

## Produktspezifikation MAND\_002

### Microbiological values

Total plate count	max. 10,000 cfu/gram
Enterobacteriaceae	max. 100 cfu/gram
Coliformen	max. 100 cfu/gram
Staphylococcus Aureus	max. 100 cfu/gram
Yeasts	max. 1,000 cfu/gram
Moulds	max. 1,000 cfu/gram
Salmonella	absent in 25 gram

### Physical values

The product is run through a metal detector.		
RVS	Max.	2,0 mm
FE	Max.	1,5 mm
NON-FE	Max.	1,6 mm

### GMO Genetically Modified Organism

GMO ingredients not present

### Ingredients declaration

Ingredients: 67% white chocolate (sugar, COCOA-butter, whole MILK powder (LACTOSE), whey powder (LACTOSE, MILK), emulsifier : E322 (lecithins) (SOY), natural vanilla aroma), 29% ALMONDS, 2% Matcha green tea, glucose syrup, vegetable oil (palm), glazing agents: E414 (gum arabic (acacia gum)), E904 (shellac), starch.

E numbers are additives that are permitted by the European Union.

### Claims

Suitable for vegetarians	Yes
Suitable for vegans	No
Halal approved	No
Kosher approved	No
Organic	No
MSC	N.a.
Gluten free	No

### Storage advice and shelf life

Delivery	Day-fresh
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The shelf life of this product is 12 months after production date (see packaging) provided that the products are stored in a closed packaging in a dark place at 15-18 °C and max. 60% humidity.

## Nutritional value (calculated)

Nutritional value	Presence per 100 g
energy	2.319,4 kJ
Energy	556,8 kcal
fat	36,2 g
of which saturates	13,1 g
carbohydrate	45,9 g
of which sugars	43,5 g
fibre *	3,6 g
protein	9,9 g
salt	0,24 g
sodium	0,09 g

\* = The nutritional value may therefore deviate from the real ingredients.

Since this product is made from natural resources the composition may vary due to harvest changes. In the case of modifications the above-mentioned information will not be updated automatically.

## Allergens

Indication for the presence or absence of allergens.

(Wo = without, W = with, M = may contain, U = unknown)

1.0 Gluten		8.6 Brazil nuts	M
1.1 Wheat	M	8.7 Pistachio nuts	M
1.2 Rye	M	8.8 Macadamia nuts	M
1.3 Barley	M	9.0 Celery	Wo
1.4 Oats	M	10.0 Mustard	Wo
1.5 Spelt	M	11.0 Sesame	Wo
1.6 Kamut	Wo	12.0 Sulphur dioxide and sulphites (E220 -E228) at concentrations of more than 10mg/kg or 10 mg/l, expressed as SO <sub>2</sub>	Wo
2.0 Crustaceans	Wo	13.0 Lupin	Wo
3.0 Egg	Wo	14.0 Molluscs	Wo
4.0 Fish	Wo	20.0 Lactose	W
5.0 Peanuts	M	21.0 Cocoa	W
6.0 Soy	W	22.0 Glutamate (E620-E625)	U
7.0 Milk	W	23.0 Chicken meat	U
8.0 Nuts		24.0 Coriander	U
8.1 Almonds	W	25.0 Corn/ maize	M
8.2 Hazelnuts	M	26.0 Legumes	U
8.3 Walnuts	M	27.0 Beef	U
8.4 Cashews	M	28.0 Pork	U
8.5 Pecan nuts	M	29.0 Carrot	U

**May contain traces of nuts, peanuts and gluten. Products with dark chocolate also may contain traces of milk.**

The information in this specification is derived from the recipes and information from suppliers. Therefore, no rights may be derived from this information. If any modifications should occur, you will not be notified automatically.

## Ingredients

Ingredient	Presence
white chocolate (sugar, cocoa-butter, whole milk powder, whey powder, emulsifier : E322 (lecithins), natural vanilla aroma)	66,50 %
almonds	29,40 %
Matcha green tea	1,50 %
glucose syrup	1,37 %
vegetable oil (palm)	0,60 %
glazing agents: E414 (gum arabic (acacia gum)), E904 (shellac)	0,37 %
starch	0,27 %

## Packaging information

### Other

IMPORTANT: All products are guided through a metal detector, except for big bags.

## Chemical values

Aflatoxin (B1+B2+G1+G2)	Max 10 ppb
Aflatoxin B1	Max 8 ppb

## Other information

Percentage of doubles	Max. 10%
Size	17mm-30mm x 12mm-18mm

## Preparation instructions

### Size and nutritional values

The size and nutritional values can vary up to 10% due to natural fluctuations and variables in the process.

### Foreign materials

Foreign materials may be present in the raw materials. The producer tries to minimize their presence by buying from certified suppliers with a clear purchase policy.

## Natural colorant

Due to the instability of the natural colourant the colour of the product may change over time and by exposure to light.

**Origin:**

- Almond: Chili/Spain/USA
- White chocolate
- o Sugar: World
- o Cocoa butter: West-Africa
- o Whole milk powder: EU/New Zealand
- o E322: Brazil/China/India/Italy/Serbia
- o Natural vanilla aroma: India/Indonesia/Madagascar/Mexico/Uganda/Papua New Guinea
- Matcha powder: China
- Glazing agents: Germany

**Sensory Characteristics:**

- Look: white plus green colour mixed in the outer layer of chocolate almond. Colour might fade when exposed during sunlight. Some spots on the surface are allowed.
- Taste: toasted almond with white chocolate combined with green tea flavour.