

## PM33018 - Petit Melo - White Chocolate with caramel

### Legal name

Chocolates

### Description

Petit Melo - White Chocolate with caramel

### 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  
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### Product characteristics

<b>Appearance</b>	Dome shaped praline that brings together tasteful chocolate and airy melo vanilla foam.
<b>Taste</b>	Chocolate , caramel
<b>Odour</b>	Chocolate , caramel
<b>Texture</b>	Crunchy shell of white chocolate and caramel with crunchy caramel pieces, airy soft sugar foam, crunchy bottom made of white chocolate and caramel.
<b>Colour</b>	Caramel light brown on the outside with crunchy caramel pieces, white on the inside.
<b>Number of pieces per unit</b>	16

## Ingredients

Ingredient	%
Sugar	32
Invert sugar syrup	22
Cocoa butter	14
Whole MILKpowder	9
Water	7
Caramel powder with milk fat (skimmed milk powder, whey powder (milk), sugar, milkfat, natural vanilla flavouring)	5
Skimmed MILKPOWDER	3
Glucose syrup	3
WHEAT FLOUR (GLUTEN)	2
Caramelised sugar	<1
Gelatine (bovine)	<1
Condensed BUTTER (MILK)	<1
Cocoa mass	<0.5
Vegetable oils and fats (palm, rapeseed, sunflower)	<0.5
CREAM (MILK)	<0.5
Candy sugar syrup	<0.5
Raising agent: (sodium hydrogen carbonate) - E500ii	<0.5
Salt	<0.5
Emulsifier: sunflower lecithin	<0.5
Cinnamon	<0.1
Malt of barley (gluten)	<0.1

## Extra information on the liquid chocolate

	Min. cocoa solids %	Min. milk solids %	Min. Milk fat
<b>Milk chocolate</b>	N/A	N/A	-
<b>Dark chocolate</b>	N/A	-	-
<b>White chocolate</b>	N/A	N/A	-
<b>White chocolate with caramel</b>	27.7	32.4	5.8

### Allergens regarding Regulation (EU) N° 1169/2011

+ = present - = absent

? = may contain traces by cross contamination

	ingredient	on the line	on site
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.

### Nutritional data per 100g

Typical calculated values based on available literature data.

<b>Energy Value (kJ)</b>	1849
<b>Energy Value (kcal)</b>	440
<b>Fat (g)</b>	18
Of which saturated (g)	11
<b>Carbohydrates (g)</b>	64
Of which sugars (g)	60
<b>Protein (g)</b>	9.4
<b>Salt (g)</b>	0.39

### 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 1831/2003/EG.

### 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°1831/2003 (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 x 10 <sup>2</sup>	3 x 10 <sup>3</sup>	ISO 21527-1 or -2
Xerophilic moulds	< 50	3 x 10 <sup>2</sup>	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 <i>staphylococci</i>	3 x 10 <sup>2</sup>	3 x 10 <sup>3</sup>	3 x 10 <sup>3</sup>	
(presumptive) <i>Bacillus cereus</i>	3 x 10 <sup>2</sup>	3 x 10 <sup>3</sup>	3 x 10 <sup>3</sup>	
<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.

	Primary component 1	Primary component 2	Primary component 3
<b>Description</b>	Tray Brown	Box FSC or PEFC certified	Foil
<b>Dimensions (WxHxL) in mm</b>	179 x 27 x 202	180 x 30 x 205	180 x 30 x 205
<b>Material</b>	RPET	Cardboard	OPP COEX
<b>Weight in g</b>	12	34	2
<b>EAN 13</b>	5411333330187		



### Secondary packaging

	Secondary component 1	Secondary component 2
<b>Description</b>	Carton box FSC or PEFC certified	Tape
<b>Dimensions (WxHxL) in mm</b>	215 x 185 x 370	N/a
<b>Material</b>	Cardboard	Plastic
<b>Weight in g</b>	200	5
<b>EAN 14</b>	15411333330184	

### Palletization information

<b>Units per carton</b>	12
<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>	960

Standard wood pallet: 800 mm x 1200 mm.

Please refer to your contact person for other options.

Pallets are foiled for transport.

### 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.

### Optional certifications and programs

Fair Trade Sourced Ingredient Cocoa – FSI cocoa – Please refer to your contact person.

Rainforest Alliance MB - cocoa mass balance - Please refer to your contact person.

RSPO-SG - Please refer to your contact person.

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.