

CHOCO ALMOND TIRAMISU



Stationsplein 4
2275 AZ Voorburg

CHOCO ALMOND TIRAMISU 4KG/CARTON

Almonds coated in white and milk chocolate with cappuccino flavour

Print date: 2024-08-23
Date of current version: 2024-08-23
Version: 1
Status: Concept
Article code: 711016
Weight: 4.00 kilogram

Ingredient declaration

Ingredients: 36% white chocolate (sugar, whole **milk** powder, cocoa butter, emulsifier: E322 (**soy**), natural vanilla flavouring), 33% milk chocolate (sugar, whole **milk** powder, cocoa mass, cocoa butter, whey powder (**milk**), natural vanilla flavouring, emulsifier: E322 (**soy**)), 29% **almond**, 2% cocoa powder, sunflower oil, natural flavouring.

May contain peanuts, nuts and sesame.

Nutritional value

Nutrition*	Per 100g
Energy	2320 kJ
Energy	557 kCal
Fats	35,9 g
- Saturated fatty acids	13,3 g
- Mono unsaturated fatty acids	16,1 g
- Poly unsaturated fatty acids	4,4 g
Carbohydrates	43,2 g
- Sugars	41,7 g
Fibers	3,9 g
Proteins	12,6 g
Salt	0,15 g
Sodium	0,06 g
*Calculated value	

Allergens table

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

Wheat	N	Hazelnut	C
Rye	N	Walnut	C
Barley	N	Cashew nut	C
Oats	N	Pecan nut	C
Spelt	N	Brazil nut	C
Kamut (khorasan wheat)	N	Pistachio nut	C
Crustacea	N	Macadamia nut	C
Egg	N	Celery	N

Fish	N
Peanut	C
Soy	W
Milk	W
Almond	W

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: well coated almonds in white and milk chocolate dusted with a dash of cocoa powder

Colour: brown

Texture: soft on the outside, crunchy on the inside

Taste: sweet, almond, chocolate, typical for product

Packaging details

Primary packaging: blue plastic bag

Secondary packaging: carton box

Added oxygen absorbers yes/no: no

Packed in a protective atmosphere yes/no: no

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: 9 months

Process parameters

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

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
white chocolate	36.32%		Belgium
↳ sugar	18.34%		Africa; Asia; Europe; North America; Oceania; South America
↳ whole milk powder	9.26%	milk	Europe; Iceland; New Zealand; Norway; Switzerland; United Kingdom; United States
↳ cocoa butter	8.54%		Cameroon; Côte d'Ivoire; Equatorial Guinea; Gabon; Ghana; Nigeria; Sao Tome and Principe; Sierra Leone; Togo
↳ emulsifier: E322	0.09%	soy	Brazil; Germany; India; Italy; Serbia; Ukraine
↳ natural vanilla flavouring	0.09%		French Polynesia; India; Indonesia; Madagascar; Mexico; Papua New Guinea; Uganda
milk chocolate	32.54%		Belgium
↳ sugar	15.78%		Africa; Asia; Europe; North America; Oceania; South America
↳ whole milk powder	5.21%	milk	Europe; Iceland; New Caledonia; Norway; Switzerland; United Kingdom; United States
↳ cocoa mass	5.04%		Cameroon; Côte d'Ivoire; Equatorial Guinea; Gabon; Ghana; Nigeria; Sao Tome and Principe; Sierra Leone; Togo
↳ cocoa butter	4.56%		Cameroon; Côte d'Ivoire; Equatorial Guinea; Gabon; Ghana; Nigeria; Sao Tome and Principe; Sierra Leone; Togo
↳ whey powder	1.63%	milk	Europe; Iceland; New Zealand;

			Norway; Switzerland; United Kingdom; United States
↳ emulsifier: E322	0.16%	soy	Brazil; China; Germany; India; Italy; Serbia
↳ natural vanilla flavouring	0.16%		French Polynesia; India; Indonesia; Madagascar; Mexico; Papua New Guinea; Uganda
almond	28.72%	almond	Australia; Spain; United States
cocoa powder	1.64%		Cameroon; Côte d'Ivoire; Ghana; Nigeria
sunflower oil	0.53%		Argentina; Brazil; France; Hungary; Russian Federation; Ukraine
natural flavouring	0.25%		Belgium

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: 2024-08-23

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