

KIM'S

Chocolates

DATA SHEET

Belle

ART. NR.: 30609

Version: 12/11/2020

1. Product description

White chocolate filled with a chocolate and coffee filling.

2. Ingredient declaration

Sugar, cocoa mass, cocoa butter, vegetable fats (palm, palm kernel), dried whole **milk**, glucose syrup, vegetable oil (rapeseed), cream (**milk**), natural flavourings (natural coffee flavouring, natural vanilla flavouring), condensed **milk**, **lactose**, whey powder (**milk**), emulsifiers (**soya** lecithin, mono-and diglycerides of fatty acids), alcohol 0.46%, anhydrous **milk** fat, skimmed **milk** powder, stabilizer (disodium diphosphate), acidity regulator (citric acid), salt.

Dark chocolate: cocoa solids minimum 57%. White chocolate: cocoa solids minimum 27% - milk solids minimum 15%.

3. Nutritional data for 100g

Energy (kJ)	2200	kJ
Energy (kcal)	527	kcal
Fat	33	g
Saturated fatty acids	18	g
Carbohydrate	51	g
Sugars	48	g
Protein	4.1	g
Salt	0.11	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	5.000/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	1.15kg	13.8kg
Gross weight	1.3kg	16.9kg
Barcode	54 12956 30609 2	
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