## **Technical datasheet**





Lollipop Bunny Pablo, coloured milk, in display Belfine Decorated milk chocolate with confectionery decoration Approval date 25/03/2024

## Ingredient declaration

Ingredients: sugar, cocoa butter, whole **MILK** powder, skimmed **MILK** powder, cocoa mass, emulsifier: lecithins, aroma(s): natural vanilla flavouring, colour(s): Lutein, Paprika extract

Milk chocolate (Ingredients: sugar, cocoa butter, whole milk powder, skimmed milk powder, cocoa mass, emulsifier: lecithins, aroma(s): natural vanilla flavouring)

Milk chocolate contains cocoa solids 32% minimum, milk solids 27% minimum White chocolate (Ingredients: sugar, cocoa butter, whole milk powder, emulsifier: lecithins, aroma(s): natural vanilla flavouring)

White chocolate contains cocoa solids 28% minimum, milk solids 25%

minimum. Dark chocolate (Ingredients: cocoa mass, sugar, cocoa butter, emulsifier: lecithins, aroma(s): natural vanilla flavouring)

Dark chocolate contains cocoa solids 55% minimum.

Cocca confectionery decoration (Ingredients: sugar, cocca butter, whole milk powder, emulsifier: lecithins, aroma(s): natural vanilla flavouring, colour(s): Paprika extract (E160c))

Cocoa confectionery decoration contains cocoa solids 28% minimum, milk solids 25% minimum.

Cocoa confectionery decoration (Ingredients: sugar, cocoa butter, whole milk powder, emulsifier: lecithins, aroma(s): natural vanilla flavouring, colour(s): Lutein (E161b))

Cocoa confectionery decoration contains cocoa solids 28% minimum, milk solids 25% minimum.

## Average nutrition information per 100 g

Energy:	2341 kJ
	561 kcal
Fat:	35 g
of which saturated:	22 g
monounsaturated:	12 g
polyunsaturated:	1,7 g
Carbohydrate:	52 g
of which sugars:	52 g
Fibers:	1,0 g
Protein:	8,3 g
Salt:	0,24 g
Sodium:	96,9 mg

GMO Information				
GMO free	Yes			
Irradiation free	Yes			

Printing date

27/06/2024

Allergens					
01	Gluten	No			
02	Crustaceans	No			
03	Eggs	No			
04	Fish	No			
05	Peanuts	No			
06	Soy	No			
07	Milk (incl. Lactose)	Yes			
08	Nuts	No			
09	Celery	No			
10	Mustard	No			
11	Sesame	No			
12	Sulfite (> 10mg/kg)	No			
13	Lupine	No			
14	Molluscs	No			

## Various information

Suitability	Vegetarian	Yes			
	Vegan	No			
Sustainability		FTC CT			
Storage conditions Keep cool and dry between 12°C and 20°C. Free from strong odors. Max. relative humidity of 65 %. Shelf life 457 days from production date. Traceability					

Lotcode:POxx-xxxxx

PO: Production order xx-xxxxx: 7 digits

Analytical data - microbiological							
	<u>n</u>	<u>c</u>	<u>m</u>	M	<u>Ref. Method</u>		
Total Plate Count:	5	2	1000/g	5000/g	ISO4833		
Yeasts:	5	2	10/g	50/g	ISO7954		
Moulds:	5	2	10/g	50/g	ISO7954		
Enterobacteriaceae:	5	2	10/g	100/g	ISO7402		
Coliforms:	5	2	10/g	100/g	ISO4831		
E. Coli:	5	0	0/g	0/g	ISO7251		
Salmonella:	15	0	0/25g	0/25g	ISO6579		

Please note: customer automatically agrees to the content of the specification 14 days after receipt.

