

PRODUCT SPECIFICATION

Barbara Luijckx sp. z o. o.

Article data modified on 08-04-22
 Article number 33967
 Alternative number
 Description Hearts
 Food & Chocolate Regulation Act Description Decoration pink

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Packaging

Unit 320 pcs
 Net weight 248 g
 Gross weight 348 g

Amount of layers per pallet 18
 Amount of units per pallet 80/120 504

Physical characteristics

Colour pink
 Size 18 x 14 ± 1 mm
 Odour typical
 Taste typical
 Texture homogeneous

**Ingredients**

Sugar
 Cocoa butter
 Whole **MILK** powder
 Emulsifier: E322 (sunflower lecithin)
 Natural vanilla flavouring
 Colouring: E120

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 information

May 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.

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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 |
|--------|------------------------|--------------------|--------|--------|-----------|
| | Unit carton | 295x98x48 mm | 1 | Pieces | Cardboard |
| | Trays | | 8 | Pieces | PET |
| | Corrugated paper sheet | | 2 | Pieces | Paper |
| | Banding | | 1 | Pieces | PP |
| | Unit label | | 1 | Pieces | Paper |
| | EUR-pallet | | 1 | Pieces | Wood |
| | Foil | | 1 | Pieces | PE |
| | Tape | | 1 | Pieces | PP |

Composition of primary packing

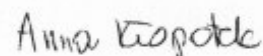
PET 40,0 g
 PP 2,0 g
 Cardboard 53,0 g
 Paper 5,0 g

Total weight of primary packing 100,0 g

Composition of secondary packing

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

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