



ZV50059

Legal name

Chocolates

Description

Seashells



Net weight

125 g e

Commodity code

18069019

Company Details

Confiserie Vandenbulcke NV
Oude Ieperseweg 64, 8501 Heule, BELGIUM
BE0417 738 319
GLN: 5411333000004
IFS COID: 57660
Emergency telephone number
+32 (0) 56 36 40 80
outside business hours: + 32 (0) 478 39 61 44

Product characteristics

Appearance	Mix of sea fruit shapes with 3 colours chocolate
Taste	cocoa, hazelnut, vanilla
Odour	cocoa, hazelnut, vanilla
Texture	crispy chocolate shell, smooth filling
Colour	mix of dark brown, brown and creamy white
Number of pieces per unit	10

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Ingredients

Ingredient	%
sugar	34.9
vegetable oils and fats (palm, palm kernel)	18.9
Maltodextrine	13.9
cocoa butter	8.3
cocoa mass	7.9
whole milk powder	6.3
Calcium carbonate	3.9
Hazelnut paste	2.2
skimmed milkpowder	1.7
Fat reduced cocoa powder	1.1
Emulsifier: soy lecithin	0.7
Milkfat	0.2
natural vanilla flavour	0.1

Extra information on the liquid chocolate

	Min. cocoa solids %	Min. milk solids %
Milk chocolate	33	14
Dark chocolate	50	-
White chocolate	26	22

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Allergen regarding Regulation (EU) N° 1169/2011

+ = present - = absent

+/- = may contain traces by cross contamination

Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut)	+/-
Crustaceans and products thereof	
Eggs and products thereof	+/-
Fish and products thereof	
Peanuts and products thereof	+/-
Soybeans and products thereof	+
Milk and products thereof (including lactose)	+
Nuts and products thereof (1)	+
Celery and products thereof	
Mustard and products thereof	
Sesame seeds and products thereof	
Sulphur dioxide and sulphites (> 10mg SO ² per kilo of liter)	
Lupin and products thereof	
Molluscs and products thereof	

(1) Nuts: almonds, hazelnuts, walnuts, pecan nuts, cashews, pistachio nuts, Brazil nut, macademia nuts and Queensland nuts

Cross-contamination is included in the HACCP plans. Preventive measures have been taken to avoid cross-contamination with allergens during the production process as much as possible through strict cleaning procedures, staff training, etc.

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Nutritional data per 100g

Typical calculated values based on available literature data.

Energy Value (kJ)	2285
Energy Value (kcal)	548
Fat (g)	35
Of which saturated (g)	21
Carbohydrates (g)	53
Of which sugars (g)	40
Protein (g)	3,5
Salt (g)	0,06

GMO statement

Products from Vandenbulcke Confiserie comply with EU Regulation N° 1829/2003 and N° 1831/2003 on labelling and traceability of genetically modified products/ ingredients. There are no labelling requirements for our products regarding GMO.

Contaminants

Products from Vandenbulcke Confiserie comply with the European legislation concerning the absence of contaminants in food products (EU) 2023/915.

Ionization/ Radiation

This product is not been ionized or radiated, none are the ingredients according to 1992/2/EG.

Nano declaration

Confiserie Vandenbulcke products do not contain nano materials and are in compliance with regulation (EC) N° 1169/2011.

Residues declaration

Confiserie Vandenbulcke products are in compliance with regulation (EC) N°396/2005 (concerning pesticides), (EC) N°1881/2006 (concerning heavy metals) and (EC) N° 1259/2011 (concerning dioxins and PCB).

Traceability

The product is coded with an unique number + lot code, therefore the product can be traced.

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Suitable for

Please refer to your contact person for detailed information.

(Ovo-)Lacto-vegetarian	Suitable
Vegans	Not suitable
Coeliacs	Not suitable
Halal	On request
Kosher	On request

Microbiological data

Parameter	Target (cfu/g)	Tolerance (cfu/g)	Best before date (cfu/g)	Method
Aerobic (mesophilic) count	< 1000	< 2000	< 5000	ISO 4833
Osmophilic yeasts	< 50	3×10^2	3×10^3	ISO 21527-1 or -2
Xerophilic moulds	< 50	3×10^2	No visible mould formation	ISO 21527-1 or -2
Enterobacteriaceae	0	< 100	200	AFNOR BRD 07/24-11/13
<i>E. coli</i>	< 10	< 50	< 50	AFNOR BRD-07/1-07/93
<i>Salmonella spp.</i>	Absence in 25 g			AFNOR BRD 07/11-12/05
<i>Listeria monocytogenes</i>	EU Legal criterium (EU Regulation 2073/2005; food safety criteria category 1.3). Not deemed to be relevant. No association of these type of foods with outbreaks of listeriosis.			
<i>Clostridium botulinum</i>	This spore-forming pathogen is not deemed to be relevant. In some raw materials (e.g. honey), this bacterium can occur, but outgrowth and toxine-forming (neurotoxin botulinum) is not possible in these type of foods.			



Primary packaging

The packaging is suitable for food and complies with regulation 1935/2004/EG.

Type	Description – Dimension in mm (LxWxH)- Material	Weight in g
Primary	Tray (transparant) 201 x 89.5 x 29 - PP	1 x 12
Primary	box - 205 x 90 x 30 - carton	1 x 19
Primary	foil - 205 x 180 x 30 - BOPP	1 x 2.5
Secondary	Carton - 391 x 219 x 100 - cardboard	1 x 167
Secondary	Tape (90 x 60) Plastic	1 x 5

EAN 13	5411333500597
EAN 14	15411333500594

Palletization information

Units per carton	12
Boxes per layer	10
Number of layers	15
Number of cartons per pallet	150
Number of units per pallet	1800

Standard wood pallet: 800 mm x 1200 mm.

Please refer to your contact person for other options.

Pallets are foiled for transport.

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Storage - Shelf life

This products from Vandenbulcke have a minimum shelf life of 12 months after production date, when stored under the right temperature (4-20 °C), in the original and closed packaging in a clean, dry, and odourless environment.

The guaranteed shelf life upon delivery is 6 months.

Optional certifications and programs

Please refer to your contact person.

Comments

This product consists of a shell and filling. The proportion between the filling and shell is based on an average production and can therefore be different for 1 individual unit. Differences can go up to 10%.

Vandenbulcke Confiserie NV continuously strives to deliver the best quality products.

Authorised on behalf of Customer:

Name:

Position:

Date:

Please note if the specification is not returned, signed within 7 days of the receive date, will assume acceptance of this document.

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