

**Artikelnummer 11201**

**Belgotruffels Hasselnöt**

**SE/NO/DK Ingredienser:** socker, vegetabiliskt fett (kokos, palmkärna, palm), **skummjökspulver** (18%), **vasslepulver** (mjölk/mælk/melk), arom, **emulgeringsmedel** (lecitin (**soja/soya**), sorbitantristearat), naturlig vaniljsmak.

**Innehåller: mjölk/mælk/melk, soja/soya.**

**Kan innehålla spår av gluten, nötter, ägg.**

Bäst före: se tryck. Förvara på sval och torr plats.

<b>Närings typiska värden</b>	<b>per 100 gr</b>
Energi	2273 kj / 548 kcal
Fett	36 g
- Varav mättat fett	32 g
Kolhydrat	49 g
- Varav sockerarter	46 g
Fiber	6,0 g
Protein	4,6 g
Salt	0,09 g

Allergiråd: För allergener, se ingredienser markerade i **FET STIL**

Förvaras på en sval, torr plats.

Nettovikt: 150 g

Konsumentkontakt; [info@intercandy.se](mailto:info@intercandy.se)

11201

<b>Product Specification Form</b>		<b>inter:candy</b> CONFECTIONARY	
Bilag	Side 1 af 4	Filnavn:	B444.doc
Ansvar: ICC	Godkendt: LEDELSEN	Version:	17-03-2021

**ALL BOXES REQUIRED TO BE FILLED IN, THANK YOU!**

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MANUFACTURER NAME & ADDRESS: Q Chocolate BV Entrepotstraat 8 9100 Sint-Niklaas	CONSUMER UNITS PER CARTON: 12	CARTONS PER EUR-PALLET: 84
	CONSUMER UNIT DIMS. (L*W*H): 140 X 79 X 110 (mm)	CARTONS PER LAYER: 12
BRAND NAME: Belgotruff	OUTER CARTON DIMS. (L*W*H): 285 X 250 X 235 (mm)	NUMBER OF LAYERS: 5
NAME OF PRODUCT: cocoa dusted truffles - hazelnut	DATE: DD.MM.YYYY	SHELF LIFE (WEEKS): 77 weeks
MANUFACTURER'S ITEM NUMBER: CU-370384	STORAGE TEMPERATURE (if any): 12 - 18°C	PRODUCED: days months years before best before date
PRODUCT BARCODE: 5420066 370384	NET WEIGHT CARTON: 1.8 kg	LOCATION OF THE PRINTED DATE ON THE PACKAGING: Bottom of the box (next to barcode)
CARTON BARCODE: 5420066 300381	GROSS WEIGHT CARTON: 2.4 kg	MATERIAL OF PACKAGING: Opp metalized bag in paperboard box
GROSS CARTON EAN (IF ANY):	TECHNICAL/LEGAL DESCRIPTION OF PRODUCT: Cocoa dusted truffles with caramel flavour	TARIC NUMBER (EU): 1806 9090
NET WEIGHT CONSUMER UNIT: 150g		
GROSS WEIGHT CONSUMER UNIT: 180g		

164,5

**INGREDIENTS IN DECENDING ORDER (IF ANY ADDITIVES USE E-NUMBERS).**

Percentages needed according to QUID Regulation.

Ingredients:	Made from g or kg
	% in the finished product
1 sugar	42.5%
2 vegetable fat (coconut, palm kernel, palm)	33.5%
3 skimmed cocoa powder	18.5%
4 whey powder (milk)	4.5%
5 soy lecithin	< 1%
6 sorbitan tristearate	< 1%
7 natural vanilla flavour	< 1%
8 flavour	< 1%
9	
10	
11	
12	

**ALLERGENS – CROSS CONTAMINATION**

Any possibility of unintended transfer (cross contamination) of any of below allergens, which do not appear from the recipe/specification?					
	YES	NO		YES	NO
GRAIN PRODUCTS W/GLUTEN CONTENTS	x		NUTS AND ALMONDS	x	
If contains gluten, what is the origin? Wheat			If yes, this includes:		
CRUSTACEAN		x	ALMONDS	x	
EGGS	x		HAZELNUTS	x	
FISH		x	WALNUTS		x
PEANUTS		x	CASHEWS		x
SOYA	present		PECAN NUTS		x
MILK	present		BRAZIL NUTS		x
CELERY		x	PISTACHIO NUTS	x	

