

	<b>Type document:</b>	Specification		
	<b>Titel:</b>	<b>Spec I05100 ChocConcept Milk Antwerp 34%</b>		
	<b>Documentnumber:</b>	CCB.SP.KW.1	<b>Version:</b>	00.1
<b>Created by:</b> Michael Graban	<b>Authorized by:</b> Sebastian Arnouts	<b>Department:</b> Quality	<b>Date:</b> 01/01/2023	<b>Page:</b> 1 of 4

## 1. Supplier

**ChocConcept Belgium BV**  
**Muizenvenstraat 15**  
**2300 Turnhout**  
**Belgium**  
 Tel.: +32 473 45 16 13  
 Mail: [info@chocconceptbelgium.be](mailto:info@chocconceptbelgium.be)  
 Web: [www.chocconceptbelgium.be/en](http://www.chocconceptbelgium.be/en)



## 2. Definition and ingredient list

### Item Code:

I05100

### Item name:

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



Specification ChocConcept Belgium

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

Specification ChocConcept Belgium

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)		x	
Ovo-lacto-vegetarian (Avoid meat and fish)	x		
Kosher	x		
Halal	x		

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