

Product name **Malta**
White maltitol chocolate

Art.-No. **01125**

Date: 20.03.2013
Print: 07.04.2017

Sensory properties

odour: pure, without foreign smell

taste: milky sweet

consistency: firm

colour: yellowish white

appearance: rectangular block

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Packing 6 x 2 = 12 kg cardbox with inner PE foil

Shelf life

min. shelf life (months): 18

optimal storage conditions: cool and dry

Ingredients *ingredients with * = organic; allergens written in CAPITALS;
flavours: sequence according to flavouring-regulation*

sweetener maltitol

cocoa butter

WHOLE MILK POWDER

SKIMMED MILK POWDER

emulsifier SOYA LECITHINS

flavour vanillin

Allergens
Allergens as per annex II of Reg. EU No. 1169/2011 (ticked where applicable)

gluten	<input type="checkbox"/>
crustaceans	<input type="checkbox"/>
eggs	<input type="checkbox"/>
fish	<input type="checkbox"/>
peanuts	<input type="checkbox"/>
soya	<input checked="" type="checkbox"/>
milk	<input checked="" type="checkbox"/>
nut/almond	<input type="checkbox"/>
celery	<input type="checkbox"/>
mustard	<input type="checkbox"/>
sesame	<input type="checkbox"/>
SO2 > 10 ppm	<input type="checkbox"/>
lupines	<input type="checkbox"/>
molluscs	<input type="checkbox"/>

possible traces:
May contain traces of
nuts / almonds

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Hints / Declaration

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- cocoa: 31% mind.
- no GMO-labeling required concerning Regulation (EC) No 1829/2003 and 1830/2003
- For EU: contains naturally occurring sugars (from milk)
- with sweetener
- excessive consumption may induce laxative effects

Conformity of packing materials:

The packing materials we use comply with the German LFGB, the Reg. (EC) 1935/2004 and the Reg. (EC) 10/2011. It is suitable for the planned application.

Application hints

Area of application:

dosage:

Nutritional properties

average values (per 100 g / 100 ml)

energy (kJ):	2106
energy (kcal):	509
fat (g):	37,6
of which - saturates (g):	22,9
carbohydrates (g):	52,1
of which - sugars (g):	10,7
fibre (g):	0
protein (g):	7,1
salt (g):	0,265

Further nutritional properties

starch (g):	0
polyols (g):	41,4
mono-unsaturates (g):	12,5
poly-unsaturates (g):	1,5
trans-FA (g):	0,3
sodium (mg):	106
cholesterol (mg):	23
alcohol (g):	0

Microbiological data

	target value [cfu/g]	method
total aerob plate count	50.000	Plate Count Agar, 30°C, 2 d
yeasts	150	YGC-Agar, 25°C, 5 d
mould	150	YGC-Agar, 25°C, 5 d
enterobacteriaceae	50	VRBD-Agar, 37°C, 1 d

Further characteristical properties

milk fat (%):	6
cocoa butter (%):	31
total cocoa dry matter (%):	31
fat free cocoa dry matter (%):	0

Values not given in this sheet are not available or not relevant.

This spec sheet was compiled electronically according to our current knowledge and with reasonable diligence. It is valid without signature. It is not subject to an automatic revision / change service.