



# SPECIFICATION

<b>Product name</b>	Choco Malt Balls Mix White and Yoghurt Raspberry	<b>Article number</b>	Ball_001
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## Product Description

Chocolate malt balls mix white chocolate and yoghurt raspberry

## Recipe

Ingredients	Percentage in product	Sub Ingredients	Countr(y) (ies) of origin
White chocolate	41,5	50,5% sugar, 25,5% whole milk powder, 23,5% cocoa butter, <1% emulsifier (soy lecithin), <1% natural vanilla flavouring	Belgium
White chocolate	40,4	57% sugar, 24% cocoa butter, 14% whole milk powder, 5% whey powder, <1% emulsifier (soy lecithin), <1% natural vanilla flavouring	Belgium
Rice powder	13,2		Argentina, Brazil, Bulgaria, Cambodia, Dominican Republic, Egypt, France, Greece, Guyana, India, Italy, Laos, Morocco, Myanmar, Paraguay, Portugal, Romania, Russia, Spain, Sri Lanka, Suriname, Thailand, Turkey, Uruguay, Vietnam, USA
Malt	1,3		Germany, France, Blegium, Netherlands, Luxemburg
Sugar	1,1		EU
Raspberry	0,5		Europe
Dextrose	0,4		Belgium
Modified tapioca starch	0,3		
Glucose syrup	0,3		
Natural yoghurt flavouring	0,3		Netherlands
Corn starch	0,2		Europe
Emulsifier (sunflower lecithin)	0,2		India
Coconut oil	0,1		
Glazing agent (shellac)	<0,1		
Acidity regulator (citric acid)	<0,1		
Preservative (E200)	<0,1		

White chocolate contains min. 22% cocoa solids.

#### Ingredient and Allergen Declaration according EU-legislation

Ingredients: 41% white chocolate (sugar, whole **milk** powder, cocoa butter, emulsifier [**soy** lecithin], natural vanilla flavouring), 40% white chocolate (sugar, cocoa butter, whole **milk** powder, whey powder [**milk**], emulsifier [**soy** lecithin], natural vanilla flavouring), rice powder, malt [**wheat**], sugar, 0,5% raspberry, modified tapioca starch, glucose syrup, natural yoghurt flavouring [contains **milk**], corn starch, emulsifier (sunflower lecithin), coconut oil, glazing agent (shellac), acidity regulator (citric acid), preservative (E200). May contain **peanuts** and **nuts**.

#### Average Nutritional Values (in grams per 100 gram)

kJoule	2116	Trans fatty acids		Dietary Fiber	0,5
kcal	505	Cholesterol		Sodium (mg)	83,00
Fat	24,1	Available Carbohydrates	66,1	Salt	0,2
o.w.saturated	14,5	o.w. sugars	52,8	Moisture	
o.w. mono unsaturated	7,6	o.w. starch		Ash	
o.w. poly unsaturated	0,8	Protein	5,6		

#### Is the product suitable for

	Y / N
Vegetarians (free from animal products by products with the exception of egg, milk, milk products, rennet and honey)	Y
Vegans (free from all animal products including egg, milk, milk products and honey)	N
Coeliacs (gluten free according to EU Regulation 41/2009)	N
Organic products	N
Kosher	N
Halal	N

#### Dietary Intolerance Information

Allergy and Food Intolerance Information according to European legislation	Present as ingredient		Traces (No trace < detection)	
	Yes / No	Yes / No	Yes / No	Yes / No
Cereals containing gluten (wheat, rye, barley, spelt, kamut) and products thereof	Yes			
Crustaceans and products thereof	No			No
Eggs and product thereof	No			No
Fish and products thereof	No			No
Peanuts and products thereof	No		Yes	
Soybeans and products thereof	Yes			
Milk and products thereof (including lactose)	Yes			
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio, macadamia) and products thereof	No		Yes	
Celery and products thereof	No			No
Mustard and products thereof	No			No
Sesame and product thereof	No			No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg	No			No
Lupine and products thereof	No			No
Molluscs and products thereof	No			No

Dietary Information	Present as ingredient	Traces (No trace < detection limit)	
		Yes / No	Yes mg/kg   No
Poultry and poultry products	No		No
Beef and beef products	No		No
Pork and pork products	No		No
Honey	No		No
Cocoa	Yes		No
Flavour Enhancers (E621-E635)	No		No
Flavourings according to regulation 1334/2008/EC	Yes		No
Flavouring preparations	No		No
Natural flavouring substances	Yes		No
Process flavourings	No		No
Smoke flavourings	No		No
Substances according to Annex III regulation 1334/2008/EC	No		No
Flavouring substances	No		No
Nature identical flavouring substances	No		No
Artificial flavouring substances	No		No
Maize and maize products	Yes		No
Coriander	No		No
Carrots	No		No

#### Defects

Parameter	Value	Dimension	Tolerance	Method
Foreign bodies (glass, metal)	absent			Metal detection: metal. Visual: glass
Foreign bodies (others)	1	per 1000 kg		visual
Broken	n.a.			visual

#### Chemical and Physical Requirements

Parameter	Value	Dimension	Tolerance	Method
Aflatoxin B1	<2	µg/kg	max. 2,0	Reg. 178/2010, HPLC*
Aflatoxin B1+B2+G1+G2	<4	µg/kg	max. 4,0	Reg. 178/2010, HPLC*
Peroxide	<10	meq O2/kg fat (origine)	max 20 ex factory	ISO3960

#### Microbiological requirements ex factory

	Units	N	c	Value (m)	Value (M)	Method
Aerobic Plate Count	cfu/g	5	2	10000	100000	ISO 4833
Mould	cfu/g	5	2	1000	10000	ISO 7954
Enterobactereacea	cfu/g	5	2	100	1000	ISO 21528-2
E.-coli	cfu/g	5	2	not present	10	ISO 16649-2
Staphylococcus Aureus	cfu/g	5	2	100	1000	ISO 6888
Salmonella	cfu/ 25g	5	0	not present	not present	ISO 6579

#### Sensory

Appearance	Round chocolate balls- white and white with pink
Colour	white and white with pink
Texture	Crispy/chunchy
Taste	Sweet - white chocolate and white chocolate/yoghurt/raspberry

**GMO-Statement**

	Y / N
Does the product contain or is it (in part) produced from any Genetically Modified Organism.	N
Does the product contain or is it (in part) derived from any Genetically Modified Organism.	N
Is the product (in part) produced with the aid of any Genetically Modified Organism.	N
Are certificates of Identity Preserved Ingredients available on demand.	N

**Transport and Storage Conditions**

Cool, dark and dry in original closed packaging.

**Shelf Life**

9 months after production in closed original packaging