



Technical Product Specification

MoMe Spoon Vanilla (60units)

SPO20

(NL/FR/DE/ENG/CZ/S/DK/IT/ES)

Author: Sabine Neyt

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Version: 2

Creation date: 27/5/2020

PRODUCT DESCRIPTION

Legal productname: Vanille chocolate on a spoon
Preparation: Dissolves in hot milk
Melt the chocolate by stirring in hot milk



1 INGREDIENTS

Sugar, cocoa butter, whole milk powder, vanilla flavouring (1%), vanilla seeds, emulsifier: lecithins (soy). (Cocoa solids: 32% minimum). Can contain traces of hazelnuts.

2 PRODUCT SPECIFICATION

2.1 Sensorial data

Colour: creamy
Appearance: from light glossy to matt
Consistency: hard, solid
Odour: typical for the product, sweetish, milky, without any foreign odours
Flavour: typical for the product, sweet, milky, without any foreign flavours

2.2 Chemical and physical characteristics


<u>PARAMETER</u>	<u>TARGET</u>
Moisture	0,8 g/100ml
Ash	1,28 g/100ml

2.3 Microbiological risks

<u>PARAMETER</u>	<u>TARGET (cfu/gram)</u>
Enterobacteriaceae	<1,0 x10 ¹
Salmonella	Absent in 25g
Coliformi	<1,0 x10 ¹

2.4 Methodes of treatment

Tempering

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3 GMO-STATUS

Our products do not contain or consist of GMO.

Not applicable - no ingredients, carriers or micro-organisms derived GM sources. No specific labelling is required for the product on the basis of the Commission Regulation (EC) 1829/2003 and CE N° 1830/2003.

4 ALL EU LAW APPLICABLE

The product and the packaging materials used are in accordance to the applicable EC regulations mentioned below:

Directive 2000/36/EC of the European Parliament and of the Council of 23 June 2000 relating to cocoa and chocolate products intended for human consumption;

Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives;

Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs;

Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety;

Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers;

Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs;

Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs;

Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin;

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food;

Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food.

5 GROUP OF CONSUMER

This product is not suited for diabetics and people with milk, soy and/or hazelnut allergie.

6 NUTRITIONAL COMPOSITION

<u>CONSTITUENTS</u>	Per 100g	
Energy (kJ)	2432	kJ
Energy (kcal)	581	kcal
Fat (g)	38	g
Of which saturates	23	g
Carbohydrates (g)	53	g
Of which sugars	53	g
Protein (g)	5,8	g
Salt (g)	0,21	g



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7 CODE TRACEABILITY

LOT CODE	00XXXAAAAAAAA 0 = year of production -2 X = refers to which day it was produced in that year A = article number
BEST BEFORE	DD/MM/YYYY

8 LOGISTIC

	<u>Content</u>	<u>Net</u>	<u>Gross</u>	<u>Dimension (mm)</u>	<u>Ean-code</u>
Unit	Solo Spoon	33g		35x35x150H	
Display	60 units	1,98kg		165x150x295H	5425019409098
Layer	20 displays				
Pallet	200 cartons	396kg		1200x800x1800H	

9 DIVERS

Transport & storage: The optimum storage and transport temperatures are 12 - 20°C.

Shelf life: Production date + 12 months

Guaranteed upon delivery: 8 months

Manufacturer: Ciocorom – Romania

GN-code: 18069019 - Chocolate, chocolate, products

STAMP	Approved
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