

## DIPA INDUSTRIE 2980 A.JULIEN PANCHOT 66968 PERPIGNAN cedex 9

TEL: 04.68.56.35.35 FAX: 04 68 56 35 48

# **TECHNICAL DATA SHEET**

88036

Product reference

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Title:

## MILK GIANDUJA BLOCK2.5K CEMOI ASIA1

## **Sale Denomination:**

milk chocolate with hazelnuts Gianduja

## Ingredient list

sugar, HAZELNUT paste 30%, cocoa mass, whole MILK powder, cocoa butter, emulsifier :sunflower lecithins (E322), vanilla natural flavouring

cocoa : 21% minimum

# Allergens intentionally present in the product

hazelnuts

milk

Allergen cross contaminations (according to Regulation (EU) N° 1169/2011 - Annex II)

May contain traces of other nuts and gluten.

# NUTRITIONAL VALUES (Average value for 100g)

#### Nutrition information (per 100g)

| Nutritional Values | Target | Unit |
|--------------------|--------|------|
| Energy             | 2321   | kJ   |
| Energy             | 558    | kcal |
| Fat                | 37     | g    |
| of which saturates | 13     | g    |
| Carbohydrate       | 45     | g    |
| of which sugars    | 44     | g    |
| Protein            | 8,7    | g    |
| Salt               | 0,10   | g    |
|                    |        |      |

# **Additional information**

Net weight: 25.00 kg



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#### **Physical and chemical characteristics**

| Test     | Target | Unit | Tolerance |
|----------|--------|------|-----------|
| Moisture | 1,5    | %    | Maximum   |
| Fat      | 38,2   | %    | +/- 2,0   |
| Sucrose  | 39,2   | %    | +/- 3,0   |

## **MICROBIOLOGIC CHARACTERISTICS**

| Test                      | Target | Unit   |
|---------------------------|--------|--------|
| Aerobic mesophiles        | < 5000 | / g    |
| Entereobacteria           | < 10   | / g    |
| E.coli                    | < 10   | / g    |
| Salmonella                | none   | / 25 g |
| Staphylococcus pathogenic | none   | / g    |
| Moulds                    | < 50   | / g    |
| Yeasts                    | < 50   | / g    |

The product is considered satisfactory if the results are lower than the maximum and acceptable if the rules are overstept by a factor non superior to 10 (1 log). Except for E. Coli

## Storage conditions/Shelf life

To 15°C-18°C. Store in dry place, away from foreign odours and preserved from direct sunlight.

B.B.12 monthsPackaging:PACK

#### **GMO Guarantee**

We certify that no ingredient is produced from GMO raw material, their labelling is compliant with current regulation.

#### **Ionization guarantee**

We certify that this product is not treated by ionization and does not contain any ingredient or additive ionized .

The information of this technical data sheet is only given as an indication and does not mean an engagement on our part.

| ACTION      | NAME / FUNCTION                       | VISA | DIFFUSED TO        |
|-------------|---------------------------------------|------|--------------------|
| CHECKED BY  | Jonathan Roussel - Quality<br>Manager |      | Name: CFF MALAYSIA |
| APPROVED BY | Jonathan Roussel - Quality<br>Manager |      | Date: 02062016     |