



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 White 26% RAC MB 22x100g
Product Code:	1-30-011862
Declared Weight:	22 x 100g e
Product Description:	White Chocolate

*Ingredient Declaration
Sugar, whole MILK powder, cocoa butter*, emulsifier (SOYA lecithins), flavouring. *Rainforest Alliance Certified. Find out more at ra.org . Cocoa butter 26% minimum. Rainforest Alliance certification aims to create a better future for people and nature. 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		2350 kJ 563 kcal
Fat		35 g
Of which saturates		15 g
Carbohydrates		54 g
Of which sugars		54 g
Fibre		0.4 g
Protein		8.5 g
Salt		0.19 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:	17 04 90 30 00
Meursing Code:	Not Required
Barcode:	Inner: 5000254021511 Outer: 15000254023017



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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>Comments</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"/>	Cocoa and fats may be processed or delivered by suppliers in common plant.
Soybeans and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contains soya lecithins
Lupine and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Milk and products thereof (incl. lactose)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contains whole milk powder
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"/>	Cocoa and fats may be processed or delivered by suppliers in common plant.
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			
	<u>Target</u>	<u>Maximum (cfu/g)</u>	<u>Method / Medium</u>
Aerobe total viable count	<2000	2000	PCA pour plate.
Enterobacteriaceae	<100	100	VRBGA pour plate.
Coliforms	Neg in 1g	Neg in 1g	BCM Agar Pour Plate
E- coli	Neg in 1g	Neg in 1g	Agar Pour Plate Tested on Presumptive Entro.
Salmonella	Neg in 25g	Neg in 25g	Pour Plate XLD/BGA



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Quality Assurance: Physical and Chemical Criteria		
	Standard	Method
Water Content	Max. 2%	Titration
Cut, measures	100g	Weight Measure
Sensory (smell, taste, colour, consistency)	White chocolate tablet. White yellowish in colour with a creamy sweet taste and smell and typical of white chocolate. Hard and snappy when solid, soft and creamy when melted in the mouth.	Visual / Organoleptic

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