

Product specification*

Article: NPD0592A12018
Description: Dusted truffles original
Packaging weight: 200 g
Weight of one piece: 8 g

I. Ingredient declaration (According to EU 1169/2011)

vegetable fat (coconut, palm, shea, sunflower, rapeseed in varying proportions), sugar, low fat cocoa powder, whey powder (**MILK**), emulsifier: lecithins; flavour.

MAY CONTAIN TRACES OF: NUTS

vegetable fat (coconut, palm, shea, sunfl	45,96 % +/- 20%
sugar	30,01 % +/- 20%
low fat cocoa powder	13,37 % +/- 20%
whey powder (MILK)	10,26 % +/- 20%
emulsifier	
lecithins	0,40 % +/- 20%
flavour	
natural vanilla flavour	0,01 % +/- 20%

II. Microbiology

Parameters	m	M
Total plate count:	<1000	max. 5000
Yeasts:	<100	max. 500
Moulds:	<100	max. 500
Salmonella:	absent/25g	

M = 5*m

III. GMO legislation

The Belgian Chocolate Group NV declares that all raw materials, used in our production site, are from a non-GMO origin. Our products do not require GMO indication on the packaging according to the European legislations EC/1829/2003 and EC/1830/2003.

IV. Storage conditions

Storage temperature: 12-18°C

The products need to be stored in a clean, dry and odourless environment.

* This specification you've received is made up as accurately and precise as possible using our knowledge and experience at the moment of set up. However, this specification is the determination of the product composition at the moment of release. As producer, we keep the right to change the product composition, which can have consequences for the specification. If the composition of our product is relevant to inform your customers or for any other purposes, please contact us at that moment for the most up-to-date information.

V. Nutritional data

The nutritional values are subject to biological fluctuations due to the use of natural products.

EUROPEAN:

	For 100g	% RI* 100g	8 g (1 serving)	% RI* serving
Calories	2544 (613) kJ (kcal)	30 %	204 (49) kJ (kcal)	2 %
Total Fat	47,7 g	68 %	3,8 g	5 %
Saturated Fat	39,4 g	197 %	3,2 g	16 %
Total Carbohydrate	38,9 g	15 %	3,1 g	1 %
Sugars	37,2 g	41 %	3,0 g	3 %
Protein	4,2 g	8 %	0,3 g	1 %
Salt	0,20 g	3 %	0,0 g	< 1 %

*Reference Intake is based on a 2000 calorie diet.

ADDITIONAL:

	For 100g	8 g (1 serving)
Fibres	4,6 g	0,4 g
Cholesterol	0,7 mg	0,1 mg
Alcohol	0,0 g	0,0 g

AUSTRALIAN:

NUTRITION INFORMATION		
Servings per package:	25	
Serving size:	8 g	
	Quantity per serving	Quantity per 100g (or 100ml)
Energy	204 (49) kJ (Cal)	2544 (613) kJ (Cal)
Protein	0,3 g	4,2 g
Fat, total	3,8 g	47,7 g
saturated	3,2 g	39,4 g
Transfat	0,0 g	0,3 g
Carbohydrate	3,1 g	38,9 g
sugars	3,0 g	37,2 g
Sodium	6,3 mg	78,6 mg

AMERICAN:

NUTRITION FACTS		
Servings Per Container	about 7 servings	
Serving size (g)	4 pieces (32g)	
Amount per serving		
Calories	200	
	% Daily value *	
Total fat	15,0 g	19 %
Saturated Fat	13,0 g	65 %
Trans Fat	0,0 g	
Cholesterol	0 mg	0 %
Sodium	25 mg	1 %
Total carbohydrate	14 g	5 %
Dietary Fibre	1 g	4 %
Sugars	12 g	
Includes Added Sugar	10 g	20 %
Protein	1 g	
Vitamin D	0,0 mcg	0 %
Calcium	34,7 mg	2 %
Iron	1,9 mg	10 %
Potassium	232,9 mg	4 %
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice		

* The Belgian Chocolate Group is aware of the importance of delivering the correct nutritional information. These results are based on



information received from our supplier and is automatically calculated in our specification system. The data is not based on performed chemical test by The Belgian Chocolate Group. We keep the right to adapt this information as soon as we receive new information from our suppliers.

VI. Allergen information

Gluten	-
Crustaceans	-
Egg	-
Fish	-
Peanuts	-
Soy	-
Cow's milk	+
Nuts	?
Celery	-
Mustard	-
Sesame	-
Sulphur dioxide and sulphites	8,892 ppm
Lupin	-
Molluscs	-
Lactose	+
Orange	?
Kiwi	-
Matsutake mushroom	-
Carrot bread (yam)	-
Gelatin	-
Apple	-
Buckwheat	-
Coconut	+
Shea	+
Meat	-

Legend:	
ppm	Parts per million
+	Present
-	Absent
?	Crosscontamination

* This specification you've received is made up as accurately and precise as possible using our knowledge and experience at the moment of set up. However, this specification is the determination of the product composition at the moment of release. As producer, we keep the right to change the product composition, which can have consequences for the specification.