

**PRODUCT SPECIFICATION**

Barbara Lujckx sp. z o. o.

Article data modified on

08-06-22

Article number

3325454

Alternative number

Description

Blossoms dark micro

ANNA

Food &amp; Chocolate Regulation Act Description

Chocolate dark

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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 dark brown  
 Size 5 x 2 ± 1 mm  
 Odour typical  
 Taste typical  
 Texture homogeneous

**Ingredients**

Cocoa mass  
 Sugar  
 Cocoa butter  
 Emulsifier: E322 (sunflower lecithin)  
 Natural vanilla flavouring

**Physico-chemical specification**

Criteria	Value	Method
Moisture	max 1,0 %	IOCCC
Total fat	approx. 31,5 %	IOCCC
Dry cocoa solids	min. 52,0 %	-
Dry fat free cocoa solids	approx. 20,9 %	-

**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**

24 months

**Additional information**

May contain *MILK* and *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	524	kcal
Energy value	2171	kJ
Protein	5,5	g
Carbohydrates	49,4	g
of which sugar	46,3	g
of which starch	3,0	g
Fat	31,5	g
of which saturated fatty acids	19,5	g
of which mono-unsaturated fatty acids	11,0	g
of which poly-unsaturated fatty acids	1,0	g
Fibre	7,7	g
Salt	0,01	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, almonds oil	-		
Peanuts	-		
Peanut oil	-		
Sesame products	-		
Sesame oil	-		
Glutamate E620-E625	-		
Sulphite E220-E227	-		
Benzoic acid E210-E213	-		
Parabene E214-E219	-		
Cinnamon	-		
Vanillin	-		
Coriander	-		
Cellery	-		
Umbelliferae	-		
Orangeyellow S E110	-		
Azorubin E122	-		
Amarant E123	-		
Cochineal red A E124	-		
Allura red AC E129	-		
Patent blue E131	-		
Indigotine E132	-		
Annato-lycopene E160d	-		

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Tragacanth E413	-		
Gum arabic	-		
Sorbic acid E200-E203	-		
Hydrolysed vegetable protein	-		
Alcohol	-		
Aspartame	-		
<b>Legend:</b>			
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
	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

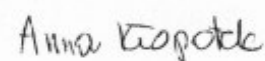
**Composition of primary packing**

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

Total weight of primary packing 400,0 g

**Composition of secondary packing**

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

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