

Version: 7
Valid from: 01.01.2018

Product Specification

Customer



1. Identification / Origin

| | |
|--|--|
| Product name: | HELLMA Mandel in der Kakaohülle 380 St. |
| Article number: | 70000173 |
| Legal name of the product: | Almonds covered with dark chocolate dusted with cocoa powder |
| Commodity code / customs tariff number: | 18063210 |
| Country of origin: | Italy |
| EU- / Organic controll body/authority / identification mark: | - |

2. Shelf life & Storage

| | |
|-----------------------------------|---|
| Transport notes: | Temperature controlled transport is advised. |
| Storage information: | May lose color when exposed to humidity and heat. |
| Storage at: | 18 to 25° C; rel. Humidity 25% |
| Remaining shelf life by delivery: | 8 months |

3. Marking & Traceability

Each item is marked so that traceability is guaranteed in accordance with Regulation (EC) No 178/2002.

| Parameter | Available | Breakdown of the coding and indication of its position |
|-------------------------------------|---|--|
| Best before / expiration date (BBD) | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | DD.MM.YYYY; on carton box and portion pack |
| Batch marking/identification (LOT) | <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | LXX XXX; on the carton box label |

4. Packaging

Weight in grams and dimensions in millimeters ; sub-packaging only if such is present in the form of e.g. a tray.

Data according to the GDSN Package Measurement Rules Standard (Release 2.5.3, Ratified, Jan 2018).

| | | | |
|--|------------|---|------------|
| Type of single portion pack: | Flowpack | Weight (gross): | 2,50 |
| Dimensions of single portion pack (WxDxH): | 30x55x10 | Weight (net): | 2,40 |
| Content of sub-package (quantity of portions): | | Weight (gross): | 0,00 |
| Number of sub-packages: | | Weight (net): | 0,00 |
| Dimensions of sub-package (WxDxH): | | Type of sub-package: | |
| Contents of carton (total quantity of portions): | 380 | Weight (gross): | 1.098,00 |
| Dimensions of carton (WxDxH): | 262x296x72 | Weight (net): | 912,00 |
| Cartons per Layer (TI) | 12 | Weight packaging material (cumulated for one carton) | 186,00 |
| Layers per pallet (HI) | 26 | Cartons per pallet (TI x HI) | 312 |
| Pallet height | 1.872 | Pallet weight incl. base* | 362.576,00 |
| Pallet height incl. base* | 2.017 | Pallet weight | 342.576,00 |

****Pallet base height: 145 mm, pallet base weight: 20.000 g (20kg)***

| | |
|---------------------------|---------------|
| GTIN single portion pack: | - |
| GTIN sub-package: | - |
| GTIN carton: | 4003148701736 |

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HELLMA
Mehr Ideen pro Portion

5. Sensory description

| | |
|--------------|--|
| Appearance: | ovale shape with dark, velvety cocoa coating |
| Odor: | chocolate |
| Taste: | dark chocolate, almond |
| Consistency: | solid, easy to bite |

6. Composition / Ingredients

Data (incl. QUID & E numbers) in accordance with articles 18 to 22 of Food Information Regulation (EC) No. 1169/2011.

Ingredients: dark chocolate 63% (cocoa mass, sugar, cocoa butter, emulsifier: SOY lecithin (E322); natural vanilla flavor), roasted ALMONDS 30%, cocoa butter, cocoa powder 3.5%.

| | |
|---|---|
| Additional notes / allergen traces / intolerance warning: | Cocoa: 56% minimum. May contain traces of MILK and other NUTS. |
|---|---|

7. Product attributes

Nutritional values per 100 g

Data in grams and in accordance with article 30 of Food Information Regulation (EC) No. 1169/2011.

| Calculated <input type="checkbox"/> | Analyzed <input type="checkbox"/> | Literature value <input checked="" type="checkbox"/> |
|-------------------------------------|-----------------------------------|--|
| Energy* | | 2264 / 542 kJ / kcal |
| Fat* | | 41,00 g |
| of which saturates* | | 12,00 g |
| of which mono-unsaturates | | g |
| of which polyunsaturates | | g |
| Carbohydrate* | | 35,00 g |
| of which sugars* | | 26,00 g |
| of which polyols | | g |
| of which starch | | g |
| Fibre | | g |
| Protein* | | 4,00 g |
| Salt* ¹ | | 0,30 g |

