

CHOCO SPARKYS



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1. GENERAL INFORMATION:

Product code: 511701003

EAN (Product): 8435261902046 **EAN (Box):** 8436569360712 Country of origin: Spain

Packed in Spain, Europe. This product has been produced in accordance with the relevant EU, local and national legislation and in compliance with the required standards for food safety and

hygiene.

2. **DESCRIPTION**:

Choco Sparkys are little pieces of chocolate-coated caramel. When they lend a fizzing effect to numerous dishes, giving them a uniquely crunchy and effeverscent texture.

3. INGREDIENTS:

Sucrose, cocoa butter, skimmed powdered milk, cocoa paste, glucose, butter anhydrate, emulsifier: soy lecithin (E-322), vanilla, aroma, raising agent: carbon dioxide (E-290).

4. APPLICATION:

Use to taste.

To all preparations where it is need a fizzing a cracking effect. For sweet and savoury dishes. For use directions, receipts and applications see web page: www.albertyferranadria.com

5. SHELF LIFE:

24 months from date of production. If stored in proper conditions.

6. RECOMMENDED STORAGE CONDITIONS:

Store in a cool and dry place out of reach of children.

7. LOGISTICS AND PACKAGING INFORMATION:

Weight unit (net): 210g/7.41oz

Units per box: 24 Weight box: 5.04 kg

Unit dimension: High: 175 mm

Diameter: 99 mm **Box dimension:** 45 x 36 x 38.5 cm

Box per layer: 10

Layer per palet: 18

GTIN-13 code: 8435261902046 **GTIN-14 code:** 8436569360712



8. **SPECIFICATIONS:**

Organoleptics, physical and chemical features: Small pieces of chocolate coated candy irregular that contact with moisture explode.

Color: Brown **Odor and taste:** Chocolate

Granulometry: $0, 5 - 4, 5 \text{ mm } (\pm 5 \%)$

Density: 0, 8 g/ml

Moisture: 2 – 3 % (by K.F)

Microbiological specifications:

Parameter	Value
Total plate count	< 10000/g
Molds and yeasts	< 10 g
Coliforms	< 10 g
Enterobacteriaceae	< 10 g
Escherichia coli	< 0 g
Salmonella	Absent 25 g

9. ALLERGEN INFORMATION:

	Presence	Possible cross contamination
Cereals containing gluten and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	
Soybeans and products thereof	Yes	
Milk and products thereof (including lactose)	Yes	
Nuts and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame seeds and products thereof	No	
Sulphur dioxide and sulphites	No	
Lupins and products thereof	No	
Molluscs and products thereof	No	

According to RD 1334/1999 and subsequent modifications. Regulation 1169/2011 and subsequent modifications.

10. NUTRICIONAL VALUE:

Average values per 100 g	EU
Energy (Kcal)	483
Energy (kJ)	2032
Protein g	4
Carbohydrates g	73
Of which sugars g	72
Fat g	19,1
Of which saturated g	11,9
Fiber g	1,9
Salt g	0,07



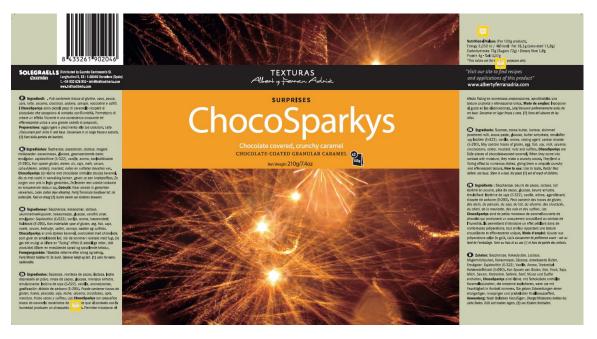
11. GMO STATEMENT:

This product has not been genetically modified and does not contain any genetically modified ingredients.

GMO: Regulation 1829/2003

Non-ionized product: according to directive 1992/2/EC and subsequent modifications. Regulation 915/2023 relating to maximum limits of certain contaminants in food and its modifications.

12. **LABEL:**



Based on: Product information of the manufacturer.

Review date: 18-December-2023 Revision number: 6

Revised by: Approved by: Quality Responsible Quality Manager Bidfood Iberia Bidfood Iberia