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Michael Graban	Sebastian Arnouts	Quality	01/	01/2023	1 of 4

1. Supplier

ChocConcept Belgium BV Muizenvenstraat 15 2300 Turnhout Belgium Tel.: +32 473 45 16 13 Mail: info@chocconceptbelgium.be Web: www.chocconceptbelgium.be/en



2. Definition and ingredient list

Item Code:

105200

Item name:

ChocConcept White Bruges 30%

Definition:

White chocolate (cocoa min. 30%)

HS-Code

17049030

Ingredient List:

Sugar, Cocoa butter, Whole **MILK** powder, Emulsifier (**SOY** lecithin (E322)), Natural vanilla flavouring.

3. Transport and storage		
Transport/ Temperature	12-20 °C	
Stocking / Temperature	12 ≤ 20°C	
Humidity	< 60%	
Stock remarks	Keep away from foreign odours, direct light and air.	
Shelf Life	12 months	



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4. Product identifiers	
Form	Buttons
Colour	Creamy White
Size	27mm, +3mm/-3mm
Taste	White chocolate
Smell	White chocolate

5. Typical Values (if relevant)

	Min %	Max %
Dry cocoa solids	30	30
Fat free dry cocoa solids	0	0
Cocoa Butter	30	30
Milk fat	6,5	6,5
Dry milk solids	25	25

6. Nutritional information (Average per 100g/product)			
Energy in kJ/ kcal	2401,0 kJ / 575,8 kcal		
Total fat	37,1 g		
Of which:			
 Saturated fatty acids 	22,5 g		
 Mono-unsaturated fatty acids 	12,8 g		
 Poly-unsaturated fatty acids 	1,8 g		
- Trans fatty acids	< 1 %		
Cholesterol	25,4 mg		
Carbohydrates	54,3 g		
Of which:			
- Sugar	54,3 g		
- Starch	0,0 g		
- Polyols	0,0 g		
Fibres	0,0 g		
Proteins	6,2 g		
Salt	0,222 g		
Natrium	0,089 g		
Alcohol (ethanol)	0,00 g		
Moisture	< 1 g		



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7. Indicative Microbiological Values			
	Unit	Max value	
Total Viable Count	CFU/g	< 5000	
Yeast	CFU/g	< 50	
Mould	CFU/g	< 50	
Enterobacteriaceae	CFU/g	< 10	
Coliforme	/ 10 g	Absence	
E. Coli	/ 10 g	Absence	
Salmonella	/ 250 g	Absence	

8. Dietary information			
	Suitable	Not suitable	Certified
Vegan		x	
Lacto-vegetarian (Avoid meat, fish and egg)	x		
Ovo-vegetarian (Avoid meat, fish and milk)		х	
Ovo-lacto-vegetarian (Avoid meat and fish)	х		
Kosher	х		
Halal	x		

9. Allergen Information according to (EU) 1169/2011 + = Presence, - = Absence			
Allergen	As	On	In the same
	ingredient	the	building
		line	
Cereals containing Gluten and products	-	-	-
thereof			
Eggs and products thereof	-	-	-
Milk and products thereof (including lactose)	+	+	+
Peanuts and products thereof	-	-	-
Nuts and products thereof	-	-	-
Soybeans and products thereof	+	+	+
Sesame seeds and products thereof	-	-	-
Celery and products thereof	-	-	-
Sulphur dioxide and sulphites (> 10 ppm)	-	-	-
Mustard and products thereof	-	-	-
Fish and products thereof	-	-	-
Crustaceans and products thereof	-	-	-
Lupin and products thereof	-	-	-
Molluscs and products thereof	-	-	-



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10. Declaration of acceptance

This specification has been send to you by Mail. Remarks and comments can be made within one month after sharing the specification. If we receive no comments during this month, the specification will be understood to have been checked and accepted by the customer. Specs in this document are always prevailing over written mails and/or verbal agreements.

Created by	Michael Graban
Position:	MD