

Leman Cake Decorations
Avenue du Haureu 2
7700 Moeskroen
Belgium
www.leman.be
tel. +32 (0)56 72 80 74
fax. +32 (0)56 74 51 40
e-mail: info@leman.be



Productspecification

Xmas assortment white

General information		
Group name:	Confectionery	
Intrastat number:	17049030	
Article number:	14488	

Ingredients			
	<u>%</u>	<u>origin</u>	<u>source</u>
sugar (beet/cane)	46,0	EU, MU, MZ, ZM, CO, AR, BR, IN, RE	beet, cane
cocoa butter	29,2	CI, GH, NG, CM, DO, PE, EC	cocoa bean
whole MILK powder	11,6	EU	cow
skimmed MILK powder	8,6	EU	cow
anhydrous MILKFAT	3,1	EU	cow
emulsifier: E322 (SOYA)	< 1	IN, BR, AR	soya
colour: E120	< 1	DE, PE	Dactylopius coccus Costa
colour: E100	< 1	IN	Curcuma Longa L. (turmeric)
colour: E172	< 1	TH, EU	mineral
colour: E133	< 1	US	synthetic
colour: E153	< 1	EU	vegetable carbon
colour: E171	< 1	IT	mineral
emulsifier: E476	< 1	EU, IN	rapeseed-sunflower-maize-castor oil
cocoa mass	< 1	CI, GH, NG, CM, DO, PE, EC	cocoa bean
natural vanilla flavour	< 1	MG	vanilla beans

* AZO: May have a negative effect on the activity and attention of children

issued by: Eveline Callewaert function: quality manager

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Allergens		
gluten	-	(definitions following EC directives 2003/89/EC and 2006/142/EC)
shellfish	-	+: contains as ingredient
egg	-	-: free from
fish	-	?: may contain traces or unknown
peanut	-	
soya	+	
milk	+	
nut	-	
celery	-	
mustard	-	
sesame	-	
SO2	-	
lupin	-	
molluscs	-	

Nutritional value table	(per 100g)
Energy	568 kcal
Energy	2371 kJ
Carbohydrate	55,1 g
Carb. Of which sugars	54,5 g
Protein	6 g
Fat	35,9 g
saturated fat	21,9 g
Salt	0,23 g

Physical parameters			
Moisture:	Max. 1%	Dry matter:	
		Aw-value:	

Chemical parameters		
<u>Parameter</u>	<u>Value</u>	Bias
Not Applicable		

Microbiological parameters

Max. value Method

 Salmonella:
 0/25g
 AFNOR BRD 07/11-12/05

 Listeria:
 0/25g
 AFNOR BRD 07/4 - 08/98

Organoleptic parameters

Taste: Sweet - typical for white chocolate
Odour: Sweet - typical for white chocolate

Physical control

Metaldetection: Fe:1,5mm; non-Fe: 1,75mm; SS: 2,0mm

Shelflife and storage

Shelflife: 36 months

Storage: 12-20°C no fluctuation, dry (< 65% RH), free from sunlight and foreign odours

Packaging

 Units/box:
 60

 Box/outer:
 0

 Box/Pallet:
 0

 Net weight (±):
 195 g

 Gross weight (±):
 398 g

<u>Packaging Material Direct Contact Weight Dimensions</u>

Additional Information

Halal Not suitable Kosher Not suitable

UTZ Possible - on demand

RSPO NA

Vegetarian Not suitable Vegan Not suitable

Certificates

BRC certificate

We, Leman Cake Decorations and Gidavi, hereby declare that we are BRC certified.

Self checking certificate FASFC (FAVV-AFSCA)

We, Leman Cake Decorations, hereby declare that we are certificated for G022 and G039.

Statements

GMO-statement

As far as we know and based on statements from our suppliers, we, Leman Cake 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 Cake 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 Cake Decorations, herewith declare that this product is in accordance with the European legislation concerning pesticides (396/2005), concerning heavy metals (1881/2006) and concerning dioxins and PCB (1259/2011).

Nano-materials statement

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

Food additives statement

As far as we know and based on statements from our suppliers, we, Leman Cake 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 Cake Decorations, hereby declare that the natural vanilla flavour 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 Cake Decorations, hereby declare that this product does not contain bisphenol A.

Soy lecithin statement

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

function: quality manager

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