

Product sheet

Mini Lentils, milk chocolate 6x2.5kg

Product no.: 32-657

Average per 100 g product (calculated value)

Ingredients	Contents	Country of origin	Biological origin
Sugar	66,7	EU, Non-EU	Sugar beets, Sugar canes
Cocoa butter	11,4	West africa	Cocoa beans
Whole milk powder	8,5	EU, New Zealand	Cows milk
Cocoa mass	5,9	West africa	Cocoa beans
Whey powder (Milk)	3,2	EU, New Zealand	Cows milk
Rice starch	2,3	EU/non-EU	Rice
Gum arabic	<2,0	African countries	Acacia trees
Lecithins	<2,0	EU, Non-EU	Rapeseed, sunflower
Glucose syrup	<2,0	EU	Maize, Wheat
Salt	<2,0	EU	Mineral
Carnauba wax	<2,0	Brazil	Carnauba palm
Anthocyanin	<2,0	Asia	Red cabbage, Red Radish
Mixed carotenes	<2,0	China, EU	chemical, Fungus blakeslea trispora
Copper-chlorophyllin-complex	<2,0	Asia	Alfalfa (Medicago sativa)
Bees wax	<2,0	EU/non-EU	Honey bees
Shellac	<2,0	India, Indonesia, Thailand	Lac insect (Kerria Lacca)
Curcumin	<2,0	Asia	Tumeric root
Beetroot red	<2,0	EU	Redbeet (Beta vulgaris L.)

Nutrition information panel:

Product description: Dragee

Ingredients:

Sugar, cocoa butter, **whole milk powder**, cocoa mass, **whey powder (milk)**, rice starch, thickening agent (gum arabic), emulsifier (lecithins), glucose syrup, salt, glazing agents(carnauba wax, bees wax, shellac), colours(anthocyanin, mixed carotenes, copper-chlorophyllin-complex, curcumin, beetroot red).

Allergen trace labelling

May contain traces of hazelnuts, almonds and peanuts.



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Nutritional information per 100g

Energy	1.978Kj/471kcal
Fat	17 g
saturates	9,8 g
mono unsaturated fatty acids	5,2 g
poly unsaturated fatty acids	0,6 g
Cholesterol	8 mg
Trans fatty acids	< 0,50 g
Carbohydrate	75 g
sugars	72 g
Starch	2,3 g
Protein	3,2 g
Dietary fibres	2 g
Alcohol	0 g
organic acid	0,39 g
Salt	0,19 g

Microbiological values

Total plate count	<50000/g
Coliform	<100/g
E-Coli	<10/g
Salmonellae	neg/25g
Yeast and mould	<500/g

Analysis method

NMKL 86
ISO 16649-2
ISO 16649-2
ISO 6579
NMKL 98

Storage

Storage life ...: 24 months
 Recommended temperature 16 - 20 °C.
 Recommended RH < 50 %
 Dark and separated from flavour components.

Other Information

GMO-free

Prepared by Quality Department.....: 22-11-2023