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MUSTARD		x	MACADAMIA OR QUEENSLAND NUTS	x	
SESAME SEEDS		x	LUPIN		x
SULPHUR DIOXIDE & SULPHITES >10mg/kg		x	MOLLUSC		x
HAS EVERYTHING TECHNICALLY POSSIBLE BEEN DONE TO AVOID THIS TRANSFER OF ALLERGENS?				YES	NO

## CURRENT NUTRITION DECLARATION ON THE PRODUCT (ENGLISH OR DANISH) (ONLY APPLIES IF THIS IS AN EXISTING PRODUCT)

Product legal description:

Ingredients:  
Can Contain Traces Of:

Nutritional values		per 100g	per portion (only if this is on the physical product, STATE PORTION SIZE HERE)
Energy	kJ		
	kcal		
Fat			
- of which saturates			
Carbohydrate			
- of which sugars			
Fibre			
Protein			
Salt			

Storage conditions (unopened):  
Consumer storage advice after opening (example: keep in airtight container after opening):  
Durability in days from opening of unit/product:

Manufactured/Packed by:

Origin indication of the main ingredient (European Commission regulation 2018/7751):

## ORIGIN OF PRIMARY INGREDIENT (if not stated above)

Origin indication of the main ingredient (European Commission regulation 2018/7751): Belgian truffles  
Origin indication of the main ingredient (European Commission regulation 2018/7751):  
Origin indication of the main ingredient (European Commission regulation 2018/7751):

## IF STATED IN THE INGREDIENT LIST, PLEASE INDICATE ORIGIN OF ADDITIVES (VEGETABLE OR ANIMAL)

E 101	E 104a	E 160a
E 161g	E 252	E 270
E 304	E 322 : vegetable	E 325
E 326	E 327	E 328
E 329	E 422	E 431
E 432	E 433	E 434
E 435	E 436	E 442
E 445	E 470a	E 470b
E 471	E 472a	E 472b
E 472c	E 472d	E 472c
E 472f	E 473	E 474
E 475	E 476	E 477
E 479b	E 481	E 482
E 483	E 491	E 492: synthetic
E 493	E 494	E 495
E 570	E 585	E 626
E 627	E 628	E 629
E 630	E 631	E 632
E 633	E 634	E 635
E 640	E 920	E 1517
E 1518		

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## CLAIMS ON EXISTING PRODUCT (OR POSSIBLE TO CLAIM ON NEW PRODUCT)

GLUTEN FREE:	LACTOSE FREE:	ORGANIC:
PALMOIL FREE:	SUGAR FREE:	NO ADDED SUGAR:
SUITABLE FOR VEGETARIANS:	SUITABLE FOR VEGANS:	HALAL: X

## PLEASE FILL IN BELOW PERCENTAGE AMOUNTS TO USE FOR DANISH VAT/TAX

TOTAL COCOA IN THE PRODUCT	COCOA POWDER IN THE DOUGH ONLY	TOTAL CARAMEL IN PRODUCT	TOTAL FILLING IN PRODUCT	COATING/GLAZE ON THE PRODUCT
18%	18%	0%	99%	1%

## FURTHERMORE DECLARE:

TYPE OF FAT AND AMOUNT IN PERCENTAGE USED ( <i>Palm oil etc. Also, state vegetable or animal</i> ): 33.5 % ( <i>mixture is unknown</i> )			
IF PALM OIL USED, IS IT SUSTAINABLE RSPO?		YES	NO
If yes, to which degree:	Book&Claim	Mass Balance (MB)	Segregated (SG)
THE AMOUNT OF RSPO PALMOIL IN PERCENTAGE IN THE PRODUCT: 0 %			
IF COCOA IS USED, IS IT SUSTAINABLE UTZ/RFA?		YES	NO
THE AMOUNT OF UTZ/RFA COCOA IN PERCENTAGE IN THE PRODUCT: 0 %			
If yes, to which degree:		Mass Balance (MB)	Segregated (SG)
WHETHER FAT IS HYDROGENATED	YES	PARTLY	NO
TRANSFATTY ACIDS IN % OF PRODUCT ( <i>max 2 % allowed in Denmark and Norway</i> ): 0.1 %			
ANY PRECAUTION MADE IN ORDER TO REDUCE FORMATION OF ACRYLAMIDE?		YES	NO
GENETICAL MODIFIED INGREDIENTS:		YES	NO
HAVE ANY OF THESE DYESTUFFS BEEN APPLIED?: E102, E104, E110, E122, E123, E124, E128, E129, E151, E154, E155, E180		YES	NO

