TECHNICAL SPECIFICATION

PRODUCT NAME	REFERENCE	DATE REVISION
PALET BLOND	951063	25/04/2022

I- GENERAL DESCRIPTION OF PRODUCT

Caramelized white chocolate filled with Ecuador origin cocoa ganache

II- LEGALE DENOMINATION OF PRODUCT

Caramelized white chocolate filled with Ecuador origin cocoa ganache

Pure cocoa butter chocolate

III - COMPOSITION

Ingredients: sugar, cocoa mass 17% (Ecuador origin cocoa beans), cocoa butter, whole milk powder, concentrated butter (milk), invert sugar syrup, stabilizer: sorbitol, stabilizer: glycerol, cream (milk), skimmed milk, lactoserum (milk), emulsifier: lecithins (soya, sunflower), flavourings, cocoa powder.

May contain traces of eggs, gluten, peanuts, sesame seeds and nuts.

Coating caramelized white chocolate : cocoa 29% minimum.

Allergens	Present	Cross contact	Not present
Celery and products thereof			Х
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	
Sesame seeds and products thereof		X	
Mustard and products thereof			X
Lupin and products thereof			X
Nuts and products thereof		X	
Cereals containing gluten and products thereof		X	
Soybeans and products thereof	X		
Sulphur dioxide and sulphites at concentrations of more	·		X
than 10 mg/kg			X
GMO : Conventional labelling			

IV- MICROBIOLOGICAL NORMS

Guaratied non ionisied

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 2100 g.

VI- STORAGE CONDITIONS

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

VII- NUTRITION INFORMATION

Average nutrition information	Per 100g		Units
Energy		2288	KJ
Energy		550	Kcal
Total Fat		39	g
Saturated fat		24	g
Carbohydrates		45	g
Sugars		37	g
Proteins		6,2	g
Salt		0,19	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. $\frac{1}{2} \int_{\mathbb{R}^{n}} \left(\frac{1}{2} \int_$

	FONCTION	NOM
VALIDATION	Assistante Qualité	Pascale Schmitt