



Dr. Oetker United Kingdom

Dr Oetker UK, Thorpe Park, Leeds, LS15 8GB

Tel: 0113 8231400 Fax: 0113 823140

PRODUCT SPECIFICATION

Product Details	
Product Name:	Dr Oetker Chocolate Chips Milk
Product Code:	1-30-010370
Declared Weight:	9 x 100g e
Product Description:	Delicious baked into cookies, muffins and brownies, simply stir into the mix before baking.

*Ingredient Declaration
Sugar, whole MILK powder, cocoa butter, cocoa mass, emulsifier (SOYA lecithins), flavourings. Cocoa solids 25% minimum. Milk solids 14% minimum.
Allergy Advice For allergens, see ingredients in BOLD .
* Many of our products are made from natural resources, the composition of which may vary. In the case of modifications the attached mentioned information will not be updated automatically.

Nutritional Information	As sold per 100g
Energy	2281 kJ 546 kcal
Fat	31 g
Of which saturates	20 g
Carbohydrates	61 g
Of which sugars	60 g
Fibre	0.4 g
Protein	5.5 g
Salt	0.2 g

Packaging Information	
Palletisation:	56 cases per layer, 6 layers per pallet, 336 cases per pallet.
Outer Packaging:	Cardboard shelf ready outer.
Product Packaging:	Met/OPP bags.
Shelf Life:	18 months from production date.
Storage Conditions:	Store in a cool, dry place.
Country of Origin:	Manufacture in the United Kingdom
Commodity Code:	18 06 32 90 00
Meursing Code:	7203
Barcode:	Inner: 50254101 Outer: 05000254009021

Dietary Information		
	Yes	No
Suitable for vegans	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Suitable for vegetarians	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Suitable for coeliacs	<input checked="" type="checkbox"/>	<input type="checkbox"/>



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**Allergen Information		
	In recipe	
	Yes	No
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut, hybridised strains) and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Lupine and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Milk and products thereof (incl. lactose)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Nuts and products thereof (almond, hazelnut, walnut, cashew, pecan nut, brasil nut, pistachio nut, macadamia nut, Queensland nut, pinenut)	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
SO ₂ and Sulphite quantity > 10 mg/kg:	<input type="checkbox"/>	<input checked="" type="checkbox"/>

** The information in this specification is derived from the recipes and information from the suppliers. Therefore no rights may be derived from this information. If any modifications occur, you will not be notified automatically.

Quality Assurance: Microbiological Criteria			
	Target	Maximum (cfu/g)	Method / Medium
Aerobe total viable count		2000	
Coliforms		Neg in 1g	
E- coli		Neg in 1g	
Salmonella		Neg in 25g	

Quality Assurance: Physical and Chemical Criteria		
	Standard	Method
Sensory (smell, taste, colour, consistency)	Brown coloured chips. Sweet typical milk chocolate flavour without foreign smell or taste.	Visual/Organoleptic

Shelf Life
The durability or shelf life of the product is displayed on the packaging.



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Preparation

You can quickly and easily melt Chocolate Chips, by placing the bag in a jug of hot water until melted. Cut corner of the bag to pour out or make a smaller hole to use as a drizzle.

Signed on behalf of Dr Oetker UK

Signature:

A handwritten signature in black ink, appearing to read 'Damien Brown'.

Name:

Damien Brown

Position:

Food law Information Technologist

Date:

30.03.2022