

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 strawberry Art.Nr: 77315

#### Description

Legal product description : White chocolate with surface-colour.

Product description : coloured white chocolate with a characteristic odour and taste of

white chocolate.



Composition			
Sugar	41.6 %	Colours: E163, E100	< 1 %
Cocoa butter	28.2 %	Emulsifier: soya lecithin (E322) [SOYA]	< 1 %
Whole milk powder [MILK]	19.4 %	Spirulina extract	< 1 %
Lactose [MILK]	5.0 %	Natural vanilla flavouring	< 1 %
Skimmed milk powder [MILK]	4.9 %		

Analytical specifications				
			Method	
Moisture	1%	max.	IOCCC 1952/1	
Total fat	32 %	min.	IOCCC 1972/14	
Dry cocoa solids	26 %	min.	Calculated	
Dry milk solids	24 %	+/- 1	Calculated	
Milk fat	5 %	+/- 0.5	Calculated	
Total ash	2 %		Calculated	

Nutritional values per 100g (indicative values)				
Energy	2321	kJ / 554 kcal		
Fat	33	g		
saturated fat	20	g		
mono unsaturated fat	11	g		
poly unsaturated fat	1	g		
trans fatty acids	0.1	g		
Cholesterol	21	mg		
Carbohydrates	57	g		
sugar	56	g		
starch	1	g		
dietary fibre	0	g		
Protein	6.6	g		
Salt	267	mg		
Sodium	107	mg		
Potassium	343	mg		
Iron	0	mg		



25.07.2017



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Nutritional values per 100g (indicative values) (Continued)				
Vitamin A	0 µg			
Vitamin C	0 mg			
Calcium	245 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

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 strawberry Art.Nr: 77315

Product features		
Shelf life in months	12	
Commodity code	1704903000	
Gross weight	0.395 KG	
Net weight	0.202 KG	
Number of Pieces per Box	36	
Storage conditions	Cool (12 - 20°C), dry (<70%RH), dark and away from strong odours.	
Measurement packaging	278X185X49 MM	
Measurement product	L=38.5; W=27.5; H=14.5 MM	
Weight Pack. Material: Printed cardboard	77.0 G	
Weight Pack. Material: PET	29.0 G	
Weight Pack. Material: PET	70.0 G	
Weight Pack. Material: Other	16.2 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.



25.07.2017