

CARAMEL PRETZEL MIX



Stationsplein 4
2275 AZ Voorburg

CARAMEL PRETZEL MIX 6 KG

Mix of baked and salted peanuts, pretzets, peanuts coated in white chocolate with caramel and coloured with dark chocolate and seasalt, malt balls in white chocolate with caramel, and white chocolate buttons with caramel

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Version: 1
Status: Concept
Article code: 715513
Weight: 6.00 kilogram

Ingredient declaration

Ingredients: 38% **peanut**, white chocolate with caramel (sugar, cocoa butter, whole **milk** powder, 1% caramelpowder (skimmed **milk** powder, saccharose), skimmed **milk** powder, cocoa mass, emulsifier: lecithins, natural flavouring, salt), 20% pretzel (**wheat** flour, salt, rapeseed oil, **wheat** malt flour, yeast, raising agent: sodium hydrogen carbonate, acidity regulator: sodium hydroxide), 3% malt ball (rice flour, sugar, **wheat** malt, dextrose, emulsifier: lecithins), sunflower oil, 0,35% salt, 0,2% dark chocolate (sugar, cocoa mass, cocoa butter, natural vanilla flavouring, emulsifier: lecithins (**soy**)), 0,1% sea salt, glucose syrup, glazing agents: gum arabic (acacia gum); shellac, dextrin.

May contain cereals containing gluten, nuts and sesame.

Nutritional value

Nutrition*	Per 100g
Energy	2224 kJ
Energy	533 kCal
Fats	33,1 g
- Saturated fatty acids	10,7 g
- Mono unsaturated fatty acids	15,4 g
- Poly unsaturated fatty acids	6,5 g
Carbohydrates	41,5 g
- Sugars	21,8 g
Fibers	4,3 g
Proteins	15,1 g
Salt	1,48 g
Sodium	0,59 g

*Calculated value

Manufacturer Allergens table

With (W)
Without (N)
Cross contamination (C)

Wheat	W
Rye	C
Barley	C
Oats	C

Hazelnut	C
Walnut	C
Cashew nut	C
Pecan nut	C

Spelt	C
Kamut (khorasan wheat)	C
Crustacea	N
Egg	N
Fish	N
Peanut	W
Soy	W
Milk	W
Almond	C

Brazil nut	C
Pistachio nut	C
Macadamia nut	C
Celery	N
Mustard	N
Sesame	C
Sulphite	N
Lupin	N
Molluscs	N

Chemical parameters

	Min	Target	Max
Acrylamide		0.4	mg/kg

Microbiological parameters

	Min	Target	Max
Bacillus cereus			1000 cfu/g
E. coli			10 cfu/g
Enterobacteriaceae			1000 cfu/g
Salmonella	Absent in		25 g
Moulds			10000 cfu/g
Staphylococcus aureus			1000 cfu/g
Total aerobic plate count			100000 cfu/g

Organoleptic parameters

Appearance: Mix of baked salted peanuts, pretzels, peanuts coated in white chocolate with caramel and dark chocolate, malts balls coated in white chocolate wit caramel

Colour: light to dark brown

Texture: crunchy and sweet

Taste: caramel, chocolate, peanuts, malt

Packaging details

Primary packaging: transparant plastic bag

Secondary packaging: Carton box

Added oxygen absorbers yes/no: no

Packed in a protective atmosphere yes/no: yes

Primary packaging is food grade conform EU Regulation 1935/2004

Storage advice

Keep cool (17-21 °C), dark and dry in closed packaging.

