

**PRODUCT SPECIFICATION**

|                          |                                    |           |                 |           |
|--------------------------|------------------------------------|-----------|-----------------|-----------|
| <b>Product Type:</b>     | Milk Chocolate (M27)               |           |                 |           |
| <b>GCB Product Code:</b> | <b>M8CK84CVX4P2 (8x8mm Chunks)</b> |           |                 |           |
| <b>Legislative Data:</b> | Cocoa Solids                       | = Min 30% | Milk Solids     | = Min 16% |
| <b>Composition:</b>      | <b>Sugar</b>                       | =         | <b>48 - 50%</b> |           |
|                          | <b>Whole Milk Powder</b>           | =         | <b>16 - 18%</b> |           |
|                          | <b>Cocoa Butter</b>                | =         | <b>14 - 16%</b> |           |
|                          | <b>Cocoa Mass</b>                  | =         | <b>14 - 16%</b> |           |
|                          | <b>Whey Powder</b>                 | =         | <b>3 - 5%</b>   |           |
|                          | <b>Soya Lecithin</b>               | =         | <b>&lt;1%</b>   |           |
|                          | <b>Vanilla Extract</b>             | =         | <b>&lt;1%</b>   |           |

**Shelf Life and Storage:** 18 Months from Date of Manufacture when stored between 15 - 20 Degrees Centigrade & relative humidity <65%

**Packaging:** 10 KG Cardboard Outer with Blue Inner Poly Liner.

**Country of Origin:** Great Britain

**Chemical/Physical Parameters:**

|               |   |                |
|---------------|---|----------------|
| Particle Size | = | 20 - 25 micron |
| Fat Content   | = | 27.5 +/- 1.5%  |
| Moisture      | = | 1% Max         |

**GMO Labelling Advice:**

Genetically modified raw materials are not used on site; therefore, no additional labelling is required according to EC Regulations 1829/2003 & 1830/2003.

**Microbiological Standard:**

|                    |   |              |
|--------------------|---|--------------|
| Total Plate Count  | = | Max 5,000/g  |
| Yeast              | = | Max 50/g     |
| Mould              | = | Max 50/g     |
| Enterobacteriaceae | = | Max 10/g     |
| Coliforms          | = | Max 10/g     |
| E Coli             | = | Negative/g   |
| Salmonella         | = | Negative/25g |

Version Number: - VRSN 002

Valid from: July 2023

Date Last Reviewed - July -2023

**Typical Nutritional Value/100g (Calculated):**

|                    |      |   |       |
|--------------------|------|---|-------|
| Energy             | kcal | = | 519   |
|                    | KJ   | = | 2157  |
| Total Fat          |      | = | 27.5g |
| of which saturates |      | = | 16.8g |
| Carbohydrates      |      | = | 58.7g |
| Of which sugar     |      | = | 57.7g |
| Protein            |      | = | 6.5g  |
| Dietary Fibre      |      | = | 2.4g  |
| Sodium             |      | = | 120mg |

**Allergen Status:**

| Allergens: May contain of be a derivative of:   | Present |    |
|---|---------|----|
|   | Yes     | No |
| Celery  |         | X  |
| Cereals containing gluten (such as wheat, barley and oats),   |         | X  |
| Crustaceans (such as prawns, crabs and lobsters)  |         | X  |
| Eggs  |         | X  |
| Fish  |         | X  |
| Lupin   |         | X  |
| Milk  | X       |    |
| Molluscs (such as Mussels and Oysters)  |         | X  |
| Mustard   |         | X  |
| Peanuts   |         | X  |
| Sesame  |         | X  |
| Soyabeans   | X       |    |
| Sulphur dioxide and sulphites (if sulphur dioxide & sulphites >10ppm)   |         | X  |
| Tree nuts (such as almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios and macadamia nuts). |         | X  |

For and on the behalf of GCB Cocoa UK Ltd.



Simon Godden.

Technical Business Development Lead.

Date: 3<sup>rd</sup> January 2024

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