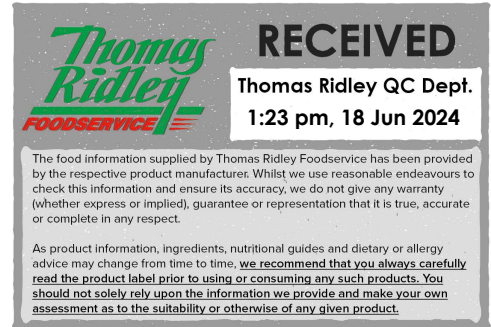


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PHOTOGRAPH



PRODUCT IDENTIFICATION

Product code	2104779
Product name	DONUT CRUSHED CANDY WHITE Donut white & crushed cocoa candies
Physical condition	Frozen, Thaw & Serve
Brand	Donut worry be happy
EAN code	5410683147797
Sales unit	Carton
Pieces per sales unit	1 Carton = 48 Piece

INGREDIENTS

WHEAT flour, vegetable oils (palm, rapeseed), water, sugar, decoration (7%) (milk chocolate (sugar, cocoa paste, cocoa butter; whole MILK powder, emulsifier from vegetable source (lecithins)), rice starch, glazing agents (gum arabic, carnauba wax, beeswax), grapes concentrate, radish concentrate, blackcurrant concentrate, lemon concentrate, beetroot concentrate, safflower extract, malt flour (BARLEY), algae concentrate, sugar), vegetable fats (palm kernel, palm, coconut), rice flour, yeast, SOYA flour, iodised salt (salt, potassium iodate), emulsifiers from vegetable sources (mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, mono- and diglycerides of fatty acids, sodium stearoyl-2-lactylate, lecithins), gluten (WHEAT), raising agents (diphosphates, sodium hydrogen carbonate), WHEAT starch, natural vanilla flavouring, yeast powder; antioxidant (ascorbic acid).

May contain traces of: eggs, nuts.

PHYSICAL APPEARANCE FOR 1 PIECE

	Weight	Height	Diameter
1	57 g +/- 3 g	3,5 cm +/- 0,5 cm	9,0 cm +/- 0,5 cm

INSTRUCTIONS FOR USE

Specific storage conditions	Keep at -18 °C Do not refreeze after defrosting		
Shelf Life after production	18 month(s)		
	Time	Temperature	Comments
Defrosting	60 min	22 °C	
Serving tips and suggestions	Display the products at room temperature (18 - 26°C), protect from the sun and sell within 24h after defrosting for the perfect serve.		

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AVERAGE NUTRITIONAL VALUE

	100 g (or 100 ml)	1 Piece (57 G)
Energy	1.852 kJ - 443 kcal	1.056 kJ - 253 kcal
Fat	25 g	14 g
of which saturates	13 g	7,7 g
Carbohydrate	46 g	26 g
of which sugars	16 g	9,3 g
Fibre	1,8 g	1,0 g
Protein	7,0 g	4,0 g
Salt	1,3 g	0,72 g

The nutritional values are calculated based on the values from the raw material specifications.

ALLERGENS

	Present in product	Possible cross-contamination
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof		
<i>wheat</i>	+	
<i>rye</i>	-	+
<i>barley</i>	+	
<i>oats</i>	-	+
<i>spelt</i>	-	+
<i>kamut</i>	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	-	+
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	+	
Milk and products thereof (including lactose)	+	
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof		
<i>almonds</i>	-	+
<i>hazelnuts</i>	-	+
<i>walnuts</i>	-	-
<i>cashews</i>	-	-
<i>pecan nuts</i>	-	-
<i>brazil nuts</i>	-	-
<i>pistachio nuts</i>	-	+
<i>macadamia nuts</i>	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	-

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Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

DIET INFORMATION

Suitable for vegetarian	Yes
Suitable for vegans	No
Halal Certified	No
Kosher Certified	No

*Suitable for vegetarian/vegan is based on the present ingredients and doesn't take possible cross-contamination into account.

SUSTAINABILITY

Round Sustainability Palm Oil (RSPO)	Segregated (SG)
Rainforest Alliance Mass Balance (RFA MB - Cocoa)	Yes

PACKAGING (Outer Dimensions)

Primary packaging

Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
tray	cardboard PAP21	Miscellaneous	48 g	381 mm x 279 mm x 44 mm	4	12
plastic	PE	-	3 g	-	4	12

Secondary packaging

Description	Material	Colour	Weight	Dimensions	Number of packagings	Number of pieces / packaging
box	cardboard	Brown	272 g	394 mm x 292 mm x 190 mm	-	-
label	paper PAP22	White	3 g	300 mm x 90 mm	-	-

Sustainability

Description	Certificate	% Recyclable	% Recycled	% Wood fibres
tray	FSC MIX	100 %	0 %	100 %
plastic	-	-	-	-
box	FSC MIX	100 %	83 %	17 %
label	FSC MIX	100 %	0 %	0 %

All our primary packaging in direct contact with food is in compliance with: REGULATION (EC) No 1935/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 27 October 2004, COMMISSION REGULATION (EC) No 2023/2006 of 22 December 2006 and COMMISSION REGULATION (EU) No 10/2011 of 14 January 2011.

SPECIFICATION

PALLET CONFIGURATION

Pallet Type	Euro pallet (120x80)		
Net weight Sales unit	2,7 kg	Sales unit/layer	8
Gross weight Sales unit	3,2 kg	Layers/pallet	9
Total pallet height (pallet incl.)	197 cm	Sales unit/pallet	72

MICROBIOLOGY

	m	M	BBD (M)
Total mesophilic germ count	-	100.000 CFU/g	1.000.000 CFU/g
Moulds	-	10.000 CFU/g	10.000 CFU/g
E. coli	-	100 CFU/g	100 CFU/g
Bacillus cereus	-	1.000 CFU/g	1.000 CFU/g
Staphylococcus aureus	-	1.000 CFU/g	1.000 CFU/g
Salmonella	-	Not detected in 25 g	Not detected in 25 g
Listeria monocytogenes	-	Not detected in 25 g	Not detected in 25 g

GMO-FREE DECLARATION

We declare that the products which we deliver do not contain genetically modified organisms and that they were not obtained from genetically modified crops. Our products comply with the rules (EG) 1829/2003 and (EG) 1830/2003, and because of that need no further labelling.

IONISING RADIATION

The product has not undergone any ionising treatment.

DECLARATION

We declare that the product complies with the relevant national and/or European food legislation. Aspects such as raw material variations and availability can slightly affect the composition of the product. We reserve the right to make adjustments to the product and its specification as part of technological progress, product development, a change in the ingredients or in the legislation. The information is up to date and correct to the best of our knowledge.