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# **Product specification**

## Balls mix metallic colours 2,8 cm



| ecorated white chocolate |
|--------------------------|
| 049030                   |
| 030111                   |
| 04                       |

| Ingredients                       |          |  |                            |
|-----------------------------------|----------|--|----------------------------|
|                                   | <u>%</u> | <u>Origin</u>                                | <u>Source</u>              |
| sugar                             | 40,8     | AT,BE,FR,DE,NL,PL,GB,AR,BR,CO,IN,MU,MZ,RE,ZM | beet/cane                  |
| cocoa butter                      | 26,8     | CI,CM,GH,NG,DO,EC,PE                         | cocoa bean                 |
| cocoa mass                        | 14,2     | CI,CM,GH,NG,DO,EC,PE                         | cocoa bean                 |
| whole MILK powder                 | 8,3      | 27countriesofEU,UK                           | cow                        |
| skimmed MILK powder               | 6,1      | EU   | cow                        |
| anhydrous MILKFAT                 | 2,1      | EU   | cow                        |
| vegetable fat: palm (SG)          | < 1      | MY,ID,PG                                     | palm                       |
| emulsifier - E322 (sunflower)     | < 1      | AR,UA,FR,DE                                  | sunflower                  |
| colour - E172                     | < 1      | EU,BR,SouthAmerica,DE                        | non-artificial,,mineral    |
| Flavour - natural vanilla flavour | < 1      | MG,PG  | vanilla bean,vanilla beans |
| emulsifier - E322 SOYA            | < 1      | AR,BR,IN                                     | soya                       |

| Allergens                              |   |  |
|--|---|--|
| gluten                                 | - | (definitions following EC directives 1169/2011/EC) |
| crustaceans                            | - | +: contains as ingredient                          |
| eggs                                   | - | -: free from                                       |
| fish                                   | - | ?: may contain traces or unknown                   |
| peanuts                                | - |  |
| soya                                   | + |  |
| milk                                   | + |  |
| nuts                                   | - |  |
| celery                                 | - |  |
| mustard                                | - |  |
| sesame                                 | - |  |
| sulphur dioxide and sulphites >10mg/kg | - |  |
| lupin                                  | - |  |
| molluscs                               | - |  |

| Nutrional value | (per 100g) |
|-----------------|------------|
| energy          | 585,0 kcal |
| energy          | 2436,0 kJ  |
| fat             | 39,9 g     |
| saturates fat   | 24,5 g     |
| carbohydrates   | 48,9 g     |
| sugars          | 46,9 g     |
| protein         | 6,0 g      |
| salt            | O,17 g     |

| Physical parameters |        |
|---------------------|--------|
| AW-value            | <0.55  |
| Moisture            | Max.1% |

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| Chemical parameters      |              |             |
|--------------------------|--------------|-------------|
| <u>Parameters</u>        | <u>Value</u> | <u>Bias</u> |
| total dry cocoa solids   | 41,45 %      | Min.        |
| dry non-fat cocoa solids | 6,53 %       | Min         |
| cocoa butter             | 34,92 %      | Min.        |
| dry milk solids          | 16,37 %      | +/-1        |
| dry non-fat milk solids  | 11,97 %      |             |
| milk fat                 | 4,4 %        | +/- 0,5     |

| Microbiological parameters |              |                        |
|----------------------------|--------------|------------------------|
|                            | Max. value   | <u>Method</u>          |
| EColi                      | <10 CFU/g    | 3M 01/08 - 06/01       |
| Listeria                   | 0 CFU/25 g   | AFNOR BRD 07/4 - 08/98 |
| Salmonella                 | 0 CFU/25 g   | AFNOR BRD 07/11-12/05  |
| TPC                        | <5 000 CFU/g | AFNOR 3M 01/1-09/89    |
| Y&M                        | <100 CFU/g   | AFNOR 3M 01/13-07/14   |

