

Primary packaging

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

	Primary component 1	Primary component 2	Primary component 3
Description	7 x cardboard layer inside	Plastic bag	
Dimensions (WxHxL) in mm	250 x 300	700 x 500	
Material	Cardboard	LDPE	
Weight in g	7 x 42	21	
EAN 13	N/A		

Secondary packaging

	Secondary component 1	Secondary component 2
Description	Carton box	
Dimensions (WxHxL) in mm	370 x 270 x 125	
Material	Cardboard	
Weight in g	238	
EAN 14	15411333007529	

Palletization information

Units per carton	N/A
Boxes per layer	8
Number of layers	10
Number of cartons per pallet	80
Number of units per pallet	N/A

Standard wood pallet: 800 mm x 1200 mm.

Please refer to your contact person for other options.

Pallets are foiled for transport.

Residues declaration

Our 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	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.			

- (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.

Energy Value (kJ)	2274
Energy Value (kcal)	545
Fat (g)	33
Of which saturated (g)	18
Carbohydrates (g)	53
Of which sugars (g)	52
Protein (g)	6.9
Salt (g)	0.15

GMO statement

Products from [redacted] 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 [redacted] 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

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

Ingredients

Ingredient	%
sugar	48.0
cocoa butter	10.7
whole MILKPOWDER	10.3
cocoa mass	8.5
vegetable fat (palm, palmkernel)	8.0
HAZELNUTS	5.6
ALMONDS	4.4
WHEY powder (MILK)	< 2
fat reduced cocoa powder	< 2
puffed rice	< 2
emulsifier: soy lecithin	< 2
natural vanilla flavour	< 2

Extra information on the liquid chocolate

	Min. cocoa solids %	Min. milk solids %
Milk chocolate	33	14
Dark chocolate	N/A	N/A
White chocolate	N/A	N/A

Allergen 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)	+ (hazelnuts, almonds)	+	+
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	-	-	-

VD0752C – Maurice – Milk, double lait crunch

Legal name

Chocolates

Description

Maurice – Milk, double lait crunch

Net weight

3000 g e

Product characteristics

Appearance	Milk chocolate demi sphere with double lait filling and crunch
Taste	Cocoa, hazelnut, almond
Odour	Cocoa, hazelnut, vanilla
Texture	Crispy chocolate coverage, smooth filling with crunchy pieces
Colour	Brown
Number of pieces per unit	+/- between 324 and 397

Primary packaging

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

	Primary component 1	Primary component 2
Description	4 x cardboard layer inside	Plastic bag
Dimensions (WxHxL) in mm	250 x 300	700 x 500 x 0,035
Material	Cardboard	LDPE
Weight in g	4 x 42	21
EAN 13	N/A	

Secondary packaging

	Secondary component 1	Secondary component 2
Description	Carton box	Tape
Dimensions (WxHxL) in mm	370 x 270 x 125	N/a
Material	Cardboard	Plastic
Weight in g	238	5
EAN 14	15411333007406	

Palletization information

Units per carton	+/- between 291 and 355 pieces
Boxes per layer	8
Number of layers	10
Number of cartons per pallet	80
Number of units per pallet	+/- between 23280 and 28400 pieces

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 : 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.

Residues declaration

Our 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	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.			

(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.

Energy Value (kJ)	2317
Energy Value (kcal)	555
Fat (g)	36
Of which saturated (g)	22
Carbohydrates (g)	53
Of which sugars (g)	43
Protein (g)	4,3
Salt (g)	0,14

GMO statement*

Products from [redacted] 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 [redacted] 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

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

Ingredients

Ingredient	%
Sugar	36%
Cocoa butter	16%
Vegetable oils and fats (palm, palmkernel)	15%
Whole MILKpowder	13%
Maltodextrin	11%
Calcium carbonate (E170)	3%
Cocoa mass	<2%
Emulsifier: SOY lecithin	<2%
Natural vanilla flavour	<2%
HAZELNUTpaste	<2%
Skimmed MILKpowder	<2%
Fat reduced cocoa powder	<2%

Extra information on the liquid chocolate

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

Allergen 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)	.+ (hazelnut)	+	+
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	-	-	-

Ingredients

Ingredient	%
Sugar	36%
Cocoa butter	16%
Vegetable oils and fats (palm, palmkernel)	15%
Whole MILKpowder	13%
Maltodextrin	11%
Calcium carbonate (E170)	3%
Cocoa mass	<2%
Emulsifier: SOY lecithin	<2%
Natural vanilla flavour	<2%
HAZELNUTpaste	<2%
Skimmed MILKpowder	<2%
Fat reduced cocoa powder	<2%

Extra information on the liquid chocolate

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

Allergen 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)	.+ (hazelnut)	+	+
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	-	-	-

VD0740C – praline horsehead white flamed with hazelnutfilling

Legal name

Chocolates

Description

Praline horsehead white flamed with hazelnutfilling

Product characteristics

Appearance	Horsehead shaped praline with brown spots
Taste	Cocoa, vanilla, hazelnut
Odour	Cocoa, vanilla, hazelnut
Texture	Crispy chocolat coverage with smooth filling
Colour	White and brown
Number of pieces per unit	+/- between 291 and 355 pieces

Primary packaging

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

	Primary component 1	Primary component 2
Description	4 x cardboard layer inside	Plastic bag
Dimensions (WxHxL) in mm	250 x 300	700 x 500 x 0,035
Material	Cardboard	LDPE
Weight in g	4 x 42	21
EAN 13	N/A	

Secondary packaging

	Secondary component 1	Secondary component 2
Description	Carton box	Tape
Dimensions (WxHxL) in mm	370 x 270 x 125	N/a
Material	Cardboard	Plastic
Weight in g	238	5
EAN 14	15411333007604	

Palletization information

Units per carton	+/- between 338 and 413 pieces
Boxes per layer	8
Number of layers	8
Number of cartons per pallet	64
Number of units per pallet	+/- between 27040 and 33040 pieces

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 product has 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.

Residues declaration

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	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.			

(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.

Energy Value (kJ)	2351
Energy Value (kcal)	562
Fat (g)	34
Of which saturated (g)	21
Carbohydrates (g)	56
Of which sugars (g)	55
Protein (g)	6,1
Salt (g)	0,22

GMO statement

Products from [redacted] 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 [redacted] 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

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

Ingredients

Ingredient	%
Sugar	46%
cocoa butter	28%
Whole MILKpowder	24%
Emulsifier: SOYlecithin	<2%
Natural vanilla flavour	<2%
Riceflour	<2%
WHEAT malt	<2%
Salt	<2%
Dextrose	<2%

Extra information on the liquid chocolate

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

Allergen 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 ² per kilo of liter)	-	-	-
Lupin and products thereof	-	-	-
Molluscs and products thereof	-	-	-

VD0740C – praline cacao white full crispy

Legal name

Chocolates

Description

praline cacao white full crispy

Net weight

3000g

Product characteristics

Appearance	White square shaped praline with crispy filling
Taste	Cocoa, vanilla, rice
Odour	Cocoa, vanilla, rice
Texture	Crispy chocolat coverage with crispy filling
Colour	White
Number of pieces per unit	+/- between 338 and 413 pieces

Storage - Shelf life

This products : [redacted] e 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.