

1. General Information

Product name	Divine White Choc. w. LemonCrisp&Biscuit 180g UK		
Legal description	white chocolate with lemon crisp and biscuit pieces		
Item number	6445993		
Net weight	180,0 g		
GTIN item		GTIN case	

2. Product description

2.1 Sensory characteristics

Appearance	white chocolate with pieces
Taste	sweet, lemon and biscuit, mild milk taste
Texture	solid

2.2 Packaging type

Primary packaging	aluminium foil
Secondary packaging	paper label
Items per case	10

2.3 Storage and transportation

Storage conditions	dry, protect against heat
Total shelf life	18 months
Remaining shelf life	

3. Composition

3.1 Ingredients

Ingredients	% in end product	Country of origin
sugar	42,4	Malawi
cocoa butter	23,1	Ghana
skimmed milk powder	19,5	Austria, Germany
butter cookie*	7,5	
spelt flour*	3,0	Europe
raw cane sugar*	2,3	South America
butter*	1,1	EU
sugar beet syrup*	0,75	EU
sea salt	0,45	EU
butter fat (milk)	3,6	Austria, Netherlands, Belgium, EU, France, Germany
lemon pieces*	3,5	
sugar*	1,9	Germany
lemon juice concentrate*	0,88	Argentina, Italy, Brazil
mango*	0,53	India, Mexico, Peru
starch*	0,18	Austria
emulsifier: lecithins	0,27	Europe, Eastern Europe
lemon oil*	0,15	Italy
bourbon vanilla extract*	< 0.1	Madagascar

3.2 Ingredient list

ingredients: sugar, cocoa butter, **skimmed milk powder**, butter cookie* (7,5%) (**spelt flour***, raw cane sugar*, **butter***, sugar beet syrup*, sea salt), **butter fat (milk)**, lemon pieces* (3,5%) (sugar*, lemon juice concentrate*, mango*, starch*), emulsifier: lecithins; lemon oil* (<0,2%), bourbon vanilla extract*.

** *from organic agriculture

** EU-/Non-EU-Agriculture

** Non-EU-Agriculture

** with Rainforest Alliance Certified cocoa

** with Rainforest Alliance Certified hazelnuts

p with fairtrade certified cocoa

p with fairtrade certified sugar

** with fairtrade

Fairtrade content	65,48 (cocoa, sugar, vanilla)
Milk solids	22%

3.3 Cocoa content

Cocoa solids	26%	In the chocolate content
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3.4 Allergens

Allergen	In recipe	Traces	No
gluten containing cereals and cereal products	p	..	..
crustaceans and crustacean products	..	..	p
eggs and egg products	..	..	p
fish and fish products	..	..	p
peanuts and peanut products	..	..	p
soybean and soybean products	..	..	p
milk and milk products	p	..	..
tree nuts and tree nuts products	..	p	..
hazelnuts	..	p	..
almonds	..	p	..
pistachios	..	p	..
pecan nuts	..	p	..
celery	..	..	p
mustard	..	..	p
sesame seeds	..	..	p
sulphur dioxide and sulphite >10mg/kg, >10mg/l, as SO ₂	..	..	p
lupine and lupine products	..	..	p
molluscs	..	..	p

Allergen traces:

May contain tree nuts

4. Nutritional information

4.1 Nutritional values

Nutrition facts	Per 100g	Daily value in %	pro Portion (40 g)	Daily value in %
Calories (kJ)	2200 kJ	26 %	880 kJ	10 %
Calories (kcal)	525 kcal	26 %	210 kcal	11 %
Fat	28,2 g	40 %	11,3 g	16 %
of which saturated fat	17,5 g	87 %	7,0 g	35 %
total carbohydrate	60,5 g	23 %	24,2 g	9 %
of which sugars	56,9 g	63 %	22,8 g	25 %
Fibre (AOAC)	0,1 g	0 %	0,0 g	0 %
Protein	7,5 g	15 %	3,0 g	6 %
Salt	0,36 g	6,0 %	0,14 g	2 %

4.2 Special Diets

Ovo-lacto-vegetarian	p	no animal based ingredients except milk, milk compounds egg, egg compounds and honey
Vegan	**	no animal based ingredients
Halal	**	
Kosher	**	
Gluten free	**	<20ppm
lactose free	**	

5. Certification

Rainforest Alliance Hazelnut (MB)	**
Rainforest Alliance Cocoa (MB)	**
Organic ((EC) No 2018/848)	**
Naturland	**
Naturland Fair	**
RSPO IP	**
RSPO SG	**
Fairtrade cocoa program (MB)	**
Fairtrade	p
Fairtrade cocoa programm (SG)	**

6. Chemical parameters

Heavy metals	Regulation (EC) No. 2023/915
Mycotoxins	Regulation (EC) No. 2023/915
GMO	Our products as well as our production areas are free of genetically modified raw materials, auxiliary materials and other organisms in accordance with regulation(s) EC No. 1829/2003 and EC No. 1830/2003.
Pesticides	Regulation (EC) No. 396/2005 + BNN orientation value
Ionizing rays	Neither our raw materials and ingredients nor our chocolates were ionized before, during or after production.
Nanoparticles	Nanotechnology was not used by our company in any phase of our production processes based on the recommendation for the definition of a nanomaterial (2011/696 / EC).
Packaging	The packaging is accordance with the EC regulation 1935/2004 ff, 10/2011 ff und REACH 1907/2006.

7. Microbiological parameters

	Target value (cfu/g)	Warning value (cfu/g)
Total plate count	<50.000	
Enterobacteriaceae	<100	1000
E. coli	<10	100
Mould	<1000	
Salmonella	Negative in 250g	Negative in 250g

All our products are produced in accordance to our HACCP concept. This specification is based on our current state of knowledge and is valid without any signature.