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## Productspecification

## Transfer A4

## 1. General information:

Group name:	Cocoa decoration		
Article number:	10504		
2. Ingredients:			
	<u>%</u>	Origin	
skimmed MILK powder	36,0	28 countries of EU	
water	36,0	) NA	
sweetened condensed whole MILK 17,0		) Germany, Spain, EU	
humectant: E422 6,0		28 countries of EU, Asia	
emulsifier: E322 (SOYA) 4,0		USA, 28 countries of EU, Brazil	
preservative: E202	< 1	Italy, China	
acid: E330	< 1	China	
thickener: E440	< 1	Italy, Germany	

\* AZO: E102-E104-E110-E122-E124-E129: May have a negative effect on the activity and attention of children

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	195,0 kcal
Energy	818,0 kJ
Carbohydrate	28,8 g
Carb. Of which sugars	17,8 g
Protein	14,4 g
Fat	2,3 g
saturated fat	0,0 g
Fibre	0,0 g
Salt	0,0 g

5. Physical parameters:					
Moisture:	max 1%				
Fineness:	NA				
6. Microbiological parame	t <b>ers:</b> <u>Max. value</u>	Method			
Salmonella	0/25g	ISO 6579			
Listeria	0/25g	AFNOR BRD 07/4-09/98			
LISIEIIA	0/259	AFNOR BRD 01/4-09/96			
7. Organoleptic parameters:					
Taste:	sweet				
Odour:					
8. Physical control					
Metaldetection:	controlled by metaldatactor				
	controlled by metaldetector				
9. GMO-declaration:					
No GMO ingredients or additives (EC Directive 1829&1830/2003/EC)					
10. Shelflife and storage					
Shelflife:	at least 12 months after production				
Storage:	cool (12-20°C), dry (max 65% RH), free from sunlight and foreigh odours.				
11. Packaging					

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