

Apple chunks white chocolate yoghurt



Version 1.0
Date of print 09-03-2016
Modified date 09-03-2016
EAN
Article number 500022

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Microbiological values

Total plate count	max. 10,000 cfu/gram
Enterobacteriaceae	max. 100 cfu/gram
Coliformen	max. 100 cfu/gram
Staphylococcus Aureus	max. 100 cfu/gram
Yeasts	max. 1,000 cfu/gram
Moulds	max. 1,000 cfu/gram
Salmonella	absent in 25 gram

Physical values

The product is run through a metal detector.

RVS	Max.	2,0 mm
FE	Max.	1,5 mm
NON-FE	Max.	1,6 mm

GMO Genetically Modified Organism

GMO ingredients not present

Ingredient specification on packaging.

Ingredients: 56,4% white chocolate (sugar, COCOA-butter, whole MILK powder (LACTOSE), whey powder (LACTOSE, MILK), emulsifier : E322 (lecithins) (SOY), natural vanilla aroma), 21,8% dried apples, cane sugar, glucose syrup, yoghurt flavour, 1% yoghurt powder (LACTOSE, MILK), acid: E330 (citric acid), glazing agents: E414 (gum arabic (acacia gum)), E904 (shellac), cinnamon, preservative: E220 (sulphur dioxide) (SULPHUR DIOXIDE AND SULPHITES).

E numbers are additives that are permitted by the European Union.

Claims

Suitable for vegetarians	Yes
Suitable for vegans	No
Halal approved	No
Kosher approved	No
Organic	No
MSC	No
Gluten free	No

Storage advice and shelf life

Delivery	Day-fresh
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The shelf life of this product is 12 months after production date (see packaging) provided that the products are stored in a closed packaging in a dark place at 15-18 °C and max. 60% humidity.

Nutritional value (calculated)

Nutritional value	Presence per 100 g	
energy	1.817,3 kJ	
Energy	432,6 kcal	
fat	16,6 g	
of which saturates	10,1 g	
carbohydrate	67,1 g	
of which sugars	63,1 g	
fibre *	0,8 g	
protein	2,9 g	
salt	0,35 g	
sodium	0,14 g	

* = The nutritional value may therefore deviate from the real ingredients.

Since this product is made from natural resources the composition may vary due to harvest changes. In the case of modifications the above-mentioned information will not be updated automatically.

Allergens

Indication for the presence or absence of allergens.

(Wo = without, W = with, M = may contain, U = unknown)

1.0 Gluten		8.6 Brazil nuts	M
1.1 Wheat	M	8.7 Pistachio nuts	Wo
1.2 Rye	M	8.8 Macadamia nuts	M
1.3 Barley	M	9.0 Celery	Wo
1.4 Oats	M	10.0 Mustard	Wo
1.5 Spelt	M	11.0 Sesame	Wo
1.6 Kamut	Wo	<u>12.0 Sulphur dioxide and sulphites (E220 -E228) at concentrations of more than 10mg/kg or 10 mg/l, expressed as SO₂</u>	W
2.0 Crustaceans	Wo	13.0 Lupin	Wo
3.0 Egg	Wo	14.0 Molluscs	Wo
4.0 Fish	Wo	<u>20.0 Lactose</u>	W
5.0 Peanuts	M	<u>21.0 Cocoa</u>	W
<u>6.0 Soy</u>	W	22.0 Glutamate (E620-E625)	Wo
<u>7.0 Milk</u>	W	23.0 Chicken meat	Wo
8.0 Nuts		24.0 Coriander	Wo
8.1 Almonds	M	25.0 Corn/ maize	M
8.2 Hazelnuts	M	26.0 Legumes	Wo
8.3 Walnuts	M	27.0 Beef	Wo
8.4 Cashews	M	28.0 Pork	Wo
8.5 Pecan nuts	M	29.0 Carrot	Wo

May contain traces of nuts, peanuts and gluten.

The information in this specification is derived from the recipes and information from suppliers. Therefore, no rights may be derived from this information. If any modifications should occur, you will not be notified automatically.

Ingredients

Ingredient	Presence
white chocolate (sugar, cocoa-butter, whole milk powder, whey powder, emulsifier : E322 (lecithins), natural vanilla aroma)	56,44 %
dried apples	21,78 %
cane sugar	17,31 %
glucose syrup	1,57 %
yoghurt flavour	0,99 %
yoghurt powder	0,99 %
acid: E330 (citric acid)	0,48 %
glazing agents: E414 (gum arabic (acacia gum)), E904 (shellac)	0,41 %
cinnamon	0,03 %
preservative: E220 (sulphur dioxide)	0,00 %

Packaging information

Other

IMPORTANT: All products are guided through a metal detector, except for big bags.

Chemical values

Aflatoxin (B1+B2+G1+G2)	Max 4 ppb
Aflatoxin B1	Max 2 ppb

Other information

Percentage of doubles	max. 10%
Size	10-20 mm x 10-30mm

Preparation instructions

Size and nutritional values

The size and nutritional values can vary up to 10% due to natural fluctuations and variables in the process.

Foreign materials

Foreign materials may be present in the raw materials. Choco Support tries to minimize their presence by buying from certified suppliers with a clear purchase policy.

Authorisation

Name	Jop Vromans
Function	Process Technologist
Date	09-03-2016
City	Leerdam
Signature	

Receiving party

Name	
Date
City	
Signature	