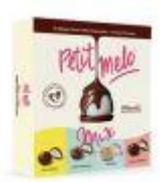




PM33058 - Petit Melo - Mix M Vanille, M Hazelnut, Caramel, D Raspberry

Legal name

Chocolates



Description

Petit Melo - Mix Milk Vanille, Milk Hazelnut, Caramel, Dark raspberry

Net weight

155 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, vanilla, hazelnut, caramel, raspberry |
| Odour | chocolate, vanilla, hazelnut, caramel, raspberry |
| Texture | Crunchy shell of chocolate, airy soft sugar foam, crunchy bottom made of chocolate and speculoos |
| Colour | Dark brown, brown, creamy white with pink, brown, white decorations |
| Number of pieces per unit | 16 |

Ingredients

| Ingredient | % |
|--|-------|
| sugar | 35.5 |
| Crystallised invert sugar syrup | 24.7 |
| cocoa butter | 9.7 |
| cocoa mass | 7.8 |
| water | 6.5 |
| whole milk powder | 5.6 |
| skimmed milk powder | 1.8 |
| vegetable oils and fats (palm, palm kernel, rapeseed) | 1.7 |
| wheat flour | 1.6 |
| whey powder | 0.93 |
| Maltodextrine | 0.90 |
| gelatine (bovine) | 0.70 |
| Caramel powder (skimmed MILK powder, whey powder (milk), sugar, MILKfat, natural vanilla flavouring) | 0.56 |
| Milkfat | 0.31 |
| blackberry powder | 0.25 |
| Calcium carbonate | 0.25 |
| emulsifier: lecithins (soy , sunflower) | 0.25 |
| candy sugar syrup | 0.16 |
| butter (milk) | 0.16 |
| Hazelnut paste | 0.14 |
| natural vanilla flavour | 0.13 |
| Caramelised sugar | < 0.1 |
| Fat reduced cocoa powder | < 0.1 |
| Natural flavours (raspberry) | < 0.1 |
| salt | < 0.1 |
| Natural caramel flavour | < 0.1 |
| glucose syrup | < 0.1 |
| Elderberry Extract | < 0.1 |
| Citric acid (E330) | < 0.1 |
| raising agent: sodium hydrogen carbonate | < 0.1 |
| cinnamon | < 0.1 |
| Color: Caramel (E150c) | < 0.1 |
| Lutein (E161b) (color) | < 0.1 |



Extra information on the liquid chocolate

| | Min. cocoa solids % | Min. milk solids % | Min. Milk fat % |
|-------------------------------------|---------------------|--------------------|-----------------|
| Milk chocolate | 33 | 14 | |
| Dark chocolate | 50 | - | |
| White chocolate | 26 | 22 | |
| White chocolate with caramel | 29.6 | 29 | 6.4 |

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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BTW: BE0417.738.319



Nutritional data per 100g

Typical calculated values based on available literature data.

| | |
|----------------------------|------|
| Energy Value (kJ) | 1828 |
| Energy Value (kcal) | 436 |
| Fat (g) | 19 |
| Of which saturated (g) | 11 |
| Carbohydrates (g) | 62 |
| Of which sugars (g) | 60 |
| Protein (g) | 4,1 |
| Salt (g) | 0,17 |

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.



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 |

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 |
| Coagulase-positive staphylococci | 3×10^2 | 3×10^3 | 3×10^3 | |
| (presumptive) <i>Bacillus cereus</i> | 3×10^2 | 3×10^3 | 3×10^3 | |
| <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. | | | |

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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 - 202 x 179 x 27 - PP | 1 x 12 |
| Primary | box FSC or PEFC certified - 205 x 180 x 30- cardboard | 1 x 30 |
| Primary | foil - 205 x 180 x 30 - BOPP | 1 x 4 |
| Secondary | Carton box FSC or PEFC certified: bottom + cover - 370 x 215 x 185 - cardboard | 1 x 440 |
| Secondary | Tape (90 x 60) Plastic | 1 x 5 |

| | |
|---------------|----------------|
| EAN 13 | 5411333330583 |
| EAN 14 | 15411333330580 |

Palletization information

| | |
|-------------------------------------|------|
| Units per carton | 12 |
| Boxes per layer | 12 |
| Number of layers | 7 |
| Number of cartons per pallet | 84 |
| Number of units per pallet | 1008 |

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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