

PRODUCT SPECIFICATION

Barbara Luijckx sp. z o. o.

Article data modified on

08-04-24

Article number

9925324

Alternative number

Description

White Curls PROF1

ANNA

Food & Chocolate Regulation Act Description

Compound coating white

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Packaging

Net weight 4,0 kg
 Gross weight 4,4 kg

Amount of units per outer carton 1
 Amount of layers per pallet 11
 Outers/Cartons per pallet 80/120 88

Physical characteristics

Colour cream
 Size $9 \pm 2,0 \times 5 \pm 1,0$ mm
 Odour typical
 Taste typical
 Texture homogeneous

**Ingredients**

Sugar 55,0 % Belgium, The Netherlands, France
 Vegetable fats (palm, shea) 25,0 % Indonesia, Malaysia, Papua New Guinea
 Whole *MILK* powder 16,0 % Belgium, The Netherlands, France
WHEY powder 2,0 % France
LACTOSE 1,0 % Belgium, France
 Emulsifier: E322 (sunflower lecithin) < 1,0 % Serbia
 Natural vanilla flavouring < 1,0 % Madagascar

Physico-chemical specification

Criteria	Value
Moisture	max. 1,0 %
Total fat	29,0 – 31,0 %

Microbiological specification

Criteria	Max. value	Method
Total plate count	5.000 cfu/g	ISO 4833
Yeasts	50 cfu/g	ISO 21527-2
Moulds	50 cfu/g	ISO 21527-2
Enterobacteriaceae	10 cfu/g	ISO 21528
E coli	0/g	ISO 16649
Salmonella	0/250g	ISO 6579

Storage and transport conditions

Temperature between 12 – 20 °C, and max 70% relative humidity.

Away from foreign odours and out of direct sunlight.

Shelf life

12 months

Additional informationMay contain *SOYA*.

Due to the nature of our production process, shade of colour in products in each production batch can slight differ. Appearance of product's abrasions and local tints is the result of production process.

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Nutritional information

Reference	Values/100g	
Energy value	553	kcal
Energy value	2296	kJ
Protein	4,0	g
Carbohydrates	63,8	g
of which sugar	63,8	g
Fat	30,3	g
of which saturated fatty acids	19,2	g
of which mono-unsaturated fatty acids	9,5	g
of which poly-unsaturated fatty acids	1,4	g
Fibre	0,1	g
Salt	0,23	g

This nutritional information of typical values based upon information of suppliers.

Allergen

Regarding Regulation EU 1169/2011	Present	Cross contamination
Cereals containing gluten and products thereof	No	No
Crustaceans and products thereof	No	No
Eggs and products thereof	No	No
Fish and products thereof	No	No
Peanuts and products thereof	No	No
Soybeans and products thereof	No	Yes
Milk and products thereof (including lactose)	Yes	Yes
Nuts and products thereof	No	No
Celery and products thereof	No	No
Mustard and products thereof	No	No
Sesame seeds and products thereof	No	No
Sulphur dioxide and sul-phites (more than 10 mg/kg)	No	No
Lupine and products thereof	No	No
Molluscs and products thereof	No	No

Suitable for vegetarians	Yes
Suitable for vegans	No

GMO

The product is not produced on the base of genetically modified raw materials, according to the EU-regulation (EC) 1829/2003 and 1830/2003 there is on labelling required.

IRRADIATION

This product is not irradiated.

NANOTECHNOLOGY

This product does not contain and is no engineered nanomaterial.

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Used packaging

Number	Used packaging	Dimensions (lxwxh)	Amount	Unit	Material
	Carton	395x280x150 mm	1	Pieces	Cardboard
	Foil bag		1	Pieces	PE
	Label		1	Pieces	Paper
	EUR-pallet		1	Pieces	Wood
	Foil		1	Pieces	PE
	Tape		1	Pieces	PP

Composition of primary packing

PE 18,0 g
Paper 2,0 g
Cardboard 380,0 g

Total weight of primary packing 400,0 g

Composition of tertiary packing

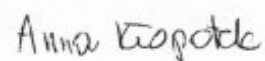
Wood 25,0 kg
PE 0,5 kg
PP 0,04 kg

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