

KIM'S

Chocolates

DATA SHEET

Guinea

ART. NR.: 30114

Version: 17/03/2016

1. Product description

Milk chocolate with pure ganache.

2. Ingredient declaration

Sugar, vegetable fats [palm, palm kernel], cocoa butter, dried whole **milk**, cocoa mass, glucose syrup, vegetable oil [rapeseed], cream powder (**milk**), whey powder (**milk**), emulsifiers [**soya** lecithin, mono- and diglycerides of fatty acids, sunflower lecithin], skimmed **milk** powder, cocoa powder, condensed **milk**, anhydrous **milk** fat, antioxidants [citric acid, tocopherol], salt, natural vanilla flavouring, stabilizer [disodium diphosphate].

Milk chocolate: cocoa solids minimum 31% - milk solids minimum 18%.

3. Nutritional data for 100g

Energy (kJ)	2415	kJ
Energy (kcal)	579	kcal
Fat	41.3	g
Saturated fatty acids	25.6	g
Mono-unsaturated fatty acids	12.7	g
Poly-unsaturated fatty acids	2.4	g
Carbohydrate	46.5	g
Sugars	45.1	g
Fiber	1.8	g
Protein	4.3	g
Salt	0.19	g



4. Allergens

Gluten	?	Nuts	?
Crustaceans	-	Celery	-
Eggs	?	Mustard	-
Fish	-	Sesame seeds	-
Peanuts	-	Sulphur dioxide / sulphites	-
Soybeans	+	Lupin	-
Milk	+	Molluscs	-

+	Present
-	Absent
?	May contain traces

5. Microbiological information

Total plate count	10.000/g max
Enterobacteriaceae	10/g max
Coliformes	10/g max
Staphylococcus aureus	10/g max
Yeasts and moulds	100/g max
Escherichia Coli/1g	absent
Salmonella/25g	absent

6. Shelf life

12 months under dry (humidity <60%) and cool (min 15°C - max 20°C) conditions.

7. Packaging

	Unit	Case
Dimensions	L275 x W300 x H60 mm	L570 x W315 x H395 mm
Net weight	0,95kg	11,4kg
Gross weight	1,15kg	13,6kg
Barcode	54 12956 30114 1	
Units per case	12	

8. Pallet stacking

	80 x 120 cm	100 x 120 cm
Cases per layer	4	6
Layers per pallet (max. load)	4	4
Cases per pallet (max. load)	16	24
Layers per pallet (max. 1.80m)	4	4
Cases per pallet (max. 1.80m)	16	24
Layers per pallet (max. 1.60m)	3	3
Cases per pallet (max. 1.60m)	12	18