



Leman Cake Decorations
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Productspecification

Oval plate 4,5x1,3cm Chocolademousse

1. General information:

Group name: Decorated chocolate
Article number: 64049

2. Ingredients:

	<u>%</u>	<u>origin</u>
cocoa mass	41,4	West Africa, Latin America
sugar (beet/cane)	38,2	EU, MU, MZ, ZM, CO, AR, BR, India
cocoa butter	19,4	West Africa, Latin America
emulsifier: E322 (SOYA)	< 1	India, Brazil, Argentina
natural vanilla flavour	< 1	Madagascar
emulsifier: E476	< 1	EU, India
colour: E172iii	< 1	Germany
colour: E171	< 1	Italy

3. Allergens:

(definitions following EC directives 2003/89/EC and 2006/142/EC)

gluten	-
shellfish	-
egg	-
fish	-
peanut	-
soya	+
milk	?
nut	-
celery	-
mustard	-
sesame	-
SO2	-
lupin	-
molluscs	-

(+:contains as ingredient / -: free from / ?: may contain traces or unknown)

4. Nutritional value table: (per 100g)

Energy	590 kcal
Energy	2454 kJ
Carbohydrate	42,9 g
Carb. Of which sugars	38,3 g
Protein	5,3 g
Fat	42,7 g
saturated fat	25,3 g
Fibre	6,9 g
Salt	0 g

5. Physical parameters:

Moisture:	Max. 1%
Fineness:	Max. 3% >30µm

6. Chemical parameters:

Dry non-fat cocoa solids:	19,2 %	+/- 1
Dry cocoa solids:	60,3 %	+/- 1,5
Cocoa butter:	41,1 %	+/- 1,5
Dry milk solids:	NA	
Dry non-fat milk solids:	NA	
Milk fat:	NA	

7. Microbiological parameters:

	<u>Max. value</u>	<u>Method</u>
Salmonella	0/25g	ISO 6579
Listeria	0/25g	AFNOR BRD 07/4-09/98

8. Organoleptic parameters:

Taste:	Typical for dark chocolate
Odour:	Typical for dark chocolate

9. Physical control

Metal detection: Fe: 1,75 mm; Non-Fe: 2,5 mm; Inox: 3 mm.

10. GMO-declaration:

No GMO ingredients or additives (EC Directive 1829&1830/2003/EC)

11. Shelflife and storage

Shelflife:	36 months
Storage:	cool (12-20°C), dry (max 65% RH), free from sunlight and foreign odours

12. Packaging

Primary packaging is in accordance with 1935/2004 and 10/2011.