

MASTER DATABASE - SPEC FORM

Product		
PLU		MZ2101
Product name		Dark Melt of Snowmen
Product Description		Dark Chocolate
Product Category		Christmas 2025
Marketing Info		0
Shelf Life (Months)		12
Date Coding		DD/MM/YY
Weight (Net)		60
Unit of Weight Measurement		g
Unit Dims (H,W,D) in mm	H	93
	W	166
	D	12
Intrastat Code		1806901900
Meursing Code		7000
Total HFSS Score		0
HFSS A points		0
HFSS C points		0
Unit Barcode		5060719928465
Outer Barcode		5060719928472
Unit UPC		0
Outer UPC		0
Weight (g) (Gross)		78
Case Size		20
Case Dims (H,W,D) in MM	H	156
	W	195
	D	200
Case Weight (g)		1644
Pallet Info	Cases Per Layer	25
	Layers Per Pallet	8
Product Claim	Vegan	yes
	Organic	no
	Organic Certificate Number	n/a
	Gluten Free	yes
	Level of Handmade	none
Chocolate Declaration	Dark Chocolate contains Cocoa Solids 70% min.	
Ingredient Declaration (on pack) - Allergens in bold	Cocoa mass, Sugar, Cocoa butter, Emulsifier: SOYA lecithin, Vanilla extract.	
Allergen Statement (on pack)	For allergens see ingredients in BOLD May contain traces of tree nuts,	
Components & Country of Origin (in descending order of weight)	dark chocolate: italy	
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	566
Energy (KJ) per 100g	KJ	2351
Fat (g) per 100g	Grams	41
-Of which saturates (g) per 100g	Grams	25
Carbohydrate (g) per 100g	Grams	36
-Of which sugars (g) per 100g	Grams	29
Fibre (g) per 100g	Grams	9.4
Protein (g) per 100g	Grams	9.1
Salt (g) per 100g	Grams	0
Suitable for Vegans	yes	
Suitable for Ovo-Lacto Vegetarians	yes	
Soya Free	no	
Dairy Free	yes (may contain traces)	
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 (including	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	Carton, Liner	
Primary Packaging (1)	Tray - Breakdown PET	
Recyclability PP1	Recyclable & Biodegradable	
Primary Packaging (2)	Carton - Cardboard	
Recyclability PP2	Recyclable & Biodegradable	
Primary Packaging (3)	Tamper Evident Seal - Paper	
Recyclability PP3	Recyclable & Biodegradable	
Primary Packaging (4)	Label - Paper	
Recyclability PP4	Recyclable & Biodegradable	
Secondary Packaging SRP/Case (1)	SRP Box - Corrugated board	
Recyclability SP1	Recyclable & Biodegradable	
Secondary Packaging SRP/Case (2)	Label - Paper	
Recyclability SP2	Recyclable & Biodegradable	
Secondary Packaging (3)	NA	
Recyclability SP3	NA	
Weight of packaging components (g) Primary (1)	5	
Weight of packaging components (g) Primary (2)	13	
Weight of packaging components (g) Primary (3)	0.10	
Weight of packaging components (g) Primary (4)	0.1	
PLASTIC Weight (include packaging and product plastic) per CASE in Grams	100	
PLASTIC % Recycled Content (packaging and product):	0	
PLASTIC Material Type	Breakdown PET	
Weight of packaging components (g) Secondary (1)	84	
Weight of packaging components (g) Secondary (2)	0.5	
Weight of packaging components (g) Secondary (3)	NA	
Weight of packaging components (kg) tertiary	NA	
SRP Y/N	Yes	
Outer	SRP12	
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