

Material Specifications ChocoWriters Hard

Ambachtsstraat 1-5 B2400 Mol

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Version	Changes	Autor
3.4 15/07/2022	Dark pink added. Version registration changed. Own measurements added.	Noud
3.5 02/08/2022	Yellow pastel. Black E153.	Noud

1. Product description

Plastic tubes filled with a chocolate flavored filling. The tubes are used on foods for decorating and writing purposes. The tubes can be of customer specific volume. Standard sizes available is 32 gram and 25 gram.

2. Ingredients

Color	Ingredients
Black	Sugar (EU origin), vegetable oil (Palm, Shea), fat reduced cocoa powder (16%), emulsifier E322 (soy lecithin), coloring E153, aroma.
Blue	Sugar (EU origin), vegetable oil (Palm, Shea), skimmed milk powder, emulsifiers E322 (soy lecithin), salt, aroma, coloring E133.
Brown	Sugar (EU origin), vegetable oil (Palm, Shea), fat reduced cocoa powder (16%), emulsifier E322 (soy lecithin), aroma.
Green	Sugar (EU origin), vegetable oil (Palm, Shea), skimmed milk powder, emulsifiers E322 (soy lecithin), salt, aroma, coloring (E160a; E133).
Orange	Sugar (EU origin), vegetable oil (Palm, Shea), skimmed milk powder, emulsifiers E322 (soy lecithin), salt, aroma, coloring E160c.
Pink	Sugar (EU origin), vegetable oil (Palm, Shea), skimmed milk powder, emulsifiers E322 (soy lecithin), salt, aroma, coloring (E120; E160c).
Red	Sugar (EU origin), vegetable oil (Palm, Shea), skimmed milk powder, emulsifiers E322 (soy lecithin), salt, aroma, coloring (E120; E160c).
White	Sugar (EU origin), vegetable oil (Palm, Shea), skimmed milk powder, emulsifiers E322 (soy lecithin), salt, aroma.
Yellow	Sugar (EU origin), vegetable oil (Palm, Shea), skimmed milk powder, emulsifiers E322 (soy lecithin), salt, aroma, coloring (E160a).

Specialty colors

Color	Ingredients
Christmas Green*	Sugar (EU origin), vegetable oil (Palm, Shea), skimmed milk powder, emulsifiers E322 (soy lecithin), salt, aroma, coloring (E104*, E133).
Dark Blue	Sugar (EU origin), vegetable oil (Palm, Shea), skimmed milk powder, emulsifiers E322 (soy lecithin), salt, aroma, coloring (E133, E120).
Gray*	Sugar (EU origin), vegetable oil (Palm, Shea), skimmed milk powder, emulsifiers E322 (soy lecithin), salt, aroma, coloring (E104*, E124* E133).
Gras Green*	Sugar (EU origin), vegetable oil (Palm, Shea), skimmed milk powder, emulsifiers E322 (soy lecithin), salt, aroma, coloring (E104*, E110* E133).
Purple	Sugar (EU origin), vegetable oil (Palm, Shea), skimmed milk powder, emulsifiers E322 (soy lecithin), salt, aroma, coloring (E120, E133).
Fuchsia	Sugar (EU origin), vegetable oil (Palm, Shea), skimmed milk powder, emulsifiers E322 (soy lecithin), salt, aroma, coloring (E120).
Sea green	Sugar (EU origin), vegetable oil (Palm, Shea), skimmed milk powder, emulsifiers E322 (soy lecithin), salt, aroma, coloring (E160a, E133), aroma.
Lilac	Sugar (EU origin), vegetable oil (Palm, Shea), skimmed milk powder, emulsifiers E322 (soy lecithin), salt, aroma, coloring (E120, E133).
Dark Pink	Sugar (EU origin), vegetable oil (Palm, Shea), skimmed milk powder, emulsifiers E322 (soy lecithin), salt, aroma, coloring (E120; E160c).
Yellow Pastel	Sugar (EU origin), vegetable oil (Palm, Shea), skimmed milk powder, emulsifiers E322 (soy lecithin), salt, aroma, coloring (E160a).

* may have an adverse effect on activity and attention in children

Percentages and origin of ingredients

Ingredient	Percentage in Brown and Black	Percentage in all other colours	Origin of ingredients
Sugar	50	52	EU
Palm oil	32	32	Maleisië, Indonesië, Kazachstan
Shea oil	3	3	West Afrika
Cacao powder	16	0	Nigeria, Ivoorkust, Ghana
Milk powder	0	10	EU
Soy Lecithin	<1	<1	EU
Salt	0	<1	EU
Aroma	<1	<1	EU
Colouring	<1	<1	India, Peru, EU

3. Material Tubes

Cap = PP

Tube = HDPE for the nozzle, LDPE for the sleeve.

