

TDS - SPECIFICATION CHOCO HAZELNUT WITHOUT ADD SUGAR

General information	
Company name	Valnuts Ltd
Manufacturing address	Geo Milev 4 Str. , Hisarya 4180, Bulgaria
Food production facility	Nº 01682/31.03.17
Registration number	Nº16080039
Product Name	Choco Hazelnut Without add Sugar
Origin of ingredients	Hazelnuts -Turkey/ Other ingredients - EU/NON EU
HS code	18 06 9060 / 20 08 19

Ingredients:

35% roasted peeled hazelnuts, isomalt, non-hydrogenated shea butter, dry milk, cocoa powder, rapeseed oil, sunflower lecithin, antioxidant - rosemary extract, sea salt, vanilla.

Product description

Composed of 35% carefully selected hazelnuts, this spread features a rich nutty base that is perfectly complemented by the natural sweetness of isomalt, the rich taste of milk and the creamy smoothness of non-hydrogenated shea butter. With a homogeneous consistency, free from lumps and grittiness.

Product application

Choco spreads are widely used in the healthy food industry and protein and keto kitchen! It is perfect for filling protein and health sweets as well as makes it suitable finish for croissants, pancakes and waffles.

It is suitable for dietary and diabetic recipes, for extensive use in confectionery and baking, and it is also easy and convenient to add to smoothies and shakes!

Target groups

Families with children, healthy food lovers, culinary experts, connoisseurs of quality and delicious food and many recipes.

Advantages

High hazelnuts content, excellent and intense nuts flavour, sweetened with isomalt without added artificial flavours, colours and preservatives.

No added hydrogenated fats and no GMO products! Low glycemic index.

Easy spreadable and suitable for baking.

Product physical parameters		
Parameter	Specification	Test Method
Grade	Food Grade	Organoleptic
Color	Brown	Organoleptic
Appearance	Dark creamy spread	Visual
Odor	Pleasant on chocolate and hazelnuts	Organoleptic
Taste/Flavor	Milk chocolate with hazelnuts	Organoleptic

TDS – Specification

Physicochemical indicators		
Parameter	Specification	Test Method
Moisture	1.8% Max.	
PRODUCT MICROBIOLOGICAL PARAMETERS		
B1+B2+G1+G2	<0,4 µg/kg	
Salmonella	NOT FOUND	ISO 6579-1:2017
Coli Forms	NOT FOUND	ISO 16649-2:2001
Yeast & Mould	100 cfu/g	
Enterobacteriaceae	0 cfu/g (n = 5; c=2; M ≤ 1000; m ≤ 100)	

Shelf Life

Choco Hazelnut has a minimum shelf life of 12 months from the date of manufacture if retained in original packing away from direct sunlight, moisture and air.

Packing

Buckets - 10, 5 or 1kg

Jars – generally in 200g there is a possibility for 300g

Allergens

Hazelnuts, milk may contain traces of other nuts or seeds.

Storage

Dry and ventilated place without direct sunlight!

Temperature up to 25C

Humidity up to 75%

Label size:

200 g. - 210 x 53 mm

300g. - 210 x 79 mm

Logistic information:

Jars

Packaging	Jars per Pack	Packs per Layer	Layers per Pallet	Total Jars per Pallet	Net Weight per Pack (kg)	Gross Weight per Pack (kg)	Net Weight per Pallet (kg)	Gross Weight per Pallet (kg)
200g	6	29	11	1914	1,2	2,25	383	720
			or 12	/ 2088			/ 418	/ 785
300g	6	29	9	1566	1,8	3,08	470	805
			or 10	/ 1740			/ 522	/ 895

Buckets

Packaging	Buckets per Layer	Max Layers per Pallet	Total Buckets per Pallet	Net Weight per Bucket (kg)	Gross Weight per Bucket (kg)	Net Weight per Pallet (kg)	Gross Weight per Pallet (kg)
1 kg	55	10	550	1	1.05	550	580
5 kg	18	7	126	5	5.20	630	660
10 kg	15	5	75	10	10.38	750	780

Nutritional Value

Nutrition facts	100rp.
Calories	579kcal.
Fats	44rp.
Saturated fats	8rp.
Protein	6rp.
Total Carbohydrate	40rp.
Total Sugars	7rp.
Salt	0.2rp.

Food Signs

