

Product specification*

Article: NPD0440H2018
 Description: Creme brulee 200 gram melk ZCC
 Packaging weight: 200 g
 Weight of one piece: 12,5 g

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

sugar, vegetable fat (palm), **LACTOSE**, low fat **MILK** powder, cocoa butter, whole **MILK** powder, cocoa mass, candy sugar, flavours, emulsifier: lecithins; whey powder (**MILK**), colour: beta-carotene E160a.

MAY CONTAIN TRACES OF: NUTS

sugar	30,13 % +/- 20%
vegetable fat (palm)	20,40 % +/- 20%
LACTOSE	13,11 % +/- 20%
low fat MILK powder	10,28 % +/- 20%
cocoa butter	8,99 % +/- 20%
whole MILK powder	6,88 % +/- 20%
cocoa mass	5,70 % +/- 20%
candy sugar	3,41 % +/- 20%
flavours	
aroma vanilla	0,19 % +/- 20%
natural flavour	0,16 % +/- 20%
natural vanilla flavour	0,05 % +/- 20%
emulsifier	
lecithins	0,36 % +/- 20%
whey powder (MILK)	0,31 % +/- 20%
colour	
beta-carotene E160a	0,04 % +/- 20%

White chocolate	Cocoa solids	25,8	% minimum
	Milk solids	14	% minimum
Milk chocolate	Cocoa solids	32,5	% minimum
	Milk solids	14,1	% 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%.

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.

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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	2312 (554) kJ (kcal)	28 %	289 (69) kJ (kcal)	3 %
Total Fat	34,7 g	50 %	4,3 g	6 %
Saturated Fat	22,3 g	112 %	2,8 g	14 %
Total Carbohydrate	53,9 g	21 %	6,7 g	3 %
Sugars	53,4 g	59 %	6,7 g	7 %
Protein	5,9 g	12 %	0,7 g	1 %
Salt	0,22 g	4 %	0,0 g	< 1 %

*Reference Intake is based on a 2000 calorie diet.

ADDITIONAL:

	For 100g	12,5 g (1 serving)
Fibres	1,1 g	0,1 g
Cholesterol	6,8 mg	0,9 mg
Alcohol	0,0 g	0,0 g

AUSTRALIAN:

NUTRITION INFORMATION		
Servings per package:	16	
Serving size:	12,5 g	
	Quantity per serving	Quantity per 100g (or 100ml)
Energy	289 (69) kJ (Cal)	2312 (554) kJ (Cal)
Protein	0,7 g	5,9 g
Fat, total	4,3 g	34,7 g
saturated	2,8 g	22,3 g
Transfat	0,1 g	0,4 g
Carbohydrate	6,7 g	53,9 g
sugars	6,7 g	53,4 g
Sodium	11,0 mg	88,2 mg

AMERICAN:

NUTRITION FACTS		
Servings Per Container	about 8 servings	
Serving size (g)	2 pieces (25g)	
Amount per serving		
Calories	140	
	% Daily value *	
Total fat	9,0 g	12 %
Saturated Fat	6,0 g	30 %
Trans Fat	0,0 g	
Cholesterol	0 mg	0 %
Sodium	20 mg	1 %
Total carbohydrate	14 g	5 %
Dietary Fibre	0 g	0 %
Sugars	13 g	
Includes Added Sugar	8 g	16 %
Protein	1 g	
Vitamin D	0,1 mcg	0 %
Calcium	16,2 mg	0 %
Iron	0,4 mg	2 %
Potassium	38,3 mg	0 %
* 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	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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