

Product Specification

Printed: 18-08-22, 14:11:17

Shavings white 2kg

Smet Chocolaterie

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Belgium

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General Information

Item No.	E0448
Description	Shavings white 2kg
Description Legal	Chocolate white
Type	
Tariff No.	17049030
EAN Code	5410668900188



This product specification will be sent by e-mail or by mail in duplicate.

Remarks and comments can be submitted within a limited period of 1 month after the dispatch date of the specification.

If no reaction has been received within this time frame, the product specification will be considered as accepted and approved.

The exporter of the products covered by this document declares that, except

otherwise clearly indicated, these products are of EU Preferential Origin" exporter: Smet Productions

Ingredient Declaration (%)

sugar	=	53.70	
Cocoa butter	=	24.90	
Whole MILK powder	=	14.90	
Lactose (MILK)	=	3.00	
Whey powder (MILK)	=	3.00	
emulsifier	<	1.00	
sunflower lecithin			100.00
Natural vanilla flavouring	<	1.00	

Chemical Standards	Min %
Milk Fat	4
Dry Cocoa Solids	25.7
Dry Milk Solids	15

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Nutrition values (g / 100 g)

Information Source Nutrition	Based on literature		
Energy (kJ)	2.260	Of Which Saturates	17,6
Energy (kcal)	540	Of Which Monounsaturates	10,1
Protein	4,2	Of Which Polyunsaturates	1,3
Carbohydrate	65	Of Which Trans Fatty Acids	0,3
Of Which Sugars	64,2	Fibre	0
Added Sugars	56,7	Sodium (mg)	88,5
Cholesterol	0,011	Salt	0,22
Fat	29,3	Water	1

Vitamins and minerals (mg/100g)

A (Retinol)	0,1	B1 (Thiamine)	0,1
B2 (Riboflavine)	0,3	B3 (Nicotineacid)	0,2
C (Ascorbineacid)	1,7	D (Calciferols) in mcg	0,2
E (D- a- tocoferol)	2,1	Magnesium	19,6
Phosphorus	144,4	Potassium	252,3
Calcium	198,4	Iron	0,3
Zinc	0,7		

Standards	Max.	Unit of Measure	Method
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Microbiology			
Total plate count	5000	CFU/G	AFNOR 3M01/1-09/89
Moulds	50	CFU/G	3M-NORDVAL n°16
Yeasts	50	CFU/G	3M-NORDVAL n°16
Enterobacteriaceae	10	CFU/G	AFNOR 3M 01/6-09/97
Coliforms	10	CFU/G	AFNOR 3M 01/2-09/89 C
E. Coli	0	CFU/G	AFNOR BRD 07/01-07/93
Salmonella	0	CFU/250 G	ISO6579

Dietry Information

Vegetarians	Yes	Halal	Yes
Vegans	No	Kosher	Yes

Allergen Data

+ = The product contains the mentioned substance						
- = The product is free of the mentioned substance						
? = The product possibly contains traces of the substance						
01.0	AW	Gluten	-	08.2	Hazelnuts	-
01.1	UW	Wheat	-	08.3	Walnut	-
01.2	NR	Rogge	-	08.4	Cashew nut	-
01.3	GB	Barley	-	08.5	Pecan	-
01.4	GO	Oat	-	08.6	Brazil nut	-
01.5	GS	Spelt	-	08.7	Pistachio nut	-
01.6	GK	Kamut	-	08.8	Macadamia nuts	-
02.0	AC	Crustacean	-	09.0	Celery	-
03.0	AE	Eggs	-	10.0	Mustard	-
04.0	AF	Fish	-	11.0	Sesame	-

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05.0	AP	Peanuts	-	12.0	Sulphur dioxide and sulphites	-
06.0	AY	Soya	?	13.0	Lupin	-
07.0	AM	Cow's milk	+	14.0	Mollusc	-
07.01	ML	Lactose	+	15.0	Vanillin	+
08.0	AN	Nuts	-	16.0	Cocoa	+
08.1	SA	Almonds	-	17.0	Azo dyes	-

Organoleptic characteristics

Colour	cream white
Flavour	typical chocolate
Smell	typical chocolate
Texture	homogeneous

Packaging

Description	Weight (g)	Height (mm)	Length (mm)	Width (mm)	Used as
Box	184	150	384	198	Secondary
Bag	12	400	420	100	Primary
Label	0	0	180	95	Tertiary
Pallet	26800	150	1200	800	Tertiary
Sheet	0	0	1600	1400	Tertiary
Tape	0	0	0	0	Tertiary
Foil	0	0	0	0	Tertiary

Logistics

Gross Weight	2.38 Kg	Shipment Units per Pallet	144
Net Weight	2 Kg	Quantity per Pallet	144
Qty. per Shipment Unit	1	Quantity Per Layer	12
		No. of Layers	12

Tracking & Tracing

Expiration Calculation	15 months
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Stock- and transportconditions

Storage temperature: 12-20°C
Humidity: < 70%
Protect from air, light and smell.
Transport temperature: 2-20°C without temperature fluctuations

Authorisation

Issue number	7
Issue Date	19/08/2022
Approved by	Yves Smet
Position	Quality Manager