

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

27-01-22
882599
Sticks dark bakestable 80 x 11 mm
Chocolate dark
Export

ANNA
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Packaging

Net weight 1,6 kg
Gross weight 1,729 kg

Amount of units per outer carton 15
Amount of layers per pallet 5
Outers/Cartons per pallet 80/120 30

Physical characteristics

Colour dark brown
Size 80 x 11 ± 2 mm
Odour typical
Taste typical
Texture homogeneous



Ingredients

Sugar
Cocoa mass
Cocoa butter
Emulsifier: E322 (sunflower lecithin)

Physico-chemical specification

Criteria	Value	Method
Moisture	max. 1,0 %	IOCCC
Total fat	approx. 27,0 %	IOCCC
Dry cocoa solids	min. 44,0 %	-
Dry fat free cocoa solids	approx. 17,9 %	-

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

Storage temperature between 12 – 20 °C, and max 70% relative humidity.
Away from foreign odours and out of direct sunlight.

Shelf life

24 months in its original packing.

Addition 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	506	kcal
Energy value	2100	kJ
Protein	4,7	g
Carbohydrates	56,4	g
of which sugar	53,8	g
of which starch	2,6	g
Fat	27,0	g
of which saturated fatty acids	16,7	g
of which mono-unsaturated fatty acids	9,5	g
of which poly-unsaturated fatty acids	0,8	g
Fibre	6,6	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	-		
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 on labelling required.

Used packaging

Number	Used packaging	Dimensions (lxwxh)	Amount	Unit	Material
	Outer carton	430x300x280 mm	0,067	Pieces	Cardboard
	Unit carton	290x85x90 mm	1	Pieces	Cardboard
	Banding		1	Pieces	PP
	Unit label		1	Pieces	Paper
	Outer label		0,067	Pieces	Paper
	EUR-pallet		1	Pieces	Wood
	Foil		1	Pieces	PE
	Tape		1	Pieces	PP

Composition of primary packing

Paper 2,0 g
Cardboard 90,0 g
PP 2,0 g

Total weight of primary packing 92,0 g

Composition of secondary packing

Cardboard 35,0 g

Composition of tertiary packing

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

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