

## Product specification

ArtN°	Description	Date	Version
00008218	X 2KG MINI CHOC. CURLS MILK ATLAS	9/08/2023	7

## Product description

### MINI CURLS MILK

Ingredient	Percent	Function	E-num	Country	Origin	variety
sugar				Europe / Mauritius / Mozambique / Réunion / United Kingdom / Zambia		
cocoa butter	22,50			West Africa / Democratic republic of Congo / Latin America / Indonesia / Vietnam	cocoa	
full MILK powder				Europe / United Kingdom	MILK	
cocoa mass	13,00			West Africa / Democratic republic of Congo / Latin America / Indonesia / Vietnam	cocoa	
whey powder (MILK)				Europe / United Kingdom	MILK	
lactose (MILK)				Europe / United Kingdom	MILK	

SOY lecithin		Emulsifier	E322	Brazil / India / Italy		
natural vanilla extract				India / Indian Ocean / Papua New Guinea		

## Chemical and physical properties

Description	Minimum	Maximum	Unit
moisture content		1	%
Foreign objects		Absent	
total fat content	31,5	34,5	%

## Nutritional values

Per 100 g
-----------

Energetical value (Kj)	2 318.00	Magnesium (mg)	
Energetical value (Kcal)	554.00	Phosphorus (mg)	
Total proteins (g)	5.80	Iodine (mg)	
Milk protein (g)		Iron (mg)	
Total carbohydrates (g)	55.90	Zinc (mg)	
of which sugars (mono+disaccharide) (g)	53.80		
of which added sugars (g)		VITAMIN A retinol (µg)	
of which polyols (g)		VITAMINE B1 thiamin (µg)	
of which starch (g)		VITAMIN B2 riboflavin (µg)	
Total fat (g)	33.60	VITAMIN B3/PP niacine/nicotin (µg)	
of which saturated fatty acids (g)	20.30	VITAMINE B5 pantoic acid (µg)	
of which mono unsaturated (g)	11.80	VITAMINE C L-ascorbic acid (µg)	
of which poly unsaturated (g)	1.40	VITAMIN D calciferol (µg)	
of which trans fatty acid (T.F.A.) total (g)	0.50	VITAMIN E alpha-tocopherol (µg)	
of which cholesterol (mg)	0.16	VITAMIN H biotin (µg)	
Dietary fibres (g)	2.20	VITAMINE M folic acid (µg)	
Alcohol (g)		Dry fat free cocoa solids (g)	6.20
Sodium (mg)		Dry cocoa solids (g)	37.10
Salt (g)	0.25	Dry milk solids (g)	14.30
Potassium (mg)		Milk fat (g)	3.80
Calcium (mg)		Lactose	

## Microbiological values

Parameter	Target	Tolerance	Unit	Method
Enterobacteriaceae		10	cfu/g	
Yeasts		100	cfu/g	
Salmonella spp.		not detected	/375g	
Moulds		100	cfu/g	
Total aerobe germs		5.000	cfu/g	

## Organoleptical properties

<b>Texture</b>	mini curls milk
<b>Color</b>	brown
<b>Taste</b>	typical, free from foreign tastes
<b>Odor</b>	typical

## Storage conditions

BB-date on production date	12 maanden / mois / months	
Optimum storage temperature	15 - 18°C	
Optimum relative humidity	< 60	% R.V.
Indication method best before date	different possibilities	
Location best before date		
Indication method lotnumber	different possibilities	
Location lotnumber		

--

## Packaging

			Primary packaging	Secondary packaging	Tertiary packaging
Type			polyethylene bag	cardboard box	pallet Euro
Measurement	Length	/ cm	38.80	38.80	120.00
	Width	/ cm	28.80	28.80	80.00
	Height	/ cm	9.30	9.30	14.40
Weight	kg		0.022	0.200	25.000
Material			PE	Cardboard	wood

Number of primary packagings / secondary packaging	1.00
--	------

Number of secondary packagings / layer type 1	8.00
Number of layers type 1 / palet	12.00

Number of secondary packagings/ layer type 2	4.00
Number of layers type 2 / palet	1.00

Number of primary packagings / palet	100.00
Number of secondary packagings/ palet	100.00

--

## Unit

Nett weight / unit	2.00	kg
--------------------	------	----

Number of units	1.00	
"e" applicable		
Applicable to	per primary packaging	

## G.M.O. declaration

To the best of our knowledge and based on the statements of our suppliers, we hereby declare that this article does not contain any ingredients of GMO origin as meant in the Regulation 1829/2003/EC and 1830/2003/EC. Therefore the product does not need GMO-labelling.

