

MASTER DATABASE - SPEC FORM

Product		
PLU		MZ2075
Product name		Giant Chocolate Buttons Dark Chocolate
Product Description		Giant Sized Dark Chocolate Buttons
Product Category		Button Bag
Marketing Info		Deeply rich and irresistibly smooth, our giant dark chocolate buttons are made for indulging in big, bold bites of chocolatey heaven.
Shelf Life (Months)		12
Date Coding		DD/MM/YY
Weight (Net)		120
Unit of Weight Measurement		g
Unit Dims (H,W,D) in mm	H	182
	W	100
	D	28
Intrastat Code		n/a
Meursing Code		n/a
Total HFSS Score		
HFSS A points		
HFSS C points		
Unit Barcode		5060719928083
Outer Barcode		5060719928090
Unit UPC		n/a
Outer UPC		n/a
Weight (g) (Gross)		123
Case Size		8
Case Dims (H,W,D) in MM	H	186
	W	113
	D	273
Case Weight (g)		1069
Pallet Info	Cases Per Layer	22
	Layers Per Pallet	12
Product Claim	Vegan	Yes
	Organic	N/A
	Organic Certificate Number	N/A
	Gluten Free	YES
	Level of Handmade	none

Chocolate Declaration		Chocolate contains cocoa solids 72%
Ingredient Declaration (on pack) - Allergens in bold		Cocoa mass, sugar, cocoa butter, soy lecithin (Soya)
Allergen Statement (on pack)		For allergens see ingredients in bold. may contain traces of Milk, tree
Components & Country of Origin (in descending order of weight)		Dark Chocolate Buttons: Peru
Components & Country of Origin (in descending order of weight)		N/A
Components & Country of Origin (in descending order of weight)		N/A
Components & Country of Origin (in descending order of weight)		N/A
Components & Country of Origin (in descending order of weight)		N/A
Components & Country of Origin (in descending order of weight)		N/A
Components & Country of Origin (in descending order of weight)		N/A
Components & Country of Origin (in descending order of weight)		N/A
Components & Country of Origin (in descending order of weight)		N/A
Components & Country of Origin (in descending order of weight)		N/A
Components & Country of Origin (in descending order of weight)		N/A
Components & Country of Origin (in descending order of weight)		N/A
Components & Country of Origin (in descending order of weight)		N/A
Components & Country of Origin (in descending order of weight)		N/A
Storage Instructions		Store in a cool dry place. RH max 60%
Lowest Temperature for storage		16
Highest Temperature for storage		20
Energy (Kcal) per 100g	Kcal	2457
Energy (KJ) per 100g	KJ	587
Fat (g) per 100g	Grams	43
-Of which saturates (g) per 100g	Grams	25
Carbohydrate (g) per 100g	Grams	42
-Of which sugars (g) per 100g	Grams	27
Fibre (g) per 100g	Grams	9
Protein (g) per 100g	Grams	7
Salt (g) per 100g	Grams	0
Suitable for Vegans		Yes
Suitable for Ovo-Lacto		yes
Soya Free		no
Dairy Free		yes
Gluten Free		yes

Organic		no
Refined Sugar Free		no
Free from Pork		yes
Free from Alcohol		yes
Halal		suitable not certified
Kosher		suitable not certified
Allergen Information		
Gluten	Present as Ingredient	no
	Possible Cross Contamination	no
Cereals containing Gluten and	Present as Ingredient	no
	Possible Cross Contamination	no
Crustaceans and products thereof	Present as Ingredient	no
	Possible Cross Contamination	no
Eggs and products thereof	Present as Ingredient	no
	Possible Cross Contamination	no
Fish and products thereof	Present as Ingredient	no
	Possible Cross Contamination	no
Peanuts and products thereof	Present as Ingredient	no
	Possible Cross Contamination	yes
Soybeans and products thereof	Present as Ingredient	yes
	Possible Cross Contamination	yes
Milk and products thereof	Present as Ingredient	no
	Possible Cross Contamination	yes
Tree Nuts and products thereof	Present as Ingredient	no
	Possible Cross Contamination	yes
Celery and products thereof	Present as Ingredient	no
	Possible Cross Contamination	no
Mustard and products thereof	Present as Ingredient	no
	Possible Cross Contamination	no
Sesame seeds and products	Present as Ingredient	no
	Possible Cross Contamination	no
Sulphur Dioxide and Sulphites	Present as Ingredient	no
	Possible Cross Contamination	no
Lupin and products thereof	Present as Ingredient	no
	Possible Cross Contamination	no
Molluscs and products thereof	Present as Ingredient	no
	Possible Cross Contamination	no
Packaging		

Pack Format	Flow wrapped bag
Primary Packaging (1)	bag: paper/PE laminate
Recyclability PP1	recyclable
Primary Packaging (2)	n/a
Recyclability PP2	n/a
Primary Packaging (3)	n/a
Recyclability PP3	n/a
Primary Packaging (4)	n/a
Recyclability PP4	n/a
Secondary Packaging SRP/Case (1)	case box: corrugated board
Recyclability SP1	recyclable and biodegradable
Secondary Packaging SRP/Case (2)	label: Paper
Recyclability SP2	recyclable and biodegradable
Secondary Packaging (3)	n/a
Recyclability SP3	n/a
Weight of packaging components (g) Primary (1)	3g
Weight of packaging components (g) Primary (2)	n/a
Weight of packaging components (g) Primary (3)	n/a
Weight of packaging components (g) Primary (4)	n/a
PLASTIC Weight (include packaging and product plastic) per CASE in Grams	n/a
PLASTIC % Recycled Content (packaging and product):	n/a
PLASTIC Material Type	n/a
Weight of packaging components (g) Secondary (1)	85g
Weight of packaging components (g) Secondary (2)	0.5g
Weight of packaging components (g) Secondary (3)	n/a
Weight of packaging components (kg) tertiary	25.556
SRP Y/N	y
Outer	SRP001
Legislative Requirements	
GMO Labelling Information	This product does not contain ingredients or additives of GM origin and does not require additional labelling (EC Regulation 1830/2003 as amended).
Irradiation Information	This product has not been treated with ionising radiation and does not contain irradiated ingredients. No specific labelling is required (EC directive 1999/2 as amended).
Food Contaminants	Raw materials are guaranteed food grade in conformity with all relevant legislation (Mycotoxins – EC Regulation 1881/2006 as amended, Heavy Metals – EC Regulation 1881/2006 as amended & Pesticide Residues – EC Regulation 396/2005 as amended)

General Legislative Requirements	This product meets all legal requirements relevant to the Country of Manufacture and, where applicable, to all Countries where the product is sold by Montezuma's.
Microbiological Specification	
Aerobic Colony Count	<1000 cfu/g
Enterobacteriaceae	<100 cfu/g
E.coli	<10 cfu/g
Salmonella	Absence (/25g)
Yeasts	<1,000 cfu/g
Moulds	<1,000 cfu/g