

PRODUCT SPECIFICATION

Barbara Luijckx sp. z o. o.

Article data modified on

10-06-22

Article number

33899

Alternative number

Description

Heart I LOVE YOU

ANNA

Page 1

Food & Chocolate Regulation Act Description Chocolate dark/decoration red/printed gold metallic

Packaging

Unit 240 pcs
 Net weight 720 g
 Gross weight 1032 g

Amount of units per outer carton 5
 Amount of layers per pallet 4
 Outers/Cartons per pallet 80/120 32

Physical characteristics

Colour dark brown/red/gold metallic
 Size 34 ± 2 mm
 Odour typical
 Taste typical
 Texture homogeneous

**Ingredients**

Sugar
 Cocoa mass
 Cocoa butter
 Whole **MILK** powder
 Emulsifier: E322 (sunflower lecithin)
 Natural vanilla flavouring
 Colourings: E120, E172(iii)
 Skimmed **MILK** powder
 Sweetened condensed whole **MILK**
 Humectant: E422
 Thickener: E440
 Acidity regulator: E330
 Preservative: E202

Physico-chemical specification

| Criteria | Value | Method |
|---------------------------|----------------|--------|
| Moisture | max 1,0 % | IOCCC |
| Total fat | approx. 38,4 % | IOCCC |
| Dry cocoa solids | 47,2 % +/- 1,5 | - |
| Dry fat free cocoa solids | approx. 11,1 % | - |
| Dry milk solids | approx. 5,8 % | - |
| Milkfat | approx. 1,5 % | - |

Microbiological specification

| Criteria | Maximum | Method |
|--------------------|---------|-------------|
| Total plate count | 5000/g | ISO 4833 |
| Yeasts | 50/g | ISO 21527-2 |
| Moulds | 50/g | ISO 21527-2 |
| Enterobacteriaceae | 10/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**.

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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.

There is a possibility of discolorations and spills appearance at places of colours combining.

Store in a dry place. Storing in a humid place may cause damage the printing on the chocolate decorations.

Nutritional information

| Reference | Values/100g | |
|---------------------------------------|-------------|------|
| Energy value | 2366 | kJ |
| | 571 | kcal |
| Fat | 38,4 | g |
| of which saturated fatty acids | 23,6 | g |
| of which mono-unsaturated fatty acids | 13,4 | g |
| of which poly-unsaturated fatty acids | 1,2 | g |
| Carbohydrates | 48,7 | g |
| of which sugar | 47,0 | g |
| of which starch | 1,6 | g |
| Fibre | 4,1 | g |
| Protein | 4,5 | g |
| Salt | 0,04 | 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 | - | | |

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| | | |
|---|---|--|
| 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 |
|--------|------------------------|--------------------|--------|--------|-----------|
| | Outer carton | 340x265x255 mm | 0,2 | Pieces | Cardboard |
| | Unit carton | 320x245x45 mm | 1 | Pieces | Cardboard |
| | Trays | | 6 | Pieces | PET |
| | Corrugated paper sheet | | 4 | Pieces | Paper |
| | Banding | | 1 | Pieces | PP |
| | Unit label | | 1 | Pieces | Paper |
| | Outer label | | 0,2 | Pieces | Paper |
| | EUR-pallet | | 1 | Pieces | Wood |
| | Foil | | 1 | Pieces | PE |
| | Tape | | 1 | Pieces | PP |

Composition of primary packing

| | |
|-----------|---------|
| PET | 120,0 g |
| PP | 4,0 g |
| Cardboard | 98,0 g |
| Paper | 34,0 g |

Total weight of primary packing 256,0 g

Composition of secondary packing

| | |
|-----------|--------|
| Cardboard | 56,0 g |
|-----------|--------|

Composition of tertiary packing

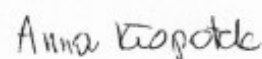
| | |
|------|---------|
| Wood | 25,0 kg |
| PE | 0,5 kg |
| PP | 0,04 kg |

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