## Ionisation declaration

To the best of our knowledge and based on the statements of our suppliers, we hereby declare that this product and the ingredients of this product aren't treated by any kind of irradiation.

## Legal declarations

**ALLERGENS** : Cross-contaminations are part of the HACCP plans. Preventive measures are taken in order to prevent allergen cross contamination through the production process such as strict cleaning procedures, staff training, separate production areas, etc. (852/2004/EC and amendments).

Definitions in the allergen list: "+"= present; "-"= absent.

Meaning in column cross-contamination: "+" = possible traces present; "-"= absent.

**NUTRITIONAL VALUES** : Ranson NV is conscious of the importance of supplying correct nutritional information. All the nutritional values are based on calculation and are rounded off automatically within our specification management system. We reserve the right to update and fine-tune this information based upon new incoming information from our suppliers and/or changes in the nutritional value tables. Because of the presence of natural raw materials the nutritional values can fluctuate.

**GENERAL LEGAL COMPLIANCE** : This product is in conformity with the current EC legislation.

**CONTAMINANTS DECLARATION** : To the best of our knowledge and based on declarations of our suppliers, we herewith declare that this product complies with the current European legislation regarding contaminants (including heavy metals, pesticides, mycotoxins, etc.).

**FOOD GRADE DECLARATION** : The used primary packaging is in conformity with all the current Belgian and European legislations (1935/2004/EC, 2011/10/EC, 2023/2006/EC, ...).

This product (and his ingredients) doesn't contain nano materials.

The geographical origin is purely indicative and given according to our current level of knowledge. The Countries of origin can change depending on availability on the world market.

## Analysis plan

Parameter	Frequency
info available on demand	

## Instructions for use

## Allergens

<b>No</b>	<b>Code</b>	<b>Gs1Code</b>	<b>Name</b>	<b>Value</b>	<b>Cross contamination</b>
1	1.1	UW	Wheat	-	-
2	1.2	No	Rye	-	-
3	1.3	GB	Barley	-	-
4	1.4	GO	Oats	-	-
5	1.5	GS	Spelt	-	-
6	1.6	GK	Khorasan wheat	-	-
7	1.0	AW	glutes	-	-
8	2.0	AC	Crustaceans	-	-
9	3.0	AE	Egg	-	-
10	4.0	AF	Fish	-	-
11	5.0	AP	Peanuts	-	-
12	6.0	AY	Soja	+	-
13	7.0	AM	Cow's milk	+	-
14	8.1	SA	Almonds	-	-
15	8.2	SH	Hazelnuts	-	-
16	8.3	SW	Walnuts	-	-
17	8.4	SC	Cashews	-	-
18	8.5	SP	Pecan nuts	-	-
19	8.6	SR	Brazil nuts	-	-
20	8.7	ST	Pistachio nuts	-	-
21	8.8	SM	Macadamia/ Queensland nuts	-	-
22	8.0	AN	Nuts	-	-
23	9.0	BC	Celery	-	-
24	10.0	BM	Mustard	-	-
25	11.0	ash	Sesame	-	-
26	12.0	AU	Sulfur dioxide and sulphur	-	-
27	13.0	NL	Lupin	-	-
28	14.0	UM	Molluscs	-	-
29	20.0	ML	Lactose	+	-
30	21.0	NC	Cocoa	+	-
31	22.0	MG	Glutamate (E620 – E625)	-	-
32	23.0	MK	Chicken meat	-	-
33	24.0	NK	Coriander	-	-
34	25.0	NM	Corn/ maize	-	-
35	26.0	NP	Legumes	-	-
36	27.0	MC	Beef	-	-

37	28.0	MP	Pork	-	-
38	29.0	NW	Carrot	-	-

This specification was drawn up as correct, accurate and complete as possible based on our knowledge and our experience at the moment of making this product specification. Ranson NV can't be put responsible for the total correctness and completeness of this specification. This product specification is strictly confidential. This specification can not be copied or multiplied without permission of Ranson NV. If the product is repacked by the client the information above isn't valid anymore after opening the original packaging.