DF02E Vegan Choc Blanc 38% Organic



Base Data / General Information

Article No.

Article Name

Customer

Customer Name

Customer Article No.
Customer Article Name

EAN

Contact

DF02E

Vegan Choc Blanc 38% Organic

101117

Chef Rubber LLC

7611326686644

Customs Tariff Number (Customs Tariff No.)

Legal Declaration
Article Description

2106.9072

Cacao based product

Bar

Max Felchlin AG Gotthardstrasse 11 6438 Ibach

Switzerland

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Internet www.felchlin.com

Use, Application, Description, Dosage

Instructions for Use

fillings and Pralines

Chocolate bars, Cookies, Brownies, Muffins, Crème Brûlée, Pastry-

fillings and Praili

Certifications

Processing Properties

CH-US Organic Equivalency Arrangement

Halal Kosher Dairy

Organic Farming Ordinance (CH)

Organic Farming Ordinance (EU) "non-EU Agriculture"

Ingredients/Composition/Declaration

Country of Origin

Declaration

СН

cacao butter (Dominican Republic) (38%), cane sugar (Argentina, Paraguay), rice syrup powder (Pakistan), **almonds** (Spain), grated coconut (Sri Lanka), fleur de sel (sea salt),

vanilla extract Madagascar, emulsifier (E322: sunflower lecithin)

cocoa: 38 % minimum

Allergy Management

Declaration of Traces

May contain traces of milk (including lactose), hazelnuts, pistachios.

Nutritional Declaration per 100g (calculated)

Energy	615	kcal
	2558	kJ
Fat	43.7	g
thereof saturated fat	26.7	g
Carbohydrate	53.4	g
thereof types of sugars	41.3	g
thereof added sugar	40.8	g
Dietary fiber	1.3	g
Protein	1.4	g
Salt	0.2	g

Sensory Product Description

Odour sweet

Taste similar to white chocolate

Colour light beige, similar to Pantone 468C

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Physical Parameter				
	Lower Tol.	Set Point	Upper Tol.	
Viscosity (40°C) - IOCCC	1.100		1.500	Pa.s
Fineness	12.000	16.000	18.000	my

Microbiological Data			
	Lower Tol.	Set Point	Upper Tol.
Mesophilic aerobic bacteria (TPC) CFU/g ISO-4833-1			5000.000
Enterobacteriaceae CFU/g ISO-21528-2			10.000
Escherichia coli CFU/g ISO-16649-2			0.000
Yeast CFU/g ISO-21527-1/2			100.000
Mould CFU/g ISO-21527-1/2			100.000
Staphylococcus aureus CFU/g ISO-6888-1			10.000
Salmonella CFU/25g ISO-6579-1			0.000

Microbiological legend:

- CFU/g: colony forming unit per gram
- Aerobic mesophilic bacteria "0" corresponds to the detection limit 10 CFU/g
- Enterobacteriaceae "0" corresponds to the detection limit 1 CFU/g (0-10 CFU qualitative detection limit at and above 10 CFU quantitative detectable)
- Escherichia coli "0" corresponds to undetectable / g
- Yeast and mould "0" corresponds to the detection limit 20 CFU/g
- Coagulase positive staphylococci "0" corresponds to the detection limit 100 CFU/g
- Salmonella "0" corresponds to undetectable in 25 g
- Coliform bacteria MPN method "0" corresponds to undetectable in 2.22g
- Osmotolerant yeast detection limit 10 CFU/g
- Enterococci detection limit 100 CFU/g
- Listeria monocytogenes detection limit 10 CFU/g
- Aerobic mesophilic etrangers bacteria detection limit 10 CFU/g

Logistical Data (transport, storage, shelf life)

 Sales Unit
 Carton

 Gross Weight
 5.500 kg

 Net Weight
 5.000 kg

 Volume
 0.009 m3

 Sales Unit per Pallet
 108

 Guaranteed Remaining Shelf Life
 360

 Shelf Life in Days
 540

Storage Conditions Cool and dry 8 - 18°C / 46 - 65°F

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Conformity

Legal Requirements

The supplied product complies with actual EU and Swiss legislation in regard to GMO:

- Regulation (EC) No. 1829/2003 on genetically modified food and feed of 22nd Sept. 2003 (and consolidated versions)
- Regulation (EG) No. 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms of 22nd Sept. 2003 (and consolidated versions)
- SR817.02 Food and Commodities Regulation from 16th December 2016 (LGV) (incl. revisions)
- SR817,022.51 Regulation of the Federal Department of Home Affairs concerning genetically changed Food (VGVL) from 23rd Nov. 2005 (incl. revisions)
- SR817.022.16 Regulation of the Federal Department of Home Affairs concerning Information about Food (LIV) from 16th Dec. 2016 (incl. revisions)
 The traceability for all GMO-free ingredients is guaranteed to their origin.

The supplied product complies with actual EU and Swiss legislation in regard to pesticides and contaminations including:

- SR817.021.23 Regulation of the Federal Department of Home Affairs concerning Maximal Levels of Pesticides in or on Products of Plant or Animal Origin (VPHR) from 16th Dec. 2016 (incl. revisions)
- SR817.022.15 Regulation of the Federal Department of Home Affairs concerning Maximal Levels of Contaminants (VHK) from 16th Dec. 2016 (incl. revisions)
- Regulation (EC) No 178/2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety of 28 January 2002 (and consolidated versions)
- Regulation (EC) No 1333/2008 on food additives of 16 December 2008 (and consolidated versions)
- Council Regulation (EEC) No 315/93 laying down Community procedures for contaminants in food of 8 February 1993 (and consolidated versions)
- Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin of 23 February (and consolidated versions)

The product has not undergone irradiation treatment

The product is free of Nano technology

Felchlin Switzerland provides distribution partners access to detailed specifications to, for example, assist with recipe calculations. Please treat this information as confidential and do not distribute it unnecessarily such as publishing specification information in your sales portfolios or on your website

Radiation Treatment

Nanotechnology

Conditions of Use

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Nutrition F	acts
50 Servings per container	
Serving size	100 g
Amount per serving	
Calories	615
	aily Value *
Total Fat 43.7 g	56.0 %
Saturated Fat 26.7 g	133.5 %
Trans Fat 0.2 g	
Cholesterol 0 mg	0.0 %
Sodium 74 mg	3.0 %
Total Carbohydrate 53.4 g	19.4 %
Dietary Fiber 1.3 g	4.6 %
Total Sugars 41.3 g	
Includes 40.8 g Added Sugars	81.6 %
Protein 1.4 g	
Vitamin D 0 mcg	0.0 %
Calcium 132 mg	10.0 %
Iron 1 mg	6.0 %
Potassium 55 mg	1.0 %
* The % Daily Value (DV) tells you how much a of food contributes to a daily diet. 2'000 calories general nutrition advice.	