



PM33056+30TV – Doppelpack Petit Melo

Legal name

Chocolates



Description

Petit Melo - dark chocolate with raspberry – milk hazelnut transparant box with tray

Net weight

85 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	Dome shaped praline that brings together tasteful chocolate and airy melo vanilla foam.
Taste	Chocolate , hazelnut, raspberry
Odour	Chocolate , hazelnut, raspberry
Texture	Crunchy shell of milk chocolate with crunchy raspberry pieces, airy soft sugar foam, crunchy bottom
Colour	Light brown/white stripes or dark brown and white on the inside.
Number of pieces per unit	

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Ingredients Petit melo hazelnut

Ingredient	%
sugar	32.6
crystallised invert sugar syrup	23.1
cocoa butter	9.3
whole milk powder	9.1
water	6.2
cocoa mass	5.1
vegetable oils and fats (palm, palm kernel)	5.0
Maltodextrine	3.7
wheat flour	1.6
Calcium carbonate	1.0
gelatine (bovine)	0.70
Hazelnut paste	0.59
vegetable oils (palm, rapeseed)	0.51
skimmed milk powder	0.44
Fat reduced cocoa powder	0.30
emulsifier: soy lecithin	0.26
candy sugar syrup	0.16
natural vanilla flavour	0.11
natural vanilla flavour	0.10
raising agent: sodium hydrogen carbonate	0.03
salt	0.01
cinnamon	0.00

Ingredients petit melo raspberry

Ingredient	%
sugar	39.7
Crystallised invert sugar syrup	24.3
cocoa mass	20.6
water	6.0
cocoa butter	4.9
wheat flour	1.6
blackberry powder	1.00
gelatine (bovine)	0.60
vegetable oils (palm, rapeseed)	0.51
emulsifier: soy lecithin	0.27
candy sugar syrup	0.16
natural flavour (raspberry)	0.10
natural flavouring	< 0.1
Elderberry Extract	< 0.1
Citric acid (E330)	< 0.1
glucose syrup	< 0.1
natural vanilla flavour	< 0.1
raising agent: sodium hydrogen carbonate	< 0.1
salt	< 0.1
cinnamon	< 0.1

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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 – petit melo hazelnut

+ = 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

Allergen regarding Regulation (EU) N° 1169/2011 petit melo raspberry

+ = 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

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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.

Nutritional data per 100g – petit melo hazelnut

Typical calculated values based on available literature data.

Energy Value (kJ)	1885
Energy Value (kcal)	450
Fat (g)	21
Of which saturated (g)	13
Carbohydrates (g)	60
Of which sugars (g)	55
Protein (g)	4,1
Salt (g)	0,12

Nutritional data per 100g – petit melo raspberry

Typical calculated values based on available literature data.

Energy Value (kJ)	1784
Energy Value (kcal)	425
Fat (g)	17
Of which saturated (g)	10
Carbohydrates (g)	63
Of which sugars (g)	60
Protein (g)	3,4
Salt (g)	0,04

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.

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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.

Suitable for

Please refer to your contact person for detailed information.

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

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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 x 10 ²	3 x 10 ³	ISO 21527-1 or -2
Xerophilic moulds	< 50	3 x 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 (transparent) - 136 x 136 - PET	1 x 6
Primary	Micca doosje (bottom + cover) transparent - 143 x 143 x 34 - PET	1 x 20
Primary	Banderol - paper	1 x 2
Secondary	Carton box (bottom + cover)- 300 x 210 x 148 - cardboard	1 x 223
Secondary	Tape (90 x 60) Plastic	1 x 5
Primary	Inlay card	1 x 6

EAN 13	5411333330569
EAN 14	15411333356306

Palletization information

Units per carton	12
Boxes per layer	13
Number of layers	10
Number of cartons per pallet	130
Number of units per pallet	1560

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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