4. Shelf life and storage

730 days when kept dry and at between 15 and of 22 degrees Celsius temperature.

5. Usage

Heat carefully till melted. Melting point is at 35-42 degrees Celsius. Product can be melted multiple times. Be aware for overheating. Keep the filling below 43 degrees Celsius.

6. Specifications

chemical characteristics	Brown and Black	All other colours
Form	Solid	Solid
Color	Depending on coloring. (see ingredients)	Depending on coloring. (see ingredients)
Smell and flavor	Brown chocolate	White chocolate

Bacteriology	All colors	Own measurements*
Total plate count	< 1.000 cfu/g	< 100 cfu/g
Yeast	< 200 cfu/g	< 10 cfu/g
Moulds	< 200 cfu/g	< 10 cfu/g
Enterobacteriaceae	< 100 cfu/g	< 10 cfu/g
Salmonella	absent in 25 g	
A/W value		0.6

*Measurement on 13/05/2022, sample number: 5027123703

+ = present in recipe

- = absent in recipe

? = present in factory, absent in recipe

Allergens and products thereof (2011/69/EC)	Brown and Black	All other colors
01 : Cereals containing gluten	-	-
02 : Crustaceans and products thereof	-	-
03 : Eggs and products thereof	-	-
04 : Fish and products thereof	-	-
05 : Peanuts and products thereof	-	-
06 : Soybeans and products thereof	+	+
07 : Milk and products thereof (including lactose)	?	+
08 : Nuts	-	-

09 : Celery and products thereof	-	-
10 : Mustard and products thereof	-	-
11 : Sesame seeds and products thereof	-	-
12 : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg expressed as SO ₂	-	-
13 : Lupin and products thereof	-	-
14 : Molluscs and products thereof	-	-

Intolerances	Brown and Black	All other colors
Beef	-	-
Pork	-	-
Chicken	-	-
Shellfish and crustaceans	-	-
Maize	-	-
Cocoa	+	-
Legumes / pulses	-	-
Glutamate	-	-
Carrot	-	-
Coriander	-	-

+ = true

- = false

Additional information	Explanation
Contains meat, fish (not suitable for vegetarians)	E120
Contains animal products (not suitable for vegans)	Milk, E120
Contains Azo-colorings	See ingredients

Nutritional values	Brown/Black	All other colors
Total proteins	3.5 g/100g	3.0 g/100g
* of which vegetable	? g/100g	? g/100g
* of which animal	? g/100g	? g/100g
Total carbohydrates	50.0 g/100g	58.0 g/100g
* of which sugars	48.0 g/100g	58.0 g/100g
* of which starch	2.0 g/100g	0.0 g/100g
* of which lactose	0.0 g/100g	4.5 g/100g
Total fat	38.0 g/100g	38.0 g/100g
* of which saturated	36.0 g/100g	36.0 g/100g
* of which mono saturated	? g/100g	? g/100g
* of which poly saturated	? g/100g	? g/100g
* of which trans fatty acids	0 g/100g	0 g/100g
* of which vegetable fats	? g/100g	? g/100g
* of which animal fats	? g/100g	? g/100g
Fiber	5.0 g/100g	<0.5 g/100g
Minerals	<0.5 g/100g	<0.5 g/100g
* of which sodium	<500 mg/100g	<500 mg/100g

Moisture	? g/100g	? g/100g
Energetic value	570 Kcal/100g	580 Kcal/100g
Energetic value	2.350 KJ/100g	2.450 KJ/100g

7. GMO

This product is outside the scope of regulation EC 1829/2003 on Genetically Modified Food and Feed and therefore does not require labeling as genetically modified and as such is not controlled by EC regulation 1830/2003 - which is covering the traceability & labeling of food products produced from genetically modified material.

8. Disclaimer

If flavors or colors are present in this recipe, the declaration is conform EC Regulation 1334/2008, EC Regulation 1331/2008 and EC Regulation 1333/2008 based on buyers information.

The nutritional values are calculated, rounded values, based on relevant and available supplier information. Therefore the sum might not equal 100%.

The producent has the policy to reduce cross contamination, but this cannot be excluded in our process. The following allergens are present in the factory: soy, cacao and milk (including lactose).

The information contained herein is to the best of our knowledge correct as of the date of this document. It is not, and should not be seen as a guarantee or a warranty, nor as a part of our contractual or other legal obligations.

The information in this specification is confidential and is considered to be intellectual property of the producent. It is to be used by the customer only for his own internal assessment.