

30.12.2019

## Product Specification

Schokolierete Kaffeebohnen | 1 kg | KAFFEE\_008

### Product description:

Product name	Coffee bean truffle milk
Variety	Chocolated products
Country of origin	The Netherlands
Country of processing	The Netherlands
Process description	Coffee beans are chocolated

### Ingredient declaration:

88% milk chocolate (sugar, whole milk powder (lactose), cocoa mass, cocoa butter, whey powder (lactose, milk), emulsifier E322 (soy), natural vanilla flavour), 10% coffee bean, cocoa powder

### Organoleptic parameters:

Consistency / Texture	Typical for the product
Colour	Brown
Flavour / Odour	Coffee with chocolate flavour

### Physical parameters:

Count:	Pieces /	n/a
Size		-
Mesh size (sieving)	Particles > 10,0 mm	- % (w/w)*
	Particles > 5,0 mm	- % (w/w)
	Particles < 5,0 mm	- % (w/w)
Foreign materials (not product related)	Foreign bodies < 7,0 mm	≤ 0,1 % (w/w)
	Foreign bodies 7,0 mm	none
Impurities (product related)	Plant (rest) material	- Pieces /
	Cap stems (> 3,0 mm)	-
	4,0 mm < stalks < 10,0 mm	- Pieces / 100 g
	Stalks > 10,0 mm	- Pieces /
Specific quality requirements	Others	- Pieces /
	Doubles	<15 % (w/w)
	Kernels / berry defects	- % (w/w)
	Mouldy kernels / berries	- Per 100 g
	Underdeveloped kernels / berries	- Per 100 g
	Sugared berries	-
	Colour deviation	- % (w/w)
Out of caliber (specify)	- % (w/w)	
Alive infestation		nil

No information available = - / Not applicable = N/A

\*(w/w) = weight/weight: 1% = 1 gram/100 gram

### Chemical parameters:

Moisture	-	%	
Preservative : SO <sub>2</sub>	N/A	ppm (mg/kg)	
Preservative: Potassium Sorbate	N/A	ppm (mg/kg)	(plums)
Aflatoxine 81	≤ 2	ppb (ua/kg)	
Aflatoxine 81, 82, G1, G2	≤ 4	ppb (ua/kg)	
Ochratoxine A	≤ 5	ppb (ua/kg)	
Peroxide number (at delivery)	-	meq / kg fat	
Patuline	N/A	ppb (ua/kg)	(apples/pears)
Awvalue	-		
pH value	-		
Sugar content	-	°Brix	
Free Fatty Acids (at delivery)		%	
Pesticides		According to EU legislation	
Heavy metals		According to EU legislation	

### Microbiological parameters:

Total plate count	≤ 100.000	cfu/g
Yeast	≤ 1000	cfu/g
Mould	≤ 1000	cfu/g
Coliforms	-	cfu/g
E coli	Less than 100	cfu/g
Salmonella spp.	Absent	25 gram
Enterobacteriaceae	-	cfu/g
Listeria monocytogenes	n/a	

N/A = not applicable / - = unknown

### Nutritional parameters:

Energy	2097	kJ
	501	kcal
Fat	25,8	g
Saturated	15,3	g
Mono-unsaturated		g
Poly-unsaturated		g
Carbohydrate	56,7	g
Sugars	51,2	g
Fibre	5,1	g
Protein	7,7	g
Salt	0,24	g
Calcium		mg
Iron		mg
Vitamin 81		mg
Vitamin 82		mg
Vitamin C		mg
Ash		g

per 100 gram (may vary with the season)

## Allergen information

+ = present / yes

- = not present / no

? = no information available

Allergens	Product contains: (as ingredient)	Cross-contamination possible:
Milk and products (cow), lactose	+	-
Egg	-	-
Soy	+	-
Gluten (wheat, rye, barley, oat, spelt, kamut)	-	+
Fish	-	-
Shellfish and crustaceans	-	-
Nuts (walnut, pecan, almond, cashew, hazelnut, macadamia, brazil nut, pistachio)	-	+
Peanuts and products thereof	-	+
Sesame	-	+
Sulphite (E220 to E228) if >10 ppm	-	-
Celery	-	-
Lupine	-	-
Mustard	-	-
Molluscs	-	-

### Product claims:

GMO free*	Yes
Radiated	No (level (Bq): -
Organic	No (in accordance with EU legislation)
Kosher	No
Suitable for vegetarians	Yes
Suitable for vegans	No
Halal	No

\* Labelling / traceability requirements (according to EC 1829/2003 and 1830/2003) does not apply

\* Product is manufactured without genetic modification directly or indirectly.

### Storage conditions:

Optimum storage conditions	Temp: 15 -18° C RH : 55 - 60 %
Shelf life (after production)	12 Months

### Packaging:

Material	Plastic bag in carton box
Weight per colli (net.)	5 kg

Product is in accordance with EU legislation

*All information in this product specification is accurate according to our best knowledge and in compliance with actual legislation.*