

# Product sheet

## Mini Lentils, milk chocolate, Colouring Food 15kg

Product no. ....: 32-528

### Average per 100 g product (calculated value)

Ingredients	Contents	Country of origin	Biological origin
Sugar	65,8	EU, Non-EU	Sugar beets, Sugar canes
Whole milk powder	13,1	EU, Non-EU	Cows milk
Cocoa butter	10,2	South America, West africa	Cocoa beans
Cocoa mass	5,8	West africa	Cocoa beans
Rice starch	2,3	EU/non-EU	Rice
Gum arabic	<2,0	African countries	Acacia trees
Salt	<2,0	EU	Mineral
Lecithins	<2,0	EU	sunflower
Glucose syrup	<2,0	EU	Maize, Wheat
Safflower	<2,0	China, India, Spain	Safflower (Carthamus tinctorium)
Radish	<2,0	Belgium, Germany, Netherlands	Radish (Raphanus sativus)
Carnauba wax	<2,0	Brazil	Carnauba palm
Algae	<2,0	China, Taiwan	Spirulina platensis
Apple	<2,0	Austria, Chile, Germany, Italy, United States of America	Apple (Malus domestica)
Lemon	<2,0	Argentina, Italy, Turkey	Lemon (Citrus limon)
Pumpkin	<2,0	Belgium, Germany, Netherlands	Pumpkin (Cucurbita maxima)
Shellac	<2,0	India, Indonesia, Thailand	Lac insect (Kerria Lacca)
Bees wax	<2,0	EU/non-EU	Honey bees
Sweet potato	<2,0	China, Peru, United States of America	Sweet potato (Ipomoea batatas)
Black currant	<2,0	France, Italy, Poland	Blackcurrant (Ribes nigrum)

#### Nutrition information panel:

**Product description:** Dragee

#### Ingredients:

Sugar, **whole milk powder**, cocoa butter, cocoa mass, rice starch, thickening agent ( gum arabic), concentrates( safflower, radish, algae, apple, lemon, pumpkin, sweet potato, black currant), salt, emulsifier( lecithins), glucose syrup, glazing agents( carnauba wax ,bees wax, shellac).

#### Allergen trace labelling

No labelling



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### Nutritional information per 100g

Energy	1.975Kj/470kcal
Fat	17 g
saturates	9,9 g
mono unsaturated fatty acids	5,2 g
poly unsaturated fatty acids	0,6 g
Cholesterol	13,00 mg
Trans fatty acids	< 0,50 g
Carbohydrate	74 g
sugars	71 g
Starch	2,3 g
Protein	4,1 g
Dietary fibres	2 g
Alcohol	0 g
organic acid	0,31 g
Salt	0,17 g

### Microbiological values

Total plate count	<5000/g
Coliform	<10/g
E-Coli	<10/g
Salmonellae	neg/25g
Yeast and mould	<100/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.....: 20-02-2025

