

THE CHOCOLATE



TRIANGULAR CHOCOLATE BAR MILK - CARAMEL



MILK

30504

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We are a family company founded in 1993. Our chocolate comes exclusively from Belgium.
T-Severka spol. s r. o., Mlýnské údolí 414, 373 71 Rudolfov, Czech republic.

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TRIANGULAR CHOCOLATE BAR

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General information		Ingredient information		Ingredient %
Article number	30504	sugar		38,5
Article name	Triangular chocolate bar	cocoa butter		27,9
Legal denomination	Shaped chocolate	whole MILK powder		10,7
Country of origin (chocolate)	BELCOLADE, Belgium	skimmed milk powder		6,3
Producer	Czech Republic	cocoa mass		6,1
EAN pcs	859563052289	caramel powder		5
EAN display/packaging	8595630523668	(skimmed milk powder,milk proteins,sugar butter)		2,5
EAN pallet		whey powder		2,5
Weight per piece	50 g	lactose		2,5
Weight - display/packaging	2,95 kg	emulsifier-soy lecithin		
Weight - pallet (incl.pallet)	335 kg	flavour-caramel		
pcs on display/package	40	natural vanilla		
layers on a palette	6	Heavy metals < 0,3 µg		
pcs in a layer	21x 40 pcs			
pcs on a pallet	5040 pcs			
pallet height	140 cm			

The content of cocoa solids in chocolate minimum 34,5%

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	yes	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	2338 KJ	Calculation
	560 Kcal	Calculation
Total Fats	35,2 g	Calculation
Saturated fatty acids	21,3 g	Calculation
Carbohydrates	53,8 g	Calculation
Of which sugars	53,2 g	Calculation
Proteins	6,6 g	Calculation
Salt	0,31 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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