## PACKAGING: TRAY – FOIL (CONSUMER UNIT)

TYPE OF MATERIAL USED FOR TRAY/FOIL: OPP metalized foil	
PVC IN TRAY/FOIL:	YES NO
MATERIAL USED FOR TRAY/FOIL IS INTENDED TO COME IN CONTACT WITH FOOD (EFSA): ( <a href="http://WWW.EFSA.EUROPA.EU">WWW.EFSA.EUROPA.EU</a> )	YES NO
DOES THE MATERIAL USED FOR TRAY/FOIL COMPLY WITH THE CURRENT LEGISLATION FOR MATERIALS AND ARTICLES INTENDED FOR CONTACT WITH FOOD INCLUDING: THE COMMISSIONS REGULATION (EF) NO. 2023/2006 THE EUROPEAN PARLIAMENTS AND THE COUNCIL'S REGULATION (EF) NO. 1935/2004 THE COMMISSIONS REGULATION (EF) NO. 10/2011	YES NO
TRACEABILITY OF TRAY / FOIL FROM ORIGIN:	YES NO
PLEASE ATTACH DECLARATION OF COMPLIANCE FOR THE PACKAGING OF THE PRODUCT	

## MUST BE FILLED IN % IN FINISHED PRODUCT:

WHEAT FLOUR 0 %	STARCH FROM POTATOES 0 %	WHOLE EGG LIQUID 0 %
OTHER FLOUR (STATE TYPE) 0 %	MILK POWDER 0 %	WHOLE EGG POWDER 0 %
SUGAR 42.5 %	SKIMMED MILK POWDER (MAX 1,5% FAT) 0 %	EGG YOLK POWDER 0 %
DEXTROSE/GLUCOSE 0 %	MILK PROTEINS (KASSEIN/ALBUMIN) 4.5 %	EGG WHITE 0 %
GLUCOSE SYRUP/CORN + Dry matter in % 0 %	CONDENSED MILK 0 %	JAM (STATE TYPE) 0 %
STARCH FROM FLOUR + Dry matter in % 0 %	BUTTER (MILK FAT) 0 %	WATER 0 %
STARCH FROM CORN + Dry matter in % 0 %	MARGARINE/OTHER FAT 0 %	

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## CONVERSION FACTORS FOR THE CALCULATION OF ENERGY

Nutritional values per 100g		Are the nutritional values	Calculated <input type="checkbox"/>	Analysed <input type="checkbox"/>
<b>ENERGY:</b>	<b>Kj: 2269</b>	<b>KCAL: 547</b>		
Fat	36 g	Salt (NaCl)		0.09 g
Saturates	32 g	Moisture		n/a g
- monounsaturates	g	Ash		n/a g
- polyunsaturates	g	Organic acids		g
Carbohydrate (corrected for dietary fibre)	49 g	Sugar alcohols		0g
- Here of Sugars	46 g	Alcohol		0 g
Proteins	4.6 g	Inulin/oligofructose		0 g
Fibre	6.0 g	Others		g
Sodium	0.036 g			

## CHOCOLATE PROPERTIES (ONLY APPLIES TO CHOCOLATE) (DANISH LAW)

Type of chocolate	
If filled, which filling	
Cocoa solids (minimum)	%
Total dry cocoa solids	%
Cocoa butter	%
Dry milk solid	%
Dry non-fat cocoa solids	
Additional information?	

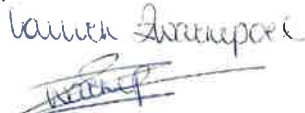
## QUALITY

PLEASE ATTACH DOCUMENTATION FOR HACCP STUDIES, RISK ANALYSES, FACTORY TRIALS, PRODUCT ANALYSES AND SHELF-LIFE TESTS	
PLEASE SPECIFY HOW OFTEN YOU ARE ANALYZING THIS PRODUCT AND WHAT IT IS ANALYZED FOR (INCL. SHELF-LIFE TESTS)	End product: 2X/year THT: 1X/3years  Analysis in attachment.

We hereby confirm that the above information is true and correct.  
Our products are produced in conformity with present European Commission (EC) legislation.  
In case of any changes in the product, we will inform Inter Candy A/S.

Sint-Niklaas / 25/05/2023


Place / date

  
Stamp / signature of supplier of the data

The product specification form has been evaluated and found valid by the quality department at Inter Candy (after the receipt of the form from the supplier).

HELSINGBORG 25/5-23

Place / date

  
Stamp / signature of Inter Candy A/S