PRODUCTGROUP CHOCOLATE Description		ARTICLE NAME Choco battons 70% Allergen declaration (1169/2011/EC)				ARTICLE NUMBER	
						GMO declaration (regulation 1830/2003/EC)	
General	Dark chocolate made with cocoa beans from Dominican Republic	Cereals containing gluten	A	Nuts	A	In the production there are no ingredients that come from genetically modified organisms or which may	
		Shellfish	T	Celery	-	contain traces of it.	
		Eggs	A	Mustard	-	Traceability	
		Fish	-	Sesame seed	-	On the basis of the lot number, the traceability of the	
		Peanut	-	SO ₂ (> 10 mg/kg of 10 mg/l)	-	products are guaranteed to supplier level.	
		Soja	A .	Lupine	-	Production data	
Declaration of ingredients		Milk	A	Molluscs products	-	Produced and packaged in Belgium in a facility that	
ingredients: Cocoa mass, sugar, cocoa butter, sunflower lecithin. May contain traces of gluten, eggs, soya, milk and nuts.		(+) Present	t, (-) not pres	meets the requirements of the regulation 852/2004/EC and 853/2004/EC.			
		(▲) available in the company - not in the recipe				Packaging materials	
		Nutritional information (av	verage valu	All packaging materials meet the requirements of the			
		Energy kJ	2502	Carbohydrate (g)	37	regulation 1935/2004/EC and 10/2011/EC	
		Energy kcal	603	Of which sugars (g)	28	Vendor information	
Physico-chemical proporties		Fat (g)	45	Protein (g)	8,7		
min 7	70% Cocoa solids	Of which saturated fat (g)	27	Salt (g)	0,06		
Storage co	nditions					Englanta Blandad	
Store in a cool and dry place.						Frederic Blondeel TORRÉFACTEUR CHOCOLATIER	
						Ganshorensestraat 27-39	
		Microbiological criteria (Legal conformity 2073/2005/EG)				1081 Brussel-Koekelberg - Belgium	
		Total plate count N/A			www.frederic-blondeel.be		
		Yeasts	sts <300/g		t +32 (0)468/31.50.80		
Sustainability		Moulds	<300/g		info@frederic-blondeel.be		
Expiration date after production: +12 months		E.coli	<50/g			Document data	
		Salmonella	Salmonella absent/25g			Version 1 - 18/01/2021	

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