



DARK AND WHITE CHOCOLATE STRAWBERRIES 172G

Product Information

Name: Dark and White Chocolate Strawberries: 10 x 172g

SKU Code: DWSR172

Unit Barcode: 5060954780163

Case Barcode: 15060954780160

HS Code: 1806903100

Delivered Shelf Life: 6 months

Storage: Frozen -18C



Weights

Unit Weight: 179g

- *Of which packaging: 7g*

Case Weight: 2.045kg

- *Of which packaging: (10 x 7g pouch, 1 x 255g outercase)*

Dimensions

Unit: 200 mm (L) x 140 mm (W) x 80 mm (D)

Case: 284mm (L) 245mm (W) 138 mm (D)

Ingredients

Frozen strawberry halves dipped in a dark and white chocolate coating.

Strawberry (45%). White Chocolate (25%) (sugar, cocoa butter, **milk** powder, emulsifier: **soya** lecithin, natural vanilla flavour). Dark chocolate (21%) (sugar, cocoa paste, cocoa butter, emulsifier: **soya** lecithin, natural vanilla flavour). Rapeseed oil

For allergens, see ingredients in **bold**.

May contain **Peanuts, Nuts, and Sesame**.

Allergens

Allergen	Present in product
Gluten	NO
Crustaceans	NO
Eggs	NO
Fish	NO
Peanuts	NO
Soybeans	YES
Milk & milk products	YES
Nuts	NO
Celery	NO
Sesame	NO
Mustard	NO
Sulphite	NO
Lupin	NO
Mollusc	NO



Claims

- Made in a factory that handles dairy and peanuts
- Free of genetically modified material
- Manufactured under FSSC2200
- Certified by the Vegan Society

Nutritionals



Typical Values	Per 100g	Per Portion (28g)
Energy kJ	1635 kJ	460 kJ
Energy kcal	393kcal	110 kcal
Fat	26g	7.3g
of which saturated	11g	3.1g
Carbohydrates	35g	9.8g
of which sugars	32g	9.0g
Fibre	2.1g	0.6g
Protein	3.6g	1.0g
Salt	0.0g	0.0g

Packaging Configurations

Units/case: 10
Layers/pallet: 12
Cases/layer: 16
Cases/pallet: 192
Units/pallet: 1,920

All packaging is recyclable

Microbiological Analysis

Parameter	Method	Range
Mold & yeast	AOAC MÉTODO OFICIAL 997.02	≤ 10000 cfu/g
E. coli	AOAC OFFICIAL METHOD 2018.13	≤ 10 cfu/g
Listeria monocytogenes	AOAC OFFICIAL METHOD 2016.08	Negative/25g
Salmonella SPP	AOAC OFFICIAL METHOD 2016.01	Negative/25g

Semvra Ltd T/A Pukpip

