

THE CHOCOLATE



TRIANGULAR CHOCOLATE BAR MILK - ORANGE



MILK

30501

www.thechocolate.eu, e-mail: sales@thechocolate.eu, info@thechocolate.eu
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.

IK 4820851 DIC 4820851

Document number:	SPEC 30501
Document version:	01
Release date:	23. 04. 2026



TRIANGULAR CHOCOLATE BAR

MILK - ORANGE

General information		Ingredient information	
Article number	30501	sugar	44,2
Article name	Triangular chocolate bar	whole MILK powder	22,9
Legal denomination	Shaped chocolate flavoured	cocoa butter	20,7
Country of origin (chocolate)	BELCOLADE, Belgium	cocoa mass	11,5
Producer	Czech Republic	emulsifier SOYA lecithin	0,5
EAN pcs	859563052265	orange natural oil (essential)	0,1
EAN display/packaging	8595630523651	natural vanilla flavouring	
EAN pallet		Heavy metals < 0,3 µg	
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	6		
pcs in a layer	21x 40 pcs		
pcs on a pallet	5040 pcs		
palette height	140 cm		

The content of cocoa solids in chocolate minimum 32%

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	2288 KJ	Calculation
	548 Kcal	Calculation
Total Fats	33,3 g	Calculation
Saturated fatty acids	20,5 g	Calculation
Carbohydrates	54 g	Calculation
Of which sugars	53,1 g	Calculation
Proteins	7,1 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

Document number:	SPEC 30501
Document version:	01
Release date:	23. 04. 2026