

# **Product specification\***

Article: NPD0646A2018 Description: Seashells

250 g Packaging weight: Weight of one piece: 12,5 g

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

Milk solids

sugar, vegetable fat (palm), cocoa butter, cocoa mass, low fat cocoa powder, whole **MILK** powder, **HAZELNUTS**, **LACTOSE**, whey powder (MILK), emulsifier: lecithins; anhydrous MILK fat, flavour.

MAY CONTAIN TRACES OF:	OTHER NUTS		
sugar	49,44 % +/- 20%		
vegetable fat (palm)	17,12 % +/- 20%		
cocoa butter	7,60 % +/- 20%		
cocoa mass	7,22 % +/- 20%		
low fat cocoa powder	6,38 % +/- 20%		
whole <b>MILK</b> powder	4,72 % +/- 20%		
HAZELNUTS	4,06 % +/- 20%		
LACTOSE	1,97 % +/- 20%		
whey powder (MILK)	0,71 % +/- 20%		
emulsifier			
lecithins	0,44 % +/- 20%		
anhydrous <b>MILK</b> fat	0,21 % +/- 20%		
flavour			
natural vanilla flavour	0,12 % +/- 20%		
White chocolate	Cocoa solids	25,8	% minimum
	Milk solids	14	% minimum
Dark chocolate	Cocoa solids	50,3	% minimum
Milk chocolate	Cocoa solids	32,5	% minimum

This product consists of a shell and filling. The proportion between the filling and shell is based on an average production and can therefore be different for 1 individual unit. Differences can go up to 10%.

14,1

% minimum



## **II. Microbiology**

Parameters	m	М
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 storaged in a clean, dry and odourless environment.

<sup>\*</sup> 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	12,5 g (1 serving)	% RI* serving
Calories	2295 (550) kJ (kcal)	27 %	287 (69) kJ (kcal)	3 %
Total Fat	33,7 g	48 %	4,2 g	6 %
Saturated Fat	20,9 g	104 %	2,6 g	13 %
Total Carbohydrate	55,3 g	21 %	6,9 g	3 %
Sugars	53,7 g	60 %	6,7 g	7 %
Protein	4,1 g	8 %	0,5 g	1 %
Salt	0,06 g	< 1 %	0,0 g	< 1 %

<sup>\*</sup>Reference Intake is based on a 2000 calorie diet.

#### **ADDITIONAL:**

	For 100g	12,5 g (1 serving)
Fibres	4,0 g	0,5 g
Cholesterol	5,8 mg	0,7 mg
Alcohol	0,0 g	0,0 g

AUSTRALIAN:		
NUTRITION INFORMATION		
Servings per package:	20	
Serving size:	12,5 g	
	Quantity per serving	Quantity per 100g (or 100ml)
Energy	287 (69) kJ (Cal)	2295 (550) kJ (Cal)
Protein	0,5 g	4,1 g
Fat, total	4,2 g	33,7 g
saturated	2,6 g	20,9 g
Transfat	0,0 g	0,2 g
Carbohydrate	6,9 g	55,3 g
sugars	6,7 g	53,7 g
Sodium	2,8 mg	22,2 mg

#### AMERICAN:

NUTRITION FACTS		
Servings Per Container	about 10 servings	
Serving size (g)	2 pieces (25g)	
Amount per serving		
Calories	140	
		% Daily value *
Total fat	8,0 g	10 %
Saturated Fat	5,0 g	25 %
Trans Fat	0,0 g	
Cholesterol	0 mg	0 %
Sodium	5 mg	0 %
Total carbohydrate	15 g	5 %
Dietary Fibre	less than 1 g	0 %
Sugars	13 g	
Includes Added Sugar	12 g	24 %
Protein	1 g	
/itamin D	0,1 mcg	0 %
Calcium	16,6 mg	0 %
Iron	<b>1,3</b> mg	8 %
Potassium	78,1 mg	0 %

<sup>\*</sup> 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	-
Sulpher dioxide and sulphites	0 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

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