Shelf life

Shelf life from production: 8 months

Process parameters

Chocolate production:

Receiving raw materials - unpacking - coating - glazing (if applicable) - polishing (if applicable) - sieving - temporary packing - drying - packing - storage

Packing:

Receiving raw materials and/or chocolate product(s) - unpacking - mixing (if applicable) - weighing - packing and metal detection - palletising - storage - distribution

Chocolate

Dark chocolate contains (calculated according EU Directive 2000/36/EC) a minimum of 48% cocoa solids

White chocolate complies to EU Directive 2000/36/EC

Physical parameters

Foreign material (glass, metal, brittle hard plastic, ceramics): Absent

Foreign material (insects, rodents, etc): Absent

Foreign material (organic & harmless): 0.1% (w/w)

Impurities (other): 5 (n/1000kg)

Ingredient breakdown

Ingredient	Percentage	Allergens	Country of origin
peanut	38.36%	peanut	Argentina; Brazil; United States; South Africa
white chocolate with caramel	36.25%		Belgium
↳ sugar	14.86%		Argentina; Australia; Austria; Belgium; Belize; Brazil; El Salvador; Fiji; France; French Guiana; Germany; Guadeloupe; Guatemala; Guyana; Honduras; Jamaica; Lao People's Democratic Republic; Malawi; Martinique; Mayotte; Mexico; Mozambique; Netherlands; Nicaragua; Panama; Peru; Poland; Réunion; South Africa; Swaziland; Thailand; United Kingdom; Zambia; Costa Rica; Mauritius
↳ cocoa butter	9.68%		Brazil; Cameroon; Colombia; Congo, the Democratic Republic of the; Côte d'Ivoire; Dominican Republic; Ecuador; Ghana; Guinea; Haiti; Indonesia;

			Kenya; Liberia; Madagascar; Malaysia; Nigeria; Papua New Guinea; Peru; Sao Tome and Principe; Sierra Leone; Solomon Islands; Tanzania, United Republic of; Togo; Uganda; Venezuela, Bolivarian Republic of; Vietnam
↳ whole milk powder	8.63%	milk	Austria; Belgium; Bulgaria; Croatia; Cyprus; Czech Republic; Denmark; Estonia; Finland; France; Germany; Greece; Hungary; Ireland; Italy; Latvia; Lithuania; Luxembourg; Malta; Netherlands; Poland; Portugal; Romania; Slovakia; Slovenia; Spain; Sweden; United Kingdom
↳ caramelpowder	1.09%		Belgium
↳ skimmed milk powder	0.54%	milk	Austria; Belgium; Czech Republic; Denmark; Estonia; Finland; France; Germany; Hungary; Ireland; Italy; Latvia; Lithuania; Luxembourg; Netherlands; Poland; Portugal; Slovakia; Slovenia; Sweden; United Kingdom; Bulgaria; Croatia; Cyprus; Greece; Malta; Romania; Spain
↳ saccharose	0.54%		Argentina; Australia; Belgium; Belize; Brazil; Costa Rica; El Salvador; Fiji; France; French Guiana; Germany; Guadeloupe; Guyana; Honduras; Jamaica; Lao People's Democratic Republic; Malawi; Martinique; Mauritius; Mayotte; Mexico; Mozambique; Netherlands;

			Nicaragua; Panama; Peru; Poland; Réunion; South Africa; Swaziland; Thailand; United Kingdom; French Southern Territories; Guatemala; Zambia
↳ skimmed milk powder	1.05%	milk	Austria; Belgium; Bulgaria; Croatia; Cyprus; Czech Republic; Denmark; Estonia; Finland; France; Germany; Greece; Hungary; Ireland; Italy; Latvia; Lithuania; Luxembourg; Malta; Netherlands; Poland; Portugal; Romania; Slovakia; Slovenia; Spain; Sweden; United Kingdom
↳ cocoa mass	0.69%		Brazil; Cameroon; Colombia; Congo, the Democratic Republic of the; Côte d'Ivoire; Dominican Republic; Ecuador; Ghana; Guinea; Haiti; Indonesia; Kenya; Liberia; Madagascar; Malaysia; Nigeria; Papua New Guinea; Peru; Sao Tome and Principe; Sierra Leone; Solomon Islands; Tanzania, United Republic of; Togo; Uganda; Venezuela, Bolivarian Republic of; Vietnam
↳ emulsifier: lecithins	0.09%		Argentina; Brazil; Bulgaria; Canada; China; France; Germany; Hungary; India; Türkiye; Ukraine; United States
↳ natural flavouring	0.08%		France; Germany; Italy; Netherlands; Norway; United Kingdom; Switzerland
↳ salt	0.08%		Germany
pretzel	20.00%		Austria
↳ wheat flour	17.60%	wheat	Austria

