

PRODUCT SPECIFICATION

Barbara Lujckx sp. z o. o.

Article data modified on

11-02-22

Article number

3394871

Alternative number

Description

Blossoms milk

Food & Chocolate Regulation Act Description

Chocolate milk

ANNA

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Packaging

Net weight 1,0 kg
 Gross weight 1,160 kg

Amount of units per outer carton 4
 Amount of layers per pallet 6
 Outers/Cartons per pallet 80/120 60

Physical characteristics

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

**Ingredients**

Sugar
 Cocoa butter
 Whole **MILK** powder
 Cocoa mass
 Emulsifier: E322 (sunflower lecithin)
 Natural vanilla flavouring

Physico-chemical specification

Criteria	Value	Method
Moisture	max. 1,0 %	IOCCC
Total fat	approx. 29,0 %	IOCCC
Dry cocoa solids	min. 31,0 %	-
Dry milk solids	approx. 16,5 %	-
Milkfat	approx. 4,5 %	-

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

18 months

Additional information

May 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	528	kcal
Energy value	2194	kJ
Protein	6,1	g
Carbohydrates	57,5	g
of which sugar	56,5	g
of which starch	1,0	g
Fat	29,0	g
of which saturated fatty acids	17,8	g
of which mono-unsaturated fatty acids	10,3	g
of which poly-unsaturated fatty acids	0,9	g
Fibre	2,5	g
Salt	0,11	g

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

Food intolerance data

Alba			
Milk proteins	+	Honey	-
Lactose	+	Added salt	-
Egg products	-	Garlic	-
Soy proteins	?	Caffein	+
Soya oil	?	BHA/BHT E320/E321	-
Gluten	-	Saccharose	+
Wheat	-	Fructose	+
Rye	-	Azo-colours**	-
Beef	-	Tartrazin E102	-
Pork	-		
Chicken	-		
Fish	-		
Crustacean and shell-fish	-		
Maize	-		
Cocoa	+	Suitable for vegetarians	+*
Yeast	-	Suitable for vegans	-*
Leguminous plants	-		
Hazelnuts, almonds	-		
Other nuts*	-		
Hazelnuts oil, almond oil	-		
Peanuts	-		
Peanut oil	-		
Sesame products	-		
Sesame oil	-		
Glutamate E620-E625	-		
Sulphite E220-E227	-		
Benzoic acid E210-E213	-		
Parabene E214-E219	-		
Cinnamon	-		
Vanilin	-		
Coriander	-		
Cellery	-		
Umbelliferae	-		
Orangeyellow S E110	-		
Azorubin E122	-		
Amarant E123	-		
Cochineal red A E124	-		
Allura red AC E129	-		
Patent blue E131	-		
Indigotine E132	-		

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Annato-lycopene E160d	-		
Tragacanth E413	-		
Gum arabic	-		
Sorbic acid E200-E203	-		
Hydrolysed vegetable protein	-		
Alcohol	-		
Aspartame	-		
Legend:			
Other nuts*= walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts			
+ = present +* = suitable Azo-colours ** = E102, E110, E122, E123, E124, E151,E154 and E155			
- = absent -* = not suitable			
? = Traces possible or unknown			

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 no labelling required.

Used packaging

Number	Used packaging	Dimensions (lxwxh)	Amount	Unit	Material
	Outer carton	405x210x235 mm	0,25	Pieces	Cardboard
	Plastic box	195x195x115 mm	1	Pieces	PP
	Unit label		1	Pieces	Paper
	Outer label		0,25	Pieces	Paper
	EUR-pallet		1	Pieces	Wood
	Foil		1	Pieces	PE
	Tape		1	Pieces	PP

Composition of primary packing

PP 108,0 g
 Paper 2,0 g

Total weight of primary packing 110,0 g

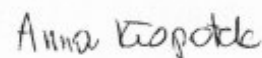
Composition of secondary packing

Cardboard 50,0 g

Composition of tertiary packing

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

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