

PRODUCT SPECIFICATION

Barbara Lujckx sp. z o. o.

Article data modified on

23-05-22

Article number

331050 RAC MB

Alternative number

Description

Marble Triangle

ANNA

Food & Chocolate Regulation Act Description

Chocolate white/chocolate dark

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Packaging

Unit 450 pcs*

Net weight 1050 g

Gross weight 1239 g

Amount of units per outer carton 4

Amount of layers per pallet 5

Outers/Cartons per pallet 80/120 65

Physical characteristics

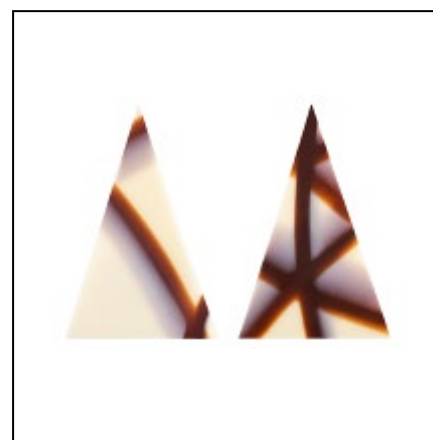
Colour cream/dark brown

Size 55 x 35 ± 2 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. 38,8 %	IOCCC
Dry cocoa solids	approx. 40,3 %	-
Dry milk solids	approx. 10,5 %	-
Milkfat	approx. 2,6 %	-

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	0/250g	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

12 months

Additional informationMay contain **SOYA**.

* 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. Appearance of product's abrasions and local tints is the result of production process. The extent of mixing chocolate white and dark can slight differ.

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Nutritional information

Reference	Values/100g	
Energy value	580	kcal
Energy value	2407	kJ
Protein	4,1	g
Carbohydrates	52,0	g
of which sugar	51,3	g
of which starch	0,7	g
Fat	38,8	g
of which saturated fatty acids	24,0	g
of which mono-unsaturated fatty acids	13,6	g
of which poly-unsaturated fatty acids	1,2	g
Fibre	1,7	g
Salt	0,07	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	-		
Amarant E123	-		
Cochineal red A E124	-		
Allura red AC E129	-		
Patent blue E131	-		
Indigotine E132	-		
Annato-lycopene E160d	-		
Tragacanth E413	-		

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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	300x210x215 mm	0,25	Pieces	Cardboard
	Unit carton	280x195x50 mm	1	Pieces	Cardboard
	Trays		2	Pieces	PET
	Foil bag		1	Pieces	PE
	Banding		2	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

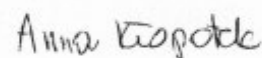
PET	27,0 g
PE	12,0 g
Paper	2,0 g
Cardboard	83,0 g
PP	4,0 g
Total weight of primary packing	128,0 g

Composition of secondary packing

Cardboard	61,0 g
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Composition of tertiary packing

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

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