

PRODUCT SPECIFICATION

Barbara Luijckx sp. z o. o.

Article data modified on	24-02-20
Article number	3325321
Alternative number	
Description	Blossoms
Food & Chocolate Regulation Act Description	Chocolate white
Brand	Inland

ANNA
Page 1**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	cream
Size	9 ± 2,0 x 5 ± 1,0 mm
Odour	typical
Taste	typical
Texture	homogeneous

Ingredients

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

Physico-chemical specification

Criteria	Value	Method
Moisture	max. 1,0 %	IOCCC
Total fat	29,3 % +/- 1,5	IOCCC
Dry cocoa solids	26,0 % +/- 1,5	-
Dry milk solids	15,0 % +/- 1,0	-
Milkfat	4,2 % +/- 0,5	-

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	0/25g	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.

PRODUCT SPECIFICATION

Barbara Luijckx sp. z o. o.

 Article data modified on
 Article number
 Alternative number
 Description
 Food & Chocolate Regulation Act Description
 Brand

 24-02-20
 3325321
 Blossoms
 Chocolate white
 Inland

 ANNA
 Page 2
Nutritional information

Reference	Values/100g	
Energy value	537	kcal
Energy value	2248	kJ
Protein	4,2	g
Carbohydrates	64,0	g
of which sugar	63,4	g
of which starch	0,0	g
Fat	29,3	g
of which saturated fatty acids	17,5	g
of which mono-unsaturated fatty acids	9,3	g
of which poly-unsaturated fatty acids	1,0	g
Fibre	0,0	g
Salt	0,19	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	-		

PRODUCT SPECIFICATION

Barbara Luijckx sp. z o. o.

Article data modified on	24-02-20
Article number	3325321
Alternative number	
Description	Blossoms
Food & Chocolate Regulation Act Description	Chocolate white
Brand	Inland

ANNA
Page 3

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	Polypropylene
	Unit label		1	Pieces	Paper
	Outer label		0,25	Pieces	Paper

Composition of primary packing

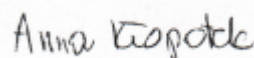
Polypropylene	108,0 g
Paper	2,0 g

Total weight of primary packing	110,0 g
---------------------------------	---------

Composition of secondary packing

Cardboard	50,0 g
-----------	--------

BARBARA LUIJCKX sp. z o. o.
 88-100 Inowroclaw, Latkowo 40
 Tel. (0048) 52 358 07 00-14, Fax. (0048) 52 358 07 16
 www.barbara-luijckx.pl, e-mail:decor@barbara-luijckx.pl


Anna Kłopotek