	Type document:	Specification			
Choc Concept Blue	Titel:	Spec I05100 ChocConcept Milk Antwerp 34%			
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Michael Graban	Sebastian Arnouts	Quality	01/01/2023	1 of 4	

1. Supplier

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2. Definition and ingredient list

Item Code:

105100

<u>Item name:</u>

ChocConcept Milk Antwerp 34%

Definition:

Milk chocolate (cocoa min. 34%)

HS-Code:

18062010

Ingredient List:

Sugar, Cocoa butter, Whole **MILK** powder, Cocoa mass, 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	18 months	



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4. Product identifiers	
Form	Buttons
Colour	Milky brown
Size	27mm, +3mm/-3mm
Taste	Milk chocolate
Smell	Milk chocolate

5. Typical Values (if relevant)			
	Min %	Max %	
Dry cocoa solids	34	34	
Fat free dry cocoa solids	5	5	
Cocoa Butter	29	29	
Milk fat	5,5	5,5	
Dry milk solids	22	22	

6. Nutritional information (Average per 100g/product)			
Energy in kJ/ kcal	2.331,2 kJ / 559,0 kcal		
Total fat	35,0 g		
Of which:			
 Saturated fatty acids 	21,4 g		
 Mono-unsaturated fatty acids 	12,0 g		
 Poly-unsaturated fatty acids 	1,6 g		
- Trans fatty acids	< 1 %		
Cholesterol	22,9 mg		
Carbohydrates	52,9 g		
Of which:			
- Sugar	52,1 g		
- Starch	0,8 g		
- Polyols	0,0 g		
Fibres	1,9 g		
Proteins	7,0 g		
Salt	0,200 g		
Natrium	0,080 g		
Alcohol (ethanol)	0,00 g		
Moisture	< 1 g		

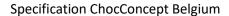


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7. Indicative Microbiological Values			
	Unit	Max value	
Total Viable Count	CFU/g	< 5000	
Yeast	CFU/g	< 50	
Mould	CFU/g	< 50	
Enterobacteriaceae	CFU/g	< 10	
Coliforme	/ 10 g	Absence	
E. Coli	/ 10 g	Absence	
Salmonella	/ 250 g	Absence	

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

9. Allergen Information according to (EU) 1169/2011			+ = Presence, - = Absence	
Allergen	As ingredient	On the line	In the same building	
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	_	-	-	





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