

## ***SPECIFICATION***

<b>Name of the product</b>	<b>Milk chocolate</b>		
<b>Art. No.</b>	<b>K9116/10C</b>		
<b>Produced by Standards/Regulation</b>	Göteborgs Food Budapest ZRt. 2000/36/EC		
<b>Ingredients</b>	sugar, cocoa butter, cocoa mass, <b>whole milk powder</b> , <b>milkfat</b> , emulsifier (lecithins), natural flavour  (minimum cocoa solid content 42 %)		
<b>Note:</b>	The product contains sunflower or rapeseed lecithin.		
<b>Sensory appearance</b>	brown colour and milk chocolate taste, easy to melt in the mouth, smooth texture product		
<b>Physical and chemical parameters</b>			<b>Method</b>
	particle size (100%):	≤ 30 μ	MITUTOYO manual micrometer
	viscosity (45°C):	0,5 -0,7 Pas	HAAKE Viscotester 550
	yield stress (45°C):	2 – 5 Pa	HAAKE Viscotester 550
	moisture:	max. 1 %	MSZ 20900-1:1987
<b>Nutrition declaration Average values per 100g (Calculated value)</b>	Energy	2.504 kJ / 602 kcal	
	Fat:	43,6 g	
	of which saturates:	27,0 g	
	Carbohydrates:	46,2 g	
	of which sugars:	45,3 g	
	of which starch:	0,9 g	
	Fibre:	2,5 g	
	Protein:	5,1 g	
	Salt:	0,1 g	
<b>Additional nutrition information per 100g product</b>	fats of which trans fatty acids:	0,3 g	calculated
	lactose from sugars:	4,9 g	calculated
<b>How to use it</b>	The product is perfect for coating It needs tempering. Recommended enrobing temperature: 30-33°C. Heating temperature: max. 53°C.		
<b>Packaging</b>	<b>K9116/10C:</b> 10 kg carton box with plastic inside, closed by adhesive type		
<b>Distribution, Transport</b>	Packing materials are fulfilling foodstuff regulations of EU. 12 - 23 °C, the goods can be delivered by trucks, which is for food transport only		
<b>Storage</b>	Store in securely resealed box at a temperature 12 - 23 °C, and at max. 70 % humidity in an area free of odours and infestation. Storage advice: Cool, Away from light, major temperature variations.		
<b>Best before Recommendation</b>	12 months after the date of production in original packaging. Reseal package carefully and use the contents of open packages as soon as possible.		
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ALLERGEN LIST	Present		
	Product according to recipe	Production line	Factory
Cereals containing gluten and products thereof			
Crustaceans and products thereof			
Eggs and products thereof			
Fish and products thereof			
Peanut and products thereof			
Soybeans and products thereof			
Milk and products thereof (including lactose)	+	+	+
Nuts and products thereof			+
Celery and products thereof			
Mustard and products thereof			
Sesame and products thereof			
Sulphur dioxide and sulphites expressed as SO <sub>2</sub>			
Lupins and products thereof			
<b>Vulnerable groups of consumers</b>	-		
<b>Allergen(s)</b>	The product contains milk.		
<b>DIET INFORMATION</b>	Kosher: No Halal: Yes Suitable for vegetarians: Yes Suitable for vegans: No	Suitable for Coeliac diet: Yes Suitable for persons with lactose intolerance: No Suitable for persons with cow's milk protein allergy: No	
<b>FOOD SAFETY PARAMETERS</b>			
<b>Chemical contamination</b>	1881/2006 EC regulation		
<b>Pesticide residues</b>	396/2005 EC regulation		
<b>GMO</b>	The product does not contain any ingredients that contain GMO. Therefore it does not require GMO labelling according to the regulations 1829/2003/EC and 1830/2003/EC.		
<b>Microbiological conditions</b>		<b>Max value</b>	<b>Method</b>
	Salmonella	neg. /25g	MSZ EN ISO 6579:2006
	Listeria	neg. /25g	MSZ EN ISO 11290-1:1996/A1:2005
	Staphylococcus aureus	<10 cfu/g	MSZ EN ISO 6888-1:2008
	E. coli	<10 cfu/g	ISO 7251:2005
	Yeast-Mould	<100 cfu/g	MSZ ISO 7954:1999
	Total count	<5000 cfu/g	MSZ EN ISO 4833:2003
<b>Quality assurance and food safety</b>	The food safety management system at Göteborgs Food Budapest Zrt. is certified according to the following standards: HACCP Certified by SGS Current IFS Version Certified by SGS, which guarantees: - we buy the monitored raw materials by Approved Vendors, - we eliminate or reduce the minimum food hygiene risk of the production by Hazard Analyses, - the products are regularly analysed by an accredited laboratory, - we adequate the foods traceability, - we do regularly test of internal product recalls, - we follow change of legal requirements.		