

**Organic Chocolate Confetti
with dark chocolate**

Valid from: 1-1-2025
date last updated: 1-9-2024



Product name : Organic Vegan Chocolate Confetti (DARK chocolate)
Product description : Dark chocolates with coloured sugar layer.
Article number : 800
Quality : organic - vegan - gluten free (<10ppm)
Certification : organic NL-BIO-01 EU/ NON EU Agriculture. (SKAL NL 027389)
Organic Regulation (EU) 2018/848.

Intended use : sweet snack for people > 3 years.
Best before from production : 15 months
Best before from delivery : min. 9 months.
Storage : keep cool and dry. Max. 25 C. 40% humidity
GMO status : does not contain Genetical Modified Organisms.
Costum Nomenclature (HS) : 18069050
Shape : round shape
Colour : mix of green, yellow, pink, blue and purple.
Smell/ Taste : typical, sweet and crispy
Weight per piece : app. 0,6g each.
Packaging : Bulk 4 KG per shipping carton.
Private Label by request

Ingrediënts EN: : Dark chocolate* 53% (cacao mass*, cane sugar*, cacaobutter*)
Coating: cane sugar*, rice starch*, coloring foods (concentrate of spirulina*, apple* carrot*, radish* and blackcurrant*), thickener (arabic gum*), coating agent (carnaubawax*).
Cacao solids: at least 60%.
* = from organic farming.
May contain traces of NUTS, PEANUTS and MILK.

Ingredienten (NL): pure chocolade: (cacaomassa*, rietsuiker*, cacaoboter*) Coating rietsuiker*, rijstzetmeel*, coloring foods:(concentraat van zeewier appel*, wortel*, radijs* en zwarte bessen*), verdikkingsmiddel: arabische gom*, coatingsmiddel (carnaubawa vaste cacaobestanddelen: minstens 60%. *= van gecontroleerde biologische landbouw. Kan sporen bevatten van NOTEN, PINDA's of MELK.

Ingrédients (FR): chocolat noir: (pâte de cacao*, sucre de canne*, beurre de cacac Enrobage: sucre de ris*, colorant alimentaire (concentré d'algues pomme*, carotte*, radis* et cassis*), agent épaississant (gomme arabe*), agent d'enrobage (cire de carnauba*).
Matière de cacao fixe : min. 60%. * = issu de l'agriculture biologique contrôlée. Peut contenir des traces de NOX, ARACHIDES ou LA

Zutaten (D):

Edelbitterschokolade: (Kakaomasse*, Rohrzucker*, Kakaobutter*
Überzug: Rohrzucker*, Reisstärke*, Färbendes Lebensmittel :
(Konzentrat aus Spirulina, Apfel*, Karotte*, Rettich* und Schwarz
Johannisbeere*), Verdickungsmittel (Gummi arabicum*),
Überzugsmittel (Carnauba-wachs*). Feste Kakao Bestandteilen:
mindestens 60%. * = aus kontrolliert ökologischer Landwirtschaft.
Kann Spuren von NÜSSEN, ERDNÜSSEN und MILCH enthalten

Percentage per ingredient	:	Cane sugar*	61,0%	NON EU
		Cacao mass*	26,0%	NON EU
		Cacao butter*	6,6%	NON EU
		Rice starch*	4,6%	NON EU
		Colouring foods (concentrates of spirulina*, apple*, carrot*, radish*, blackcurrant*	1,0%	EU EU/NON EU
		Thickener: arabic gum*	0,5%	NON EU
		Coating agent: carnaubawax*	0,5%	NON EU
		*from organic agriculture		
			100%	

Nutritional values

: per 100 g.

Energy KJ	2010	kJ
kcal	480	kcal
Fats	21	g
<i>of which saturated</i>	13	g
carbohydrates	67	g
<i>of which sugars</i>	62	g
Proteins	3,1	g
Fibres	5	g
Salt	0,01	g

Allergens

:

YES

NO

Celery		√	
Cereal containing gluten	'o'	√	< 10ppm
Eggs		√	
Fishes		√	
Lupin		√	
Milk	'o'		traces
Molluscs		√	
Mustard		√	
Nuts	'o'		traces
Peanuts	'o'		traces
Sesame		√	
Shellfish		√	
Soya		√	
Sulphites in concentration of	at least 10 mg/ kg	√	

'o' = not subject to declaration.

Microbiological information

Total bacterial load	<50000 kve/g
Moulds	<1000 kve/g
Yeasts	<1000 kve/g
Escherichia Coli	<100 kve/g
Enterobacteriaceae (37°C)	<10 kve/g
Coliform Bacteria	<10 kve/g
Salmonella	absent per 250 gram

