

Datasheet

Manufacturer: ANTHON BERG, DK-2750 BALLERUP

Country of origin: Denmark.

Product name	961400 Anthon Berg Mint 1,5 kg	
Product description	Dark chocolate filled with peppermint cream (55%).	
Description of process	Fondant slurry is casted in a mould, cooled and covered with dark chocolate. Wrapped after cooling.	
Ingredients	sugar, cocoa mass (chocolate), glucose syrup, cocoa butter, milk fat , emulsifier (rapeseed lecithin), humectant (invertase), peppermint oil 0.07%. Minimum 50% cocoa solids in the chocolate.	
Allergens	Milk. May contain traces of nuts.	
Net/Fill Weights	1.5 kg e	The products are in compliance with the e-mark regulations.
Packing Information	Box: PP	
Batch code type	Open expiry date code: Best before (day / month / year)	
Durability – Storage Conditions	13 months. The goods must be stored in a dry (max 60% r.h.) and cool (11-18°C) place. Must be stored away from direct sunlight and from strongly smelling goods.	
Nutritive Content per 100 g	Energy 1910 / 460 Fat 15 -of which saturates 9.5 Carbohydrate 75 -of which sugars 59 Protein 2 Salt 0	kJ / kcal g g g g g g
Alcohol w/w	-	
Bacteriological Standards	Total viable count < 100.000 Yeast < 1000 Mould < 1000 Bac. Cereus < 1000 Salmonella Negative	cfu / g cfu / g cfu / g cfu / g per 25 g.
Quality Assurance	FSSC22000 certification. Raw materials, semi-manufactures and manufactures goods are analyzed according to spot-test plan. All production staff is trained in hygiene by qualified staff.	