* Required; ¹ calculated as sodium multiplied by factor 2,5

Allergenic ingredients

| | Contained <input type="checkbox"/> None <input type="checkbox"/> Yes | Cross-conta. <input type="checkbox"/> None <input type="checkbox"/> Yes | Ingredients |
|---|--|---|---------------|
| Cereals containig gluten * | <input type="checkbox"/> Yes | <input type="checkbox"/> Yes | |
| Crustaceans and product thereof | <input type="checkbox"/> Yes | <input type="checkbox"/> Yes | |
| Eggs and products thereof | <input type="checkbox"/> Yes | <input type="checkbox"/> Yes | |
| Fish and products thereof | <input type="checkbox"/> Yes | <input type="checkbox"/> Yes | |
| Peanuts and products thereof | <input type="checkbox"/> Yes | <input type="checkbox"/> Yes | |
| Soybeans and products thereof | <input checked="" type="checkbox"/> Yes | <input type="checkbox"/> Yes | soya lecithin |
| Milk and products thereof (incl. lactose) | <input type="checkbox"/> Yes | <input checked="" type="checkbox"/> Yes | |
| Nuts and products thereof ** | <input checked="" type="checkbox"/> Yes | <input checked="" type="checkbox"/> Yes | almonds |
| Celery and produts thereof | <input type="checkbox"/> Yes | <input type="checkbox"/> Yes | |
| Mustard and products thereof | <input type="checkbox"/> Yes | <input type="checkbox"/> Yes | |
| Sesame seeds and products thereof | <input type="checkbox"/> Yes | <input type="checkbox"/> Yes | |
| Sulphur dioxide and sulphites < 10 mg/kg or 10 mg/l in terms of total SO2 | <input type="checkbox"/> Yes | <input type="checkbox"/> Yes | |
| Lupine and products thereof | <input type="checkbox"/> Yes | <input type="checkbox"/> Yes | |
| Molluscs and products thereof (snails, clams or cephalopods) | <input type="checkbox"/> Yes | <input type="checkbox"/> Yes | |

* wheat, rye, barley, oats, spelt, kamut or their hybridised strains

** almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts

Additional product characteristics

| | <input type="checkbox"/> None <input checked="" type="checkbox"/> Yes |
|---|--|
| Gluten-free, i.e. < 20mg/kg Gluten | <input checked="" type="checkbox"/> Yes |
| Lactose-free, i.e. < 10 mg Lactose / 100g or ml | <input type="checkbox"/> Yes |
| Organic | <input type="checkbox"/> Yes |
| UTZ | <input type="checkbox"/> Yes |
| RSPO | <input type="checkbox"/> Yes |
| Halal | <input type="checkbox"/> Yes |
| Kosher | <input checked="" type="checkbox"/> Yes |
| Fairtrade | <input type="checkbox"/> Yes |
| Irradiated or treated with ionising radiation | <input type="checkbox"/> Yes |
| Packed in a protective atmosphere | <input type="checkbox"/> Yes |
| Contains caffeine | <input type="checkbox"/> Yes |
| Does NOT contain ingredients of animal origin (vegan) | <input type="checkbox"/> Yes |

Mandatory additional information

| | <input checked="" type="checkbox"/> None <input type="checkbox"/> Yes |
|--|--|
| With sweetener(s) | <input type="checkbox"/> Yes |
| With sugar(s) and sweetener(s) | <input type="checkbox"/> Yes |
| Contains a source of phenylalanine (Aspartame) | <input type="checkbox"/> Yes |
| Excessive consumption may produce laxative effects | <input type="checkbox"/> Yes |

Microbiological parameters

Indicate the five most important and product relevant parameters

| Parameter | max. Value | Unit | Methodology |
|---------------------------------|--------------|-------|------------------|
| Counts total coliforms at 30° C | < 100 | CFU/g | ISO 4832/2006 |
| Yeast counts | < 1000 | CFU/g | ISO 21527 1:2008 |
| Mould counts | < 100 | CFU/g | ISO 21527 1:2008 |
| Listeria | n.d. in 25 g | | ISO 11290-1:1996 |
| Salmonella | n.d. in 25 g | | ISO 6579:2002 |

Abbreviations as following: cfu: colony forming unit; n.d.: not detected; n.a.: not available

8. Declaration on the use of genetically modified organisms (GMO)

The supplier guarantees that the product is not subject to the labeling requirements under EU regulations (EC) No 1829/2003, (EC) No 1830/2003 (genetically modified food and feed) and (EC) No 258/97 (Novel food) and is marketable according to these rules. The supplier also guarantees that no genetically modified ingredients are detectable by a validated method of analysis.

9. Other

We hereby guarantee that the statements made are full and correct. We hereby agree, should changes be made to the specification, to inform HELLMA Gastronomie-Service GmbH thereof in advance and without solicitation; in this respect Section 1, Paragraph 2 of the Quality Agreement shall apply

In its composition, manufacture and packaging the product meets each of the provisions, guidelines and regulations of foodstuffs legislation in full and is marketable as a foodstuff. The packaging is suitable for foodstuff production and satisfies both Regulation (EC) No. 1935/2004, including individual measures relating thereto, and Regulation (EC) No. 2023/2006 (GMP).

10. Changelog

- 2019-03-28 Completed *Nutritional values per 100 g*
- 2019-01-29 Initial publication of product specification data sheet Version 7 in English language