## scanomat

## **Product specification**

TopBrewer Liquid Chocolate - Plant Based Dark mix Flavoured beverage concentrate (EU)

### Box 15.6KG/EA 40EA/PAL

Average per 100 g product (calculat Ingredients	ed value) Weight %	SAP Item number: FWF-517185-999
Sugar	48	
Water	39	
Fat-reduced cocoa powder	10	
Chocolate (cocoa mass, sugar, fat-reduced cocoa powder, emulsifier sunflower lecithin)	<2	
Flavour (Natural flavouring, Natural vanilla flavouring (contains vanilla extract), Natural vanilla flavouring)	<2	
Acidity regulator (E 525, E 331, E 501)	<2	
Salt	<2	
Emulsifier (Lecithin)	<2	
Preservative (E 202)	<2	

### Labelling information

Preservative	E 202	1.5	a/ka	(Active part)

### **Nutritive values**

Energy value: 950 kJ Energy value: 230 kcal

Protein total	2,5 g
Carbohydrate total	50 g
Sugars	49 g
Fat	1,5 g
Saturated	0,5 g
Dietary fiber	4 g
Salt	0,8 g

### Microbiological values

Total count: <5000 cfu/g Yeast: <100 cfu/g Mould: <100 cfu/g Enterobacteriaceae: 10 cfu/g Bacillus cereus: <100 cfu/g Staphylococcus aureus: 10 cfu/g Salmonella: neg./25 g Listeria: neg./25 g

### Chemical and physical values

Brix:  $59 \pm 2$ pH:  $6,7 \pm 0,2$ Density (g/ml at 20° C): 1,3

### **Product description**

Optional certifications: Rainforest Alliance™ - Cocoa MB Rainforest Alliance™ MB ingredients: Cocoa Please refer to your contract for the option(s) chosen.

**Analysis method** NMKL 86:4 2006

IDF 94 2004 IDF 94 2004 NMKL 144:3 2005 NMKL 67:5 2003 ISO 6888-2:2004 ISO 6579:2002/Corr 1:4 BRD 07/04 - 09/98 Rapid

### **Analysis method**

**RFM 730** IDF 104A:1994 Theoretically

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## **Product specification**

# Dark mix Flavoured beverage concentrate (EU) Box 15,6KG/EA 40EA/PAL

SAP Item number ....: FWF-517185-999

### **Application**

To use for different applications in hot water/milk.

Should be used within 12 months, in original unopened packaging, at ambient temperature.

### List of allergens

Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised stains) and products thereof	No (3)
Crustaceans and products thereof	No (3)
Eggs and products thereof	No (3)
Fish and products thereof	No (3)
Peanuts and products thereof	No (3)
Soya beans and products thereof	No (1)
Milk and products thereof (including lactose)	MCT
Nuts (i.e. almond, hazelnut, walnut, cashew, pecan nut, brazil nut, pistachio nut, macadamia nut and Queensland nut) and products thereof	No (3)
Celery and products thereof	No (3)
Mustard and products thereof	No (3)
Sesame seeds and products thereof	No (3)
Sulphur dioxide and sulphite at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sup>2</sup>	No (1)
Lupins and products thereof	No (3)
Molluscs and products thereof	No (3)

Yes : contains the allergen as an ingredient

: may contain traces of the allergen above detection limit according to ELISA

No (1) : the allergen is handled on the same production line, but the product does not contain traces above detection limit according to ELISA.

the allergen is handled in the factory, but the product does not contain traces above detection limit according to ELISA. No (2)

No (3): the allergen is not handled in the factory.

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## **Product specification**

## Dark mix Flavoured beverage concentrate (EU) Box 15,6KG/EA 40EA/PAL

SAP Item number ....: FWF-517185-999

#### Warranties

Ingredients and allergens In accordance with Regulation (EU) No 1169/2011.

Allergen detection limits according to ELISA Gluten -Gliadin - 20 mg/kg
Egg - protein in egg white - 0,5 mg/kg
Soy protein - trypsin inhibitor/soy protein - 2,5 mg/kg
Milk - casein - 0,5 mg/kg
Almond - almond proteins - 2,5 mg/kg
Hazelnut - hazelnut proteins - 0,5 mg/kg

### Legal status

The product and the packaging correspond to the valid food legal regulations of European Union. All specified data comply with the information we had on hand in all conscience. Due to the fact that legislation on application of this product in foodstuffs may vary from country to country, the local food law should always be examined.

Quality Certificates FSSC 22000 since 2019. Certification authority Lloyd's Register. Copy of certificate is available on request.

### **Document signature**

This is a computer generated document and therefore needs no signature.

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