

Technical Specification: MC 8476 / 8575 – BRESILIENNE – 10 x 1,5kg / 2kg

General Information

Code	8476	8575
Description	Hazelnut crunch 20%	Hazelnut crunch 20%
Origin	Belgium	Belgium
Shelf Life	8 months	8 months
Brand	Marcor	Marcor
Units per carton	10 x 1,5 kg	2 kg
Cartons per pallet	25	198
Cartons per layer	5	18
Layer per pallet	5	11
EAN-article	05410676084764	05410676085754
Net weight	15 kg	2 kg

Organoleptic Parameters

Description	Granules 2/4mm
Taste / Odeur	Characteristics of hazelnut crunch (sugar and hazelnuts)
Texture	Crunchy
Colour	Golden brown

Ingredient List

Ingredients
Sugar
Hazelnuts

Product Specific Information

Hazelnut crunch 20%	Hazelnut crunch is made out of chopped roasted hazelnuts and granulated sugar. Roasting of these two ingredients allows the coating of hazelnut kernels by sugar crystals and to give a golden-brown coating.
---------------------	---

Foreign body control

Metal detection	Fe	< 2.5 mm
Metal detection	non-Fe	< 2.5 mm
Metal detection	stainless steel	< 2.5 mm
Other measures		Visual inspection

Microbiology (at production)

Moulds	< 10000 CFU / g
Yeasts	< 10000 CFU / g
Salmonella	Absence / 25g

Physical and chemical characteristics

Aflatoxins B1	< 2 ppb
Aflatoxins B1+B2+G1+G2	< 4 ppb

Nutritional Values :

Average NV	Per 100g
Energy	1915 kJ / 458 kcal
Fat	14g
Of which saturated	1.1g
Carbohydrates	81g
Of which sugars	81g
Protein	2.8g
Fibers	1.6g
Salt	0g

The nutritional values above can vary from the labels.

Storage conditions

Keep cool and dry.

Intolerance Data

Ingredients and derivates causing hypersensitivity according to EU legislation.	Used in the product (incl. as carrier for additives, carry over additives, processing aid).			Able to cross contaminate the product?	
	Yes	No	?	Yes	No
Cereals containing gluten and products thereof (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)		X			X
Crustaceans and products thereof		X			X
Eggs and products thereof		X			X
Fish and products thereof		X			X
Peanuts and products thereof (inc. oil)		X			X
Soybeans and products thereof (inc. lecithin)		X			X
Milk and products thereof (inc. lactose)		X			X
Nuts and products thereof (incl. oil)					
- Hazelnut	X				
- Walnut		X		X	
- Almond		X		X	
- Cashew		X		X	
- Pecan nut		X		X	
- Brazil nut		X		X	
- Pistachio nut		X		X	
- Macadamia nut		X			X
Celery and products thereof		X			X
Mustard and products thereof		X			X
Sesame and products thereof (inc. oil)		X			X
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO ₂		X			X
Lupine and products thereof		X			X
Molluscs and products thereof		X			X

Legal Information

The supplier hereby declares that all products delivered to Markelbach & Corne comply with all relevant European and Belgian legislation, as for instance:

Contaminants: EC/2023/915 (and amendments): setting maximum levels for certain contaminants in foodstuffs

Material and articles coming into contact with food: EC/1935/2004, EC/2023/2006 and EC/10/2011 (and amendments).

Food information and allergens: EC/1169/2011 and amendments

Pesticide residues: EC/396/2005, 2007/7/EC, 86/362/EC, 90/642/EC and their amendments.

Coating materials: BPA and others EC/1895/2005 of 18 November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food.

Radioactive contamination of food and feed: regulations EC/2016/52, EC/2016/6 EC/733/2008.

GMO declaration :

The representative from Markelbach & Corne N.V. declares and certifies that this product is GMO free and is thus not included within the application of the scope of EC 1829/2003, regarding genetically modified foods and animal feed, nor of EC 1830/2003, regarding traceability and labelling of GMO and traceability of products derived from genetically modified foods.

Declaration of Non-Ionisation & Non-Irradiation:

The undersigned, declares and certifies that this product has not been radiated or is not treated in any way by Ionising rays cfr. ionisation EC/1169/2011 , EC/2+3/1999 & Irradiation EC/6/2016.

Validation

(Electronically) Created by:	(Electronically) Validated by:
QO Quality	Quality department
Date: 14/12/2023	Date: 16/05/2024
Version Number	V12.2023