

PRODUCT SPECIFICATION

Barbara Luijckx sp. z o. o.

Article data modified on

14-08-24

Article number

33719

Alternative number

Description

Christmas Trio set

ANNA

Food & Chocolate Regulation Act Description

Chocolate white/printed brown and red

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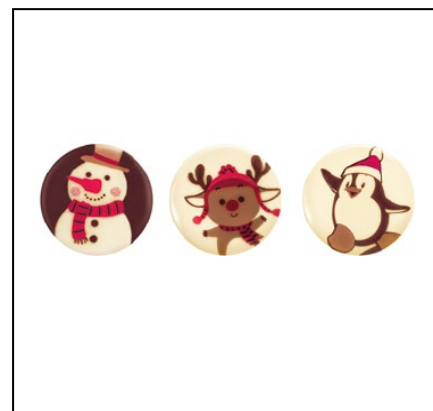
Packaging

Unit 189 pcs
 Net weight 390 g
 Gross weight 592 g

Amount of units per outer carton 10
 Amount of layers per pallet 6
 Outers/Cartons per pallet 80/120 48

Physical characteristics

Colour cream/brown/red
 Size 30 ± 2 mm
 Odour typical
 Taste typical
 Texture homogeneous

**Ingredients**

Sugar 49,5 % sugar beet or cane, Germany, France
 Cocoa butter 35,0 % cocoa beans, Ivory Coast, Nigeria, Cameroon, Ghana
 Whole **MILK** powder 15,0 % dairy products, EU
 Emulsifier: E322 (sunflower lecithin) < 1,0 % Hungary, Argentina
 Natural vanilla flavouring < 1,0 % Madagascar
 Vegetable fats (palm, shea) < 1,0 % Malaysia
 Fat-reduced cocoa powder < 1,0 % West Africa
 Cocoa powder < 1,0 % West Africa
 Colouring: E120 < 1,0 % Germany

Physico-chemical specification

Criteria	Value	Method
Moisture	max. 1,0 %	IOCCC
Total fat	approx. 39,0 %	IOCCC
Dry cocoa solids	approx. 35,1 %	-
Dry milk solids	min. 14,0 %	-
Milkfat	min. 3,5 %	-

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	0/250g	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

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.

Due to the natural deviation in raw materials and moulding technology printing might be slightly postponed. The spots are natural for decoration produced in the blisters. This effect is caused due to chocolate crystallization and appears on large and smooth chocolate surface. Store in a dry place. Storing in a humid place may cause damage the printing on the chocolate decorations.

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Nutritional information

Reference	Values/100g	
Energy value	2438	kJ
	588	kcal
Fat	39,0	g
of which saturated fatty acids	24,1	g
of which mono-unsaturated fatty acids	13,7	g
of which poly-unsaturated fatty acids	1,2	g
Carbohydrates	54,6	g
of which sugar	54,6	g
of which starch	0,0	g
Fibre	0,0	g
Protein	3,8	g
Salt	0,1	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	-		

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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 no labelling required.

Used packaging

Number	Used packaging	Dimensions (lxwxh)	Amount	Unit	Material
	Outer carton	340x265x255 mm	0,1	Pieces	Cardboard
	Unit carton	320x255x20 mm	1	Pieces	Cardboard
	Trays		3	Pieces	PET
	Corrugated paper sheet		2	Pieces	Paper
	Banding		2	Pieces	PP
	Unit label		1	Pieces	Paper
	Outer label		0,1	Pieces	Paper
	EUR-pallet	1200x800x1680 mm	1	Pieces	Wood
	Foil		1	Pieces	PE
	Tape		1	Pieces	PP

Composition of primary packing

PET	60,0 g
PP	4,0 g
Paper	18,0 g
Cardboard	92,0 g

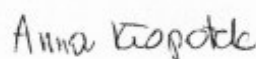
Total weight of primary packing 174,0 g

Composition of secondary packing

Cardboard	28,0 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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