0.5	Calculated
Total Ash	1%	Calculated

Nutrition information per 100g

Energy	543 kcal 2273 kJ	Sodium	104.6 mg
Fat	30.8g	Potassium	300.9 mg
of which saturates	19.3g	Iron	0.2mg
of which monounsaturates	10.2g	Vitamin A	12.5 µg
Of which polyunsaturates	1.2g	Vitamin C	0.1 mg
Carbohydrate	62.3g	Calcium	163.2 mg
of which sugars	61.6g		
Fibre	0.0g		
Protein	4.2g		
Salt	261.5mg		

Microbiological Parameters:

		Method
Total Plate Count	<10000 cfu/g	ISO 4833
Yeasts	<100 cfu/g	ISO 21527-2
Moulds	<100 cfu/g	ISO 21527-2
Enterobacteriaceae	<10 cfu/g	ISO 21528-2
E. Coli	Absent/1g	ISO 16649-2
Salmonella	Absent/100g	ISO 6579
Listeria	Absent/25g	ISO 11290-1

Allergen information

+ = the article contains a listed substance (as an ingredient)

- = The article is free of the listed substance (according to recipe)

? = The product may contain traces

Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	-
Crustaceans and products thereof	-
Eggs and products thereof	-
Fish and products thereof	-
Peanuts and products thereof	-
Soybeans and products thereof	+
Milk and products thereof (including lactose)	+
Nuts, i.e. Almond (<i>Amygdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof	-
Celery and products thereof	-
Mustard and products thereof	-
Sesame seeds and products thereof	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	-
Molluscs and products thereof	-
Lupins and products thereof	-

Suitable For Vegetarians	YES
Suitable For Vegans	NO
Suitable For Coeliacs	YES
Kosher	YES
Halal	YES

Product Features

Shelf life in months	18
Commodity code	1704903000
Gross weight	0.849kg
Net weight	0.700kg
Number of pieces per box	140
Storage conditions	Cool (12 – 20°C), dry (<70%RH), dark and away from strong odours
Measurement product	97 X 8.8 MM
PRIMARY PACKAGING	
Measurement packaging	278X185X49 MM
Weight packaging, material: Printed cardboard	77g
Weight packaging, material: PET	72g

GM Statement

GM Information	This product does not contain GMOs as defined by EC Directives 1829/2003/EG and therefore does not require labelling according to EC Regulation 1829/2003
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Disclaimers

<p>This product complies with all current EU legislations. The validity of this specification is one year after the print date. This specification replaces all previous specifications.</p>
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On behalf of:	Dawn Foods Ltd

