

TECHNICAL SPECIFICATION

PRODUCT NAME	REFERENCE	DATE REVISION
CRISPY EGGS - ASSORTED COLORS	924123	25/03/2022

I- GENERAL DESCRIPTION OF PRODUCT

Assortment of sugar coated chocolates filled with praline with crispy crêpe flakes

II- LEGAL DENOMINATION OF PRODUCT

Assortment of sugar coated chocolates filled with praline with crispy crêpe flakes

Pure cocoa butter chocolate

III - COMPOSITION

Ingredients : sugar, cocoa mass, praline 13% (**hazelnuts**, sugar), crispy crêpe flakes 8% (**wheat** flour, sugar, concentrated butter (**milk**), skimmed **milk** powder, **barley** malt, salt), cocoa butter, whole **milk** powder, **lactose**, coating agents (arabic gum, shellac), concentrated butter (**milk**), starches, emulsifier: lecithins (**soya**), cocoa powder, salt, glucose syrup, natural vanilla flavouring, stabilizer: citric acid, natural colouring foodstuff (concentrate of spirulina, apple, sweet potato, radish and cherry), colourings: E100 (turmeric), E153 (vegetable coal), E163 (anthocyanins). May contain traces of eggs, peanuts, sesame seeds and other nuts.  
Coating dark chocolate : cocoa 70% minimum - milk 0%,.

Allergens	Present	Cross contact	Not present
Celery and products thereof			X
Crustaceans and products thereof			X
Fish and products thereof			X
Molluscs and products thereof			X
Eggs and products thereof		X	
Milk and products thereof (including lactose)	X		
Peanuts and products thereof		X	X
Sesame seeds and products thereof		X	
Mustard and products thereof			X
Lupin and products thereof			X
Nuts and products thereof	X (hazelnuts)	X	
Cereals containing gluten and products thereof	X		
Soybeans and products thereof	X		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg			X
GMO : Conventional labelling			
Guarated non ionised			

IV- MICROBIOLOGICAL NORMS

STANDARDS	UNITY	TARGET VALUE
TVC	UFC/g	<10 000/g
YEAST	UFC/g	<100/g
MOULD	UFC/g	<100/g
ENTEROBACTERIAE	UFC/g	<100/g
SALMONELLA	/25g	Absence/25g

V- PACKAGING

TYPE EMBALLAGE	Bulk carton
QUANTITY OF PRODUCT PER PACK	Box of 3000 g.

VI- STORAGE CONDITIONS

MINIMUM SHELF LIVE AT RECEPTION	If storage conditon 8°C: 13 months If normal storage condition: 4 months
STORAGE CONDITIONS	Store dry, protect from light and from foreign odours.
TEMPERATURE	Stable, between 14°C and 18°C.
HUMIDITY	<65%

VII- NUTRITION INFORMATION

Average nutrition information	Per 100g	Units
Energy	2124	KJ
Energy	508	Kcal
Total Fat	27	g
Saturated fat	14	g
Carbohydrates	59	g
Sugars	52	g
Proteins	6,1	g
Salt	0,20	g

These values were determined by calculation, based on nutritional information registered in the specifications of raw materials entering in the product composition.

The information are subject to changes between the date of edition of this technical sheet and reception of the goods.  
Please refer to the information given on the box labels for each batch you will receive.

	FONCTION	NOM
VALIDATION	Assistante Qualité	Cathia EHRHART