



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 Milk Chocolate 35% RAC MB 22x100g
Product Code:	1-30-011863
Declared Weight:	22 x 100g e
Product Description:	Milk Chocolate

*Ingredient Declaration
Sugar, cocoa butter*, whole MILK powder, cocoa mass*, emulsifier (SOYA lecithins), flavouring.
Cocoa solids 35% minimum. Milk solids 21% minimum.
*Rainforest Alliance Certified. Find out more at ra.org.
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		2327 kJ 558 kcal
Fat		36 g
Of which saturates		23 g
Carbohydrates		51 g
Of which sugars		50 g
Fibre		2.6 g
Protein		7.0 g
Salt		0.20 g

Packaging Information	
Palletisation:	65 cases per layer, 6 layers per pallet, 390 cases per pallet (8580 units per pallet).
Outer Packaging:	Carton tray and hood
Product Packaging:	20/20 metallised OPP
Shelf Life:	18 months from production date
Storage Conditions:	Store in a cool, dry place.
Country of Origin:	Manufactured in the United Kingdom
Commodity Code:	18 06 32 90 00
Meursing Code:	7202
Barcode:	Inner: 5000254021528 Outer: 15000254023024



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Dietary Information		
	<u>Yes</u>	<u>No</u>
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"/>

**Allergen Information		
	<u>In recipe</u>	
	<u>Yes</u>	<u>No</u>
Cereals containing gluten and products thereof (wheat, rye, barley, oats, spelt, kamut, hybridised strains)	<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"/>
		<10 mg / kg in finished product

** 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	PCA Pour Plate
E- coli		Neg in 1g	Agar Pour Plate, Tested on presumptive entero only
Salmonella		Neg in 25g	Pour Plate XLD/BGA
Enterobacteriaceae		Neg in 1g	Agar Pour Plate
Water content		2%	Titration
Cut measures		100g	Weight Measure

Quality Assurance: Physical and Chemical Criteria		
	Standard	Method
Sensory (smell, taste, colour, consistency)	Milk chocolate tablet. Light brown in colour with a creamy sweet, cocoa taste and smell and typical of milk chocolate. Hard and snappy when solid, soft and creamy when melted in the mouth.	Visual / Organoleptic



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Shelf Life

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

Preparation

To melt on the hob:

1. Break into squares and place in a dry heatproof bowl over a pan of hot (not boiling) water and stir until smooth.
2. Take care not to get water into the melting chocolate.

To melt in the microwave:

1. Break into squares and place in a microwave safe bowl and heat on medium power for 1 minute, then stir well. If required, heat in bursts of 10 seconds and stir until smooth.
2. Take care when melting chocolate not to overheat.

Signed on behalf of Dr Oetker UK

Signature:

Name:

Leigh Edwards

Position:

Food Law Information Technologist

Date:

06.07.2023