

**PRODUCT SPECIFICATION**

Barbara Luijckx sp. z o. o.

Article data modified on 06-06-22  
 Article number 2037  
 Alternative number  
 Description Curl Trio  
 Food & Chocolate Regulation Act Description Chocolate dark/chocolate white

ANNA  
 Page 1

**Packaging**

Unit 250 pcs\*  
 Net weight 1,0 kg  
 Gross weight 1,156 kg

Amount of units per outer carton 1  
 Amount of layers per pallet 10  
 Outers/Cartons per pallet 80/120 120

**Physical characteristics**

Colour dark brown/cream  
 Size 20 x 15 ± 2 mm  
 Odour typical  
 Taste typical  
 Texture homogeneous

**Ingredients**

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

**Physico-chemical specification – chocolate dark**

Criteria	Value	Method
Moisture	max. 1,0 %	IOCCC
Dry cocoa solids	55,5 % +/- 1,5	-
Dry fat free cocoa solids	20,5 % +/- 0,5	-

**Physico-chemical specification – chocolate white**

Criteria	Value	Method
Moisture	max. 1,0 %	IOCCC
Dry cocoa solids	29,0 % +/- 1,5	-
Dry milk solids	14,5 % +/- 0,5	-
Milkfat	3,5 % +/- 0,5	-

**Microbiological specification**

Criteria	Max. value	Method
Total plate count	5.000 cfu/g	ISO4833
Yeasts	50 cfu/g	ISO7954
Moulds	50 cfu/g	ISO7954
Enterobacteriaceae	10 cfu/g	ISO21528-2
E. coli	0/g	ISO16649-2
Salmonella	0/25g	ISO6579

**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

**PRODUCT SPECIFICATION**

Barbara Luijckx sp. z o. o.

Article data modified on

06-06-22

Article number

2037

Alternative number

Description

Curl Trio

ANNA

Food &amp; Chocolate Regulation Act Description

Chocolate dark/chocolate white

Page 2

**Additional information**

\* The above mentioned quantities are average standard value. Due to the nature of production process, the weight of product is its basic parameter, the quantity per box is rough value and can deviate from given value. Due to the nature of our production process, shade of colour in products in each production batch can slight differ. The extent of mixing chocolate white and dark can slight differ. Appearance of product's abrasions and local tints is the result of production process.

**Nutritional information**

Reference	Values/100g	
Energy value	547	kcal
Energy value	2270	kJ
Protein	5,1	g
Carbohydrates	51,9	g
of which sugar	49,5	g
of which starch	2,4	g
Fat	34,4	g
of which saturated fatty acids	22,8	g
of which mono-unsaturated fatty acids	10,2	g
of which poly-unsaturated fatty acids	1,4	g
Fibre	5,8	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, almond 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	-		

**PRODUCT SPECIFICATION**

Barbara Luijckx sp. z o. o.

Article data modified on 06-06-22  
 Article number 2037  
 Alternative number  
 Description Curl Trio  
 Food & Chocolate Regulation Act Description Chocolate dark/chocolate white

 ANNA  
 Page 3

Amarant E123	-		
Cochineal red A E124	-		
Allura red AC E129	-		
Patent blue E131	-		
Indigotine E132	-		
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
	Unit carton	290x245x90 mm	1	Pieces	Cardboard
	Foil bag		1	Pieces	PE
	Unit label		1	Pieces	Paper
	EUR-pallet		1	Pieces	Wood
	Foil		1	Pieces	PE
	Tape		1	Pieces	PP

**Composition of primary packing**

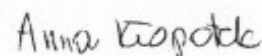
PE 14,0 g  
 Paper 2,0 g  
 Cardboard 140,0 g

Total weight of primary packing 156,0 g

**Composition of secondary packing**

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

**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**