



Lollipop misc. Celebrations 16xParty & 8xCake, coloured milk, in display Belfine

Decorated milk chocolate with confectionery decoration

Approval date 21/06/2024

Printing date 27/06/2024

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.	
Cocoa confectionery decoration (Ingredients: sugar, cocoa 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.	
Dark chocolate (Ingredients: cocoa mass, sugar, cocoa butter, emulsifier: lecithins, aroma(s): natural vanilla flavouring)	
Dark chocolate contains cocoa solids 55% minimum.	

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

Average nutrition information per 100 g	
Energy:	2346 kJ
	562 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:	0,9 g
Protein:	8,2 g
Salt:	0,24 g
Sodium:	96,8 mg

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		

GMO Information	
GMO free	Yes
Irradiation free	Yes

Analytical data - microbiological					
	<u>n</u>	<u>c</u>	<u>m</u>	<u>M</u>	<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.

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