



Dobla BV
Galileistraat 26
1704 SE Heerhugowaard
The Netherlands

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I. www.dobla.com
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Product information

Product name: Gingerbread layered assortment **Art.Nr: 79070**

Description

Legal product description : White chocolate and cocoa confectionery
Product description : White chocolate with a cream-colour and coloured white chocolate with a characteristic odour and taste of white chocolate.



Composition

Sugar	38.6 %	Emulsifier: Soya lecithin (E322) [SOYA]	< 1 %
Cocoa butter	33.0 %	Butter oil [MILK]	< 1 %
Whole milk powder [MILK]	17.0 %	Natural vanilla flavouring	< 1 %
Lactose [MILK]	4.4 %	Concentrate (safflower, lemon)	< 1 %
Skimmed milk powder [MILK]	4.4 %	Concentrate (beetroot, carrot)	< 1 %
Cocoa mass	2.0 %		

Analytical specifications

		Method
Moisture	1 % max.	IOCCC 1952/1
Total fat	37 % min.	IOCCC 1972/14
Dry cocoa solids	34 % min.	Calculated
Dry fat free cocoa solids	1 % +/- 1	Calculated
Dry milk solids	20 % +/- 1	Calculated
Milk fat	4 % +/- 0.5	Calculated
Total ash	2 %	Calculated

Nutritional values per 100g (indicative values)

Energy	2398 kJ / 573 kcal
Fat	37 g
saturated fat	23 g
mono unsaturated fat	12 g
poly unsaturated fat	2 g
trans fatty acids	0.1 g
Cholesterol	18 mg
Carbohydrates	51 g
sugar	50 g
starch	1 g
dietary fibre	0 g
Protein	5.9 g
Salt	230 mg
Sodium	92 mg



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

Potassium	312 mg
Iron	1 mg
Vitamin A	0 µg
Vitamin C	0 mg
Calcium	213 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	0.430 KG
Net weight	0.230 KG
Number of Pieces per Box	96
Storage conditions	Cool (12 - 20°C), dry (<70%RH), dark and away from strong odours.
Measurement packaging	278X185X49 MM
Measurement product	L/W=±50X45; L/W=±45X33 MM
Weight Pack. Material: PET	70.0 g
Weight Pack. Material: OTHER	10.8 g
Weight Pack. Material: Printed cardboard	77.0 g
Weight Pack. Material: LDPE	33.9 g
Weight Pack. Material: Flute cardboard	68.0 g
Weight Pack. Material: PET	41.0 g

Additional information

Contains AZO colourings	No
FDA approved	No

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.