

MASTER DATABASE - SPEC FORM

Product		
PLU		MZ2169
Product name		Blonde Chocolate & Cinnamon Bar
Product Description		Caramelised white chocolate with cinnamon
Product Category		Bar Range
Marketing Info		N/A
Shelf Life (Months)		0
Date Coding		DD/MM/YYYY
Weight (Net)		90
Unit of Weight Measurement		g
Unit Dims (H,W,D) in mm	H	173
	W	80
	D	14
Intrastat Code		0
Meursing Code		7262
Total HFSS Score		26
HFSS A points		26
HFSS C points		0
Unit Barcode		5061120530049
Outer Barcode		15061120530046
Unit UPC		0
Outer UPC		0
Weight (g) (Gross)		102
Case Size		12
Case Dims (H,W,D) in MM	H	180
	W	86
	D	193
Case Weight (g)		1393
Pallet Info	Cases Per Layer	30
	Layers Per Pallet	16
Product Claim	Vegan	no
	Organic	No
	Organic Certificate Number	N/A
	Gluten Free	yes
	Level of Handmade	none
Chocolate Declaration		N/A
Ingredient Declaration (on pack) - Allergens in bold		Blonde White Chocolate (99%) (Sugar, Cocoa Butter, Skimmed MILK Powder, Whey Powder (MILK), MILK Fat, Butter (MILK), Emulsifier: Lecithin (E322)), Cinnamon Powder (<1%), Fine Sea Salt.
Allergen Statement (on pack)		For allergens, see ingredients in BOLD.
Components & Country of Origin (in descending order of weight)		White Chocolate: Belgium
Components & Country of Origin (in descending order of weight)		#REF!
Components & Country of Origin (in descending order of weight)		Salt:Portugal
Components & Country of Origin (in descending order of weight)		N/A
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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	559
Energy (KJ) per 100g	KJ	2339
Fat (g) per 100g	Grams	36
-Of which saturates (g) per 100g	Grams	22
Carbohydrate (g) per 100g	Grams	53
-Of which sugars (g) per 100g	Grams	53
Fibre (g) per 100g	Grams	Trace
Protein (g) per 100g	Grams	7.2
Salt (g) per 100g	Grams	0.2
Suitable for Vegans		no
Suitable for Ovo-Lacto Vegetarians		yes
Soya Free		no
Dairy Free		no
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 no
	Possible Cross Contamination yes
Milk and products thereof (including	Present as Ingredient yes
	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	Carton plus flow wrap
Primary Packaging (1)	Bar Carton, Board Box
Recyclability PP1	100% Recyclable
Primary Packaging (2)	Flow wrap
Recyclability PP2	Widely Recyclable
Primary Packaging (3)	N/A
Recyclability PP3	N/A
Primary Packaging (4)	N/A
Recyclability PP4	N/A
Secondary Packaging SRP/Case (1)	SRP Corrugated Board
Recyclability SP1	100% Recyclable Biodegradable
Secondary Packaging SRP/Case (2)	Paper Tamper Proof Sticker 50mm
Recyclability SP2	100% Recyclable
Secondary Packaging (3)	Outer Lable Sugar Cane Fibre
Recyclability SP3	Biodegradable
Weight of packaging components (g) Primary (1)	9.8
Weight of packaging components (g) Primary (2)	2.6
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)	51
Weight of packaging components (g) Secondary (2)	0.153
Weight of packaging components (g) Secondary (3)	0.5
Weight of packaging components (kg) tertiary	N/A
SRP Y/N	y
Outer	SRP002
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