



### Packaging

|                                  |          |
|----------------------------------|----------|
| Net weight                       | 1,0 kg   |
| Gross weight                     | 1,160 kg |
| Amount of units per outer carton | 4        |
| Amount of layers per pallet      | 6        |
| Outers/Cartons per pallet 80/120 | 60       |

### Physical characteristics

|         |                                 |
|---------|---------------------------------|
| Colour  | pink                            |
| Size    | $9 \pm 2,0 \times 5 \pm 1,0$ mm |
| Odour   | typical                         |
| Taste   | typical                         |
| Texture | homogeneous                     |



### Ingredients

Sugar  
Cocoa butter  
Whole **MILK** powder  
**WHEY** powder  
**LACTOSE**  
Emulsifier: E322 (sunflower lecithin)  
Natural vanilla flavouring  
Natural flavour  
Colouring: E120

### Physico-chemical specification

| Criteria         | Value          | Method |
|------------------|----------------|--------|
| Moisture         | max. 1,0 %     | IOCCC  |
| Total fat        | 29,3 % +/- 1,5 | IOCCC  |
| Dry cocoa solids | 26,0 % +/- 1,5 | -      |
| Dry milk solids  | 15,0 % +/- 1,0 | -      |
| Milkfat          | 4,2 % +/- 0,5  | -      |

### Microbiological specification

| Criteria           | Max. value  | Method      |
|--------------------|-------------|-------------|
| Total plate count  | 5.000 cfu/g | ISO 4833    |
| Yeasts             | 50 cfu/g    | ISO 21527-2 |
| Moulds             | 50 cfu/g    | ISO 21527-2 |
| Enterobacteriaceae | 10 cfu/g    | ISO 21528   |
| E coli             | 0/g         | ISO 16649   |
| Salmonella         | 0/250g      | ISO 6579    |

### Storage and transport conditions

Temperature between 12 – 20 °C, and max 70% relative humidity.  
Away from foreign odours and out of direct sunlight.

### Shelf life

12 months

### Additional information

May contain **SOYA**.

Due to the nature of our production process, shade of colour in products in each production batch can slight



differ. Appearance of product's abrasions and local tints is the result of production process.



#### Nutritional information

| Reference                                                                           | Values/100g |      |
|-------------------------------------------------------------------------------------|-------------|------|
| Energy value                                                                        | 537         | kcal |
| Energy value                                                                        | 2248        | kJ   |
| Protein                                                                             | 4,2         | g    |
| Carbohydrates                                                                       | 64,0        | g    |
| of which sugar                                                                      | 63,4        | g    |
| of which starch                                                                     | 0,0         | g    |
| Fat                                                                                 | 29,3        | g    |
| of which saturated fatty acids                                                      | 17,5        | g    |
| of which mono-unsaturated fatty acids                                               | 9,3         | g    |
| of which poly-unsaturated fatty acids                                               | 1,0         | g    |
| Fibre                                                                               | 0,0         | g    |
| Salt                                                                                | 0,19        | g    |
| This nutritional information of typical values based upon information of suppliers. |             |      |

#### Allergen

| Regarding Regulation EU 1169/2011                   | Present | Cross contamination |
|-----------------------------------------------------|---------|---------------------|
| Cereals containing gluten and products thereof      | No      | No                  |
| Crustaceans and products thereof                    | No      | No                  |
| Eggs and products thereof                           | No      | No                  |
| Fish and products thereof                           | No      | No                  |
| Peanuts and products thereof                        | No      | No                  |
| Soybeans and products thereof                       | No      | Yes                 |
| Milk and products thereof (including lactose)       | Yes     | Yes                 |
| Nuts and products thereof                           | No      | No                  |
| Celery and products thereof                         | No      | No                  |
| Mustard and products thereof                        | No      | No                  |
| Sesame seeds and prod-ucts thereof                  | No      | No                  |
| Sulphur dioxide and sul-phites (more than 10 mg/kg) | No      | No                  |
| Lupine and products thereof                         | No      | No                  |
| Molluscs and products thereof                       | No      | No                  |

|                          |    |
|--------------------------|----|
| Suitable for vegetarians | No |
| Suitable for vegans      | No |

#### GMO

The product is not produced on the base of genetically modified raw materials, according to the EU-regulation (EC) 1829/2003 and 1830/2003 there is on labelling required.

#### IRRADIATION

This product is not irradiated.

#### NANOTECHNOLOGY

This product does not contain and is no engineered nanomaterial.



#### Used packaging

| Number | Used packaging | Dimensions (lxwxh) | Amount | Unit   | Material  |
|--------|----------------|--------------------|--------|--------|-----------|
|        | Outer carton   | 405x210x235 mm     | 0,25   | Pieces | Cardboard |
|        | Plastic box    | 195x195x115 mm     | 1      | Pieces | PP        |
|        | Unit label     |                    | 1      | Pieces | Paper     |
|        | Outer label    |                    | 0,25   | Pieces | Paper     |
|        | EUR-pallet     | 1200x800x1560 mm   | 1      | Pieces | Wood      |
|        | Foil           |                    | 1      | Pieces | PE        |
|        | Tape           |                    | 1      | Pieces | PP        |

#### Composition of primary packing

|       |         |
|-------|---------|
| PP    | 108,0 g |
| Paper | 2,0 g   |

|                                 |         |
|---------------------------------|---------|
| Total weight of primary packing | 110,0 g |
|---------------------------------|---------|

#### Composition of secondary packing

|           |        |
|-----------|--------|
| Cardboard | 50,0 g |
|-----------|--------|

#### Composition of tertiary packing

|      |         |
|------|---------|
| Wood | 25,0 kg |
| PE   | 0,5 kg  |
| PP   | 0,04 kg |