| Organoleptic parameters |  |
|-------------------------|--|
| Taste                   | Sweet - typical taste of white chocolate |
| Arôme                   | Sweet - typical smell of white chocolate |
| Structure               | Crispy - melts in the mouth              |

| Physical control |                                  |
|------------------|----------------------------------|
| Metal detection  | Fe:1,5mm;non-Fe:1,75mm;SS: 2,0mm |

| Shelflife and storage |  |
|-----------------------|--|
| Shelflife             | 36 Month   |
| Storage               | 15-20°C no fluctuations, dry(<65% RH), free from sunlight and foreign odours |

| Packaging          |                 |                |                               |
|--------------------|-----------------|----------------|-------------------------------|
| Unit/Box           | 96              |                |                               |
| Box/               | 16              |                |                               |
| Box/pallet         | 256             |                |                               |
| Net weight (+/-)   | 0,400 KG        |                |                               |
| Gross weight (+/-) | 0,770 KG        |                |                               |
| Packaging          | <u>Material</u> | Direct contact | Weight Dimensions             |
| box                |                 | no             | O,089 KG 280,0x190,0x 75,0 mm |
| Paper              |                 | no             | O,O13 KG 275,Ox185,Ox 5,O mm  |
| Blister            |                 | yes            | O,O13 KG 275,Ox175,Ox O,2 mm  |

| Additional information |                             |
|------------------------|-----------------------------|
| Halal                  | Not certified               |
| Kosher                 | Suitable possible on demand |
| RFA                    | Possible on demand          |
| RSPO                   | Possible on demand          |
| Fairtrade              | Possible on demand          |
| Bio                    | Not certified               |
| Vegan                  | Not suitable                |
| Vegetarian             | Suitable                    |

### Certificates

BRC certificate

We, Leman Decorations Belgium and Leman Decorations Thailand, hereby declare that we are BRC certified.
Self checking certificate FASFC (FAVV-AFSCA)

We, Leman Decorations Belgium, hereby declare that we are certified for GO22 and GO39.
GMP, HACCP

We, Leman Decorations Thailand, hereby declare that we are GMP and HACCP certified.
HACCP

We, Leman Decorations Mauritius, hereby declare that we are HACCP certified.

#### #• GMO-statement

#\* GMO-statement
As far as we know and based on statements from our suppliers, we, Leman Decorations, herewith declare that this product does not contain any GMO ingredients or additives, according the EC Directive 1829/2003 & 1830/2003. Therefore the product must not be labeled as being of GMO origin.

Ionizing radiation statement

As far as we know and based on statements from our suppliers, we, Leman Decorations, herewith declare that this product and its ingredients are not submitted to ionizing radiation energy.

Contamination statement

As far as we know and based on statements from our suppliers, we, Leman Decorations, herewith declare that this product is in accordance with the European legislation concerning pesticides (396/2005), concerning heavy metals (2023/915) and concerning dioxins and PCB (1259/2011).

Nano-materials statement

As far as we know and based on statements from our suppliers, we, Leman Decorations, herewith declare that this product does not contain intentionally produced nano-materials or is not produced with nano-technology. The products are in compliance with regulation 1169/2011.

• Packaging statement

As far as we know and based on statements from our suppliers, we, Leman Decorations, hereby declare that the packaging of this product is in accordance with the European legislation 1935/2004 and 10/2011.

Food additives statement

As far as we know and based on statements from our suppliers, we, Leman Decorations, hereby declare that the food additives used in this product are in compliance with the European legislation 1333/2008.

Natural vanilla flavour statement

As far as we know and based on statements from our suppliers, we, Leman Decorations, hereby declare that the natural vanilla flavour, if used in this product, is in compliance with the European legislation 1334/2008.

Bisphenol statement

As far as we know and based on statements from our suppliers, we, Leman Decorations, hereby declare that the packaging does not contain bisphenol A.

• Soy lecithin statement

As far as we know and based on statements from our suppliers, we, Leman Decorations, hereby declare that the soy lecithin, if used in this product, is IP.

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