

THE CHOCOLATE



TRIANGULAR CHOCOLATE BAR DARK - RASPBERRY



DARK

www.thechocolate.eu

email: sales@cokolada.eu

We are a family company founded in 1993. Our chocolate comes exclusively from a belgian company Belcolade. All products presented here will be in production since august 2020. Production will be carried by machinery from swiss company Knobel. T-Severka spol. s r. o., Mlýnské údolí 414, 373 71 Rudolfov, Czech republic.



TRIANGULAR CHOCOLATE BAR

DARK - RASPBERRY

General information		Ingredient information	
Article number	30702	cocoa mass	57,7
Article name	Triangular chocolate bar	sugar	38,3
Legal denomination	Shaped chocolate flavoured	cocoa butter	3,4
Country of origin (chocolate)	BELCOLADE, Belgium	emulsifier SOYA lecithin	0,5
Producer	Czech Republic	raspberry flavour	0,1
EAN pcs	859563052326	(natural flavouring substance E1518 - triacetin)	
EAN display/packaging		natural vanilla flavouring	
EAN pallet			
Weight per piece	50 g		
Weight - display/packaging	2,95 kg		
Weight - pallet (incl.pallet)	335 kg		
pcs on display/package	40		
layers on a palette	5		
pcs in a layer	21x 40 pcs		
pcs on a pallet	4200 pcs		

The content of cocoa solids in chocolate minimum 60%

PRODUCT SPECIFICATION

Allergen information			
LEDA-List	Present in the product	Present in the same production line	Present in the site
1. Grains containing gluten	no	no	no
2. Shellfish	no	no	no
3. Egg	no	no	no
4. Fish	no	no	no
5. Peanut (Arachide)	no	no	no
6. Soy	yes	yes	yes
7. Milk products	no	yes	yes
8. Nuts	no	yes	yes
9. Celery	no	no	no
10. Mustard	no	no	no
11. Sesame	no	no	no
12. Sulphites > 10 mg/kg	no	no	no
13. Lupine	no	no	no
14. Molluscs	no	no	no

Nutritional values		
	Value per 100g	Analysis/Calculation
Energetical value	2225 KJ	Calculation
	535 Kcal	Calculation
Total Fats	35 g	Calculation
Saturated fatty acids	21,4 g	Calculation
Carbohydrates	43,1 g	Calculation
Of which sugars	38,5 g	Calculation
Proteins	6,9 g	Calculation
Salt	0 g	Calculation

Specific storage conditions	
Shelf life after production	15 months
Storage temperature	Between 16°C-20°C
Relative humidity	Relative humidity <60%
Other	Place in a neat, dry and odor-free environment, out of direct sunlight
Microbiological Standards	Max
Total plate count	5000 CFU/g
Yeast	50 CFU/g
Moulds	50 CFU/g
Enterobacteriaceae	10 CFU/g
Salmonella	absent
Coliforms	10 CFU/g
E.Coli	absent

GMO Information	
No specific labeling is required for the product on the basis of the Commission Regulation (EC) 1829/2003 and 1830/2003 of 22 September 2003	

Dietary data	
Suitable for vegetarians	yes
Suitable for vegans	no
Product contains alcohol	no
Kosher certificate	no
Halal certificate	no
AZO-free	yes
Claim	no

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