

1. General Information

Product name	Vivani Stracciatella Weiße mit Kakao-Nibs, EU-Bio		
Legal description	organic white chocolate with cocoa nibs		
Item number	6239335		
Net weight	80,0 g		
GTIN item	4044889005349	GTIN case	4044889015348

2. Product description

2.1 Sensory characteristics

Appearance	white chocolate with pieces
Taste	sweet, like cocoa nibs, mild milk taste
Texture	solid

2.2 Packaging type

Primary packaging	home compostable foil
Secondary packaging	cardboard label
Items per case	10

2.3 Storage and transportation

Storage conditions	dry, protect against heat
Total shelf life	16 months
Remaining shelf life	

3. Composition

3.1 Ingredient list

ingredients: raw cane sugar*, cocoa butter*, **whole milk powder***, cocoa nibs* (7,0%), bourbon vanilla pods (ground)*, bourbon vanilla extract*.

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|----|--|----|--------------------------------|
| p | *from organic agriculture | ** | with fairtrade certified cocoa |
| p | EU-/Non-EU-Agriculture | ** | with fairtrade certified sugar |
| ** | Non-EU-Agriculture | ** | with fairtrade |
| ** | with Rainforest Alliance Certified cocoa | | |
| ** | with Rainforest Alliance Certified hazelnuts | | |

Certified by	DE-ÖKO-013
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Milk solids	27%
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3.2 Cocoa content

Cocoa solids		In the chocolate content
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3.3 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	..
cashew nut	..	..	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 and cereals containing gluten

4. Nutritional information

4.1 Nutritional values

Nutrition facts	Per 100g	Daily value in %	pro Portion (40 g)	Daily value in %
Calories (kJ)	2415 kJ	29 %	966 kJ	12 %
Calories (kcal)	577 kcal	29 %	231 kcal	12 %
Fat	38,8 g	55 %	15,5 g	22 %
of which saturated fat	23,7 g	119 %	9,5 g	47 %
total carbohydrate	49,0 g	19 %	19,6 g	8 %
of which sugars	48,7 g	54 %	19,5 g	22 %
Fibre (AOAC)	1,6 g	6 %	0,6 g	3 %
Protein	7,9 g	16 %	3,2 g	6 %
Salt	0,26 g	4,4 %	0,10 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	p	
Gluten free	**	<20ppm
lactose free	**	

5. Certification

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

6. Chemical parameters

Heavy metals	According to current EU regulation
Mycotoxins	According to current EU regulation
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.