



## PM33067- Petit Melo Mix Tinbox

### 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

<b>Appearance</b>	Dome shaped praline that brings together tasteful chocolate and airy melo vanilla foam
<b>Taste</b>	chocolate, vanilla, hazelnut, caramel, raspberry
<b>Odour</b>	chocolate, vanilla, hazelnut, caramel, raspberry
<b>Texture</b>	Crunchy shell of chocolate, airy soft sugar foam, crunchy bottom made of chocolate and speculoos
<b>Colour</b>	Dark brown, brown, creamy white with pink, brown, white decorations
<b>Number of pieces per unit</b>	16

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## Ingredients

Ingredient	%
sugar	36.7
invert sugar syrup	23.3
cocoa mass	9.2
cocoa butter	8.4
water	6.5
whole milk powder	5.4
vegetable oils (palm, palm kernel, rapeseed sunflower )	1.7
Caramel powder with milk powder (skimmed MILK powder, whey powder (milk), sugar, MILKfat, natural vanilla flavouring)	1.35
wheat flour	1.6
Skimmed milk powder	< 1%
Maltodextrine	< 1%
Gelatine	< 1%
Dextrose	< 1%
Humectant: glycerol	< 1%
Anhydrous milkfat	< 1%
Glucose syrup	< 1%
Blackberry powder	< 1%
Calcium carbonate (E170)	< 1%
Caramelized sugar	< 1%
Fructose	< 1%
Raspberry paste concentrate	< 0.1
Emulsifier: lecithin (soy, sunflower)	< 0.1
Hazelnuts	< 0.1
Candy sugar syrup	< 0.1
Salt	< 0.1
Fat reduced cocoa powder	< 0.1
Condensed butter (milk)	< 0.1
Natural vanilla flavour	< 0.1
Raising agent: sodium hydrogen carbonate	< 0.1
Natural flavouring (caramel)	< 0.1
Acidity regulators: citric acid, trisodium citrate, tricalcium citrate)	< 0.1
Colouring foodstuff (elderberry)	< 0.1
Gelling agent: E440 standardized with sugars	< 0.1
Malt of barley	< 0.1
Concentrated black chokeberry juice	< 0.1
Colour (E150c, E161b)	< 0.1
Concentrated blackcurrant juice	< 0.1
Stabilizer: sodiumpolyphosphate	< 0.1
Elderberry juice concentrate	< 0.1
cinnamon	< 0.1

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**Extra information on the liquid chocolate**

	Min. cocoa solids %	Min. milk solids %	Min. Milk fat %
<b>Milk chocolate</b>	33	14	
<b>Dark chocolate</b>	50	-	
<b>White chocolate</b>	26	22	
<b>White chocolate with caramel</b>	27.7	32.4	5.8

**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 <sup>2</sup> 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.

<b>Energy Value (kJ)</b>	1803
<b>Energy Value (kcal)</b>	429
<b>Fat (g)</b>	17
Of which saturated (g)	10
<b>Carbohydrates (g)</b>	63
Of which sugars (g)	60
<b>Protein (g)</b>	3.9
<b>Salt (g)</b>	0,15

## 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	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	$3 \times 10^2$	$3 \times 10^3$	ISO 21527-1 or -2
Xerophilic moulds	< 50	$3 \times 10^2$	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-07/11-07/93
Coagulase-positive staphylococci	$3 \times 10^2$	$3 \times 10^3$	$3 \times 10^3$	
(presumptive) <i>Bacillus cereus</i>	$3 \times 10^2$	$3 \times 10^3$	$3 \times 10^3$	
<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	Tin box - 207 x 207 x 40 - tinfoil	1 x 272
Primary	Coussinet – 195 x 195 - paper	1 x 7.3
Secondary	Carton box – 418 x 208 x 175 - cardboard	1 x 200
Secondary	Tape (90 x 60 ) Plastic	1 x 5

<b>EAN 13</b>	54113330675
<b>EAN 14</b>	154113330672

## Palletization information

<b>Units per carton</b>	8
<b>Boxes per layer</b>	10
<b>Number of layers</b>	8
<b>Number of cartons per pallet</b>	80
<b>Number of units per pallet</b>	640

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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