

Dobla BV Galileistraat 26 1704 SE Heerhugowaard The Netherlands

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I. www.dobla.com

E. info4u@dobla.com

# **Product information**

Product name: Chocolate cinnamon Art.Nr: 77309

### Description

Legal product description : Cocoa confectionery

Product description : Plain and white chocolate with a dark-brown resp. cream-colour and

cocoa confectionery with a characteristic odour and taste of plain

resp. white chocolate.



	Comp	Composition		
Sugar	42.9 %	Butter oil [MILK]	< 1 %	
Cocoa butter	23.7 %	Emulsifier: soya lecithin (E322) [SOYA]	< 1 %	
Whole milk powder [MILK]	16.6 %	Natural vanilla flavouring	< 1 %	
Cocoa mass	7.2 %	Carrot extract	< 1 %	
Lactose [MILK]	4.3 %	Colour: E160c	< 1 %	
Skimmed milk powder [MILK]	4.2 %			

Analytical specifications			
			Method
Moisture	1 %	max.	IOCCC 1952/1
Total fat	31 %	min.	IOCCC 1972/14
Dry cocoa solids	30 %	min.	Calculated
Dry fat free cocoa solids	3 %	+/- 1	Calculated
Dry milk solids	21 %	+/- 1	Calculated
Milk fat	5 %	+/- 0.5	Calculated
Total ash	2 %		Calculated

Nutritional values per 100g (indicative values)		
Energy	2283	kJ / 545 kcal
Fat	32	g
saturated fat	20	g
mono unsaturated fat	10	g
poly unsaturated fat	1	g
trans fatty acids	0.1	g
Cholesterol	19	mg
Carbohydrates	56	g
sugar	55	g
starch	1	g
dietary fibre	1	g
Protein	6.5	g
Salt	228	mg
Sodium	91	mg





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Nutritional values per 100g (indicative values) (Continued)		
Potassium	352 mg	
Iron	2 mg	
Vitamin A	0 µg	
Vitamin C	0 mg	
Calcium	216 mg	

Microbiological specifications		
		Method
Total plate count	< 10000 cfu/g	ISO 4833
Yeasts	< 100 cfu/g	ISO 21527-2
Moulds	< 100 cfu/g	ISO 21527-2
Enterobacteriaceae	< 10 cfu/g	ISO 21528-2
Escherichia coli	absent / 1 g	ISO 16649-2
Salmonella	absent / 100 g	ISO 6579
Listeria spp.	absent / 25 g	ISO 11290-1

### Allergen information (according to (EU) No.1169/2011)

Presence / absence of allergens

- + = The article contains a listed substance (as an ingredient) or may contain the listed substance (due to carry-over)
- = The article is free of the listed substance (according to recipe)
- ? = There is insufficient data available

	i		
Cereals containing gluten and products thereof	-	Nuts and products thereof	-
Crustaceans and products thereof	-	Celery and products thereof	-
Eggs and products thereof	-	Mustard and products thereof	-
Fish and products thereof	-	Sesame seeds and products thereof	-
Peanuts and products thereof	-	Sulphur dioxides and sulphites (>10 ppm SO2)	-
Soy beans and products thereof	+	Lupin and products thereof	-
Milk and products thereof (including lactose)	+	Molluscs and products thereof	-

Religion / Nutrition lifestyle		
Suitable for vegetarians: Yes	Kosher: Yes	
Suitable for vegans: No	Halal: Yes	

#### **GMO-free declaration**

We, Dobla bv, herewith confirm that, according the the EC Directives nº 1829/2003/EG and 1830/2003/EG, our products does not require any labelling as regards to GM-ingredients and GM-additives.

- Janley



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Product name: Chocolate cinnamon Art.Nr: 77309

Product features		
Shelf life in months	12	
Commodity code	1806903900	
Gross weight	0.450 KG	
Net weight	0.248 KG	
Number of Pieces per Box	45	
Storage conditions	Cool (12 - 20°C), dry (<70%RH), dark and away from strong odours.	
Measurement packaging	278X185X49 MM	
Measurement product	L=70; W=8-15MM	
Weight Pack. Material: PET	70.0 G	
Weight Pack. Material: PET	43.5 G	
Weight Pack. Material: Other	10.8 G	
Weight Pack. Material: Printed cardboard	77.0 G	
Weight Pack. Material: Flute cardboard	68.0 G	

Additional information		
Contains AZO colourings	No	
FDA approved	Yes	

#### **Disclaimers**

This product complies with all current EU legislations.

The validity of this specification is one year after the print date.

This specification replaces all previous specifications.

Slight variations in quality, colour, smell, taste, dimensions and appearance that are customary in the industry or are technically unavoidable do not form a basis for complaints. The packaging of the goods shall at least contain the net quantity expressed in mass units (as specified on the packaging of the goods). Therefore, the net weight of the goods shall at least be equal to the net weight specified on the label of the packaging of the goods. Exceeding the net quantity/net weight by and/or a deviation from the number of items per packaging of the goods of a maximum of 10% shall not form a basis for complaints.