↳ salt	0.90%	Belgium
↳ rapeseed oil	0.84%	Sweden
↳ wheat malt flour	0.32%	wheat Germany
↳ yeast	0.22%	Hungary
↳ raising agent: sodium hydrogen carbonate	0.08%	Austria
↳ acidity regulator: sodium hydroxide	0.04%	Austria
malt ball	3.16%	Netherlands
↳ rice flour	2.66%	Cambodia; Myanmar; Thailand; Vietnam
↳ sugar	0.28%	Netherlands
↳ wheat malt	0.13%	wheat Europe
↳ dextrose	0.06%	Belgium
↳ emulsifier: lecithins	0.03%	Argentina; Europe; India
sunflower oil	1.27%	Argentina; Austria; Belgium; Bulgaria; Croatia; Cyprus; Czech Republic; Denmark; Estonia; Finland; France; Germany; Greece; Hungary; Ireland; Italy; Latvia; Lithuania; Luxembourg; Malta; Netherlands; Poland; Portugal; Romania; Slovakia; Slovenia; Spain; Sweden; Ukraine; United Kingdom
salt	0.35%	United Kingdom
dark chocolate	0.21%	
↳ sugar	0.10%	Austria; Belgium; Bulgaria; Côte d'Ivoire; Croatia; Cyprus; Czech Republic; Denmark; Estonia; Finland; France; Germany; Greece; Hungary; Ireland; Italy; Latvia; Lithuania; Luxembourg; Malta; Mauritius; Netherlands; Poland; Portugal; Romania; Slovakia; Slovenia; Spain; Sweden; United

			Kingdom
↳ cocoa mass	0.08%		Cameroon; Côte d'Ivoire; Equatorial Guinea; Gabon; Ghana; Nigeria; Sao Tome and Principe; Sierra Leone; Togo
↳ cocoa butter	0.02%		Cameroon; Côte d'Ivoire; Equatorial Guinea; Gabon; Ghana; Nigeria; Sao Tome and Principe; Sierra Leone; Togo
↳ emulsifier: lecithins	0.00%	soy	Belarus; Brazil; Germany; India; Italy; Russian Federation; Serbia; Ukraine
↳ natural vanilla flavouring	0.00%		French Polynesia; India; Indonesia; Madagascar; Mexico; Papua New Guinea; Uganda
sea salt	0.10%		United Kingdom
glucose syrup	0.10%		Europe
water *	0.09%		Germany
glazing agent: gum arabic (acacia gum)	0.03%		Africa; Chad; Niger; Nigeria; Sudan
ethanol *	0.03%		Germany; Hungary; Poland; Asia; Europe; South America
coconut oil *	0.02%		Asia; Europe; South America; Indonesia; Malaysia; Philippines; United States
dextrin	0.01%		Thailand
rapeseed oil *	0.01%		Asia; Europe; South America
glazing agent: shellac	0.01%		India; Indonesia; Thailand

*) Processing aid

GMO-information

This product is free from genetically modified organisms (GMO) in accordance with EC regulation 1829/2003 and EC 1830/2003: Yes

Authorisation

Name: André Strooband
Function: QA department
Date: 2024-09-30

Allergens: When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.			
Component	Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	YES	YES	YES
EGGS or its derivatives	NO	NO	NO
FISH or its derivatives	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO
MOLLUSCS	NO	NO	NO
PEANUTS or derivatives	YES	YES	YES
SOYA BEANS or derivatives	YES	YES	YES
MILK (LACTOSE) or its derivatives	YES	YES	YES
NUTS , tree nuts:	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	YES	YES
SESAME SEEDS or derivatives	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO