

# KIM'S

## Chocolates

### DATA SHEET

Bohème

ART. NR.: 30614

Version: 12/11/2020

### 1. Product description

Dark chocolate filled with a smooth raspberry filling.

### 2. Ingredient declaration

Sugar, cocoa mass, vegetable fats (palm, palm kernel), cocoa butter, flavourings (natural flavouring, natural vanilla flavouring), vegetable oil (rapeseed), cream (**milk**) 2.5%, dried whole **milk**, glucose syrup, anhydrous **milk** fat, raspberry 0.7%, **lactose**, whey powder (**milk**), alcohol 0.50%, emulsifiers (**soya** lecithin, mono-and diglycerides of fatty acids), skimmed **milk** powder, maltodextrin, condensed **milk**, colourings (beet red, paprika extract), stabilizer (disodium diphosphate), acidity regulator (citric acid), salt.

Dark chocolate: cocoa solids minimum 57%.



### 3. Nutritional data for 100g

Energy (kJ)	2222	kJ
Energy (kcal)	533	kcal
Fat	35	g
Saturated fatty acids	19	g
Carbohydrate	47	g
Sugars	42	g
Protein	4.2	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	1.0kg	12.0kg
Gross weight	1.2kg	15.1kg
Barcode	54 12956 30614 6	
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