



Dobla BV
Galileistraat 26
1704 SE Heerhugowaard
The Netherlands

T. +31(0)72 576 07 77
F. +31(0)72 574 60 14
I. www.dobla.com
E. info4u@dobla.com

Product information

Product name: Layered celebration dark amber **Art.Nr: 79150**

Description

Legal product description : Chocolate and cocoa confectionery
Product description : Plain and coloured white chocolate with a dark-brown resp.
compound coating with a characteristic odour and taste of plain
resp. white chocolate.

Composition

Sugar	40.8 %	Lactose [MILK]	< 1 %
Cocoa mass	37.5 %	Skimmed milk powder [MILK]	< 1 %
Cocoa butter	15.2 %	Natural vanilla flavouring	< 1 %
Butter oil [MILK]	3.3 %	Colour: E100	< 1 %
Whole milk powder [MILK]	1.7 %	Concentrate (beetroot, carrot)	< 1 %
Emulsifier: Soya lecithin (E322) [SOYA]	< 1 %		

Analytical specifications

		Method
Moisture	1 % max.	IOCCC 1952/1
Total fat	38 % min.	IOCCC 1972/14
Dry cocoa solids	52 % min.	Calculated
Dry fat free cocoa solids	16 % +/- 1	Calculated
Dry milk solids	5 % +/- 1	Calculated
Milk fat	4 % +/- 0.5	Calculated
Total ash	2 %	Calculated

Nutritional values per 100g (indicative values)

Energy	2371 kJ / 566 kcal
Fat	39 g
saturated fat	24 g
mono unsaturated fat	13 g
poly unsaturated fat	2 g
trans fatty acids	0.2 g
Cholesterol	10 mg
Carbohydrates	47 g
sugar	42 g
starch	3 g
dietary fibre	6 g
Protein	5.3 g
Salt	26 mg
Sodium	10 mg



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Nutritional values per 100g (indicative values) (Continued)

Potassium	342 mg
Iron	9 mg
Vitamin A	0 µg
Vitamin C	0 mg
Calcium	56 mg

Microbiological specifications

		Method
Total plate count	< 10000 cfu/g	ISO 4833
Yeasts	< 100 cfu/g	ISO 21527-2
Moulds	< 100 cfu/g	ISO 21527-2
Enterobacteriaceae	< 10 cfu/g	ISO 21528-2
Escherichia coli	not detected / 1 g	ISO 16649-2
Salmonella	not detected / 100 g	ISO 6579
Listeria monocytogenes	not detected / 25 g	ISO 11290-1

Allergen information (according to (EU) No.1169/2011)

Presence / absence of allergens

+ = The article contains a listed substance (as an ingredient)

- = The article is free of the listed substance (according to recipe)

? = There is insufficient data available - may contain the listed substance (due to carry-over)

Cereals containing gluten and products thereof	-	Nuts and products thereof	-
Crustaceans and products thereof	-	Celery and products thereof	-
Eggs and products thereof	-	Mustard and products thereof	-
Fish and products thereof	-	Sesame seeds and products thereof	-
Peanuts and products thereof	-	Sulphur dioxides and sulphites (>10 ppm SO ₂)	-
Soy beans and products thereof	+	Lupin and products thereof	-
Milk and products thereof (including lactose)	+	Molluscs and products thereof	-

Religion / Nutrition lifestyle

Suitable for vegetarians:	Yes	Kosher:	Yes
Suitable for vegans:	No	Halal:	Yes

GMO-free declaration

We, Dobla bv, herewith confirm that, according to the EC Directives n° 1829/2003/EG and 1830/2003/EG, our products does not require any labelling as regards to GM-ingredients and GM-additives.



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Product features

Shelf life in months	12
Commodity code	1806903900
Gross weight	0.464 KG
Net weight	0.250 KG
Number of Pieces per Box	216
Storage conditions	Cool (12 - 20°C), dry (<70%RH), dark and away from strong odours.
Measurement packaging	278X185X49 MM
Measurement product	D=±30 MM
Weight Pack. Material: Printed cardboard	77.0 g
Weight Pack. Material: Flute cardboard	68.0 g
Weight Pack. Material: PET	60.0 g
Weight Pack. Material: OTHER	5.4 g
Weight Pack. Material: PET	70.0 g
Weight Pack. Material: LDPE	61.3 g

Additional information

Contains AZO colourings	No
FDA approved	Yes

Disclaimers

This product complies with all current EU legislations.

The validity of this specification is one year after the print date.

This specification replaces all previous specifications.

A temperature shock, especially bringing the product from low to high temperatures fast, can lead to water condensation. With the occurrence of water condensation, there is an increased risk of sugar blooming and color migration. Higher moisture also increases the risk of microbiological growth, mostly molds.

Dobla always recommends to use standard storage conditions: "Cool (12 - 20°C), dry (<70%RH), dark and away from strong odours."

Slight variations in quality, colour, smell, taste, dimensions and appearance that are customary in the industry or are technically unavoidable do not form a basis for complaints. The net weight of our own produced goods are conform EU legislation. Exceeding the net quantity/net weight by and/or a deviation from the number of items per packaging of the goods of a maximum of 10% shall not form a basis for complaints.

If "RA MB" is mentioned in the product name: this is under license number: CB101378

If "Fairtrade" or "FSI MB" is mentioned in the product name: this is under FLO ID 41749 from FLOCERT

If "RSPO" is mentioned in the product name: this is under certification number:

Dobla Kessel: CU-RSPO SCC-871090

Irca SPA: ICEA 18/2023



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Disclaimers (*Continued*)

Distributor: Dobla Logistics: 2-1472-23-000-00

The last Dobla company who sells this product is
Dobla Logistics BVBA
Riyadhstraat 21
BE-2321 Meer
Belgium

The Information herein is to our knowledge true and presented in good faith. However, because of conditions which are beyond our control, we do not offer a guarantee or warranty. Each customer is advised to conduct evaluations to determine the suitability of our products for their specific applications.

Please accept our remark that this information cannot be considered as legally binding as it only represents our interpretation of legislation.

By receiving this product specification, without any reply, we trust that you agree with all set parameters.