



Article No.: 3100265

Product designation: Kranfil's Chocolate

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1. Name of the food: filling cream with biscuit pieces and chocolate powder

Ingredients <i>[allergens in UPPERCASE LETTERS]:</i>	
sugar	>30-40 %
biscuit pieces: WHEAT flour, sugar, concentrated BUTTER, skimmed MILK powder, BARLEY malt flour, salt	>10-20 %
soy oil	>10-20 %
HAZELNUTS, roasted	≥2-10 %
skimmed MILK powder	≥2-10 %
sweet WHEY powder	≥2-10 %
cocoa butter	≥2-10 %
chocolate powder: cocoa, low fat cocoa, cocoa mass, sugar	≥2-10 %
ALMONDS, roasted	<2 %
low fat cocoa	<2 %
emulsifier SOY lecithin	<2 %
natural cocoa flavouring	<2 %
flavouring	<2 %

All details are based on FIR REG (EU) No. 1169/2011. Cross contaminations are disregarded

QUID: 20 % biscuit pieces
4 % chocolate powder



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2. Sensory properties:

Colour:	brown
Smell:	typically
Flavour:	sweet, like chocolate
Consistency:	creamy mass with pieces

3. Chemical / physical parameters:

Parameter	Value	Method
fat content (%)	ca. 30	Soxhlet

4. Microbiology:

Parameter	max. Value	Method
Total germ count (not including lactic acid bacteria)	10.000 /g	ASU L 06.00-18
Mould	100 /g	ASU L 01.00-37
Yeast	100 /g	ASU L 01.00-37
E.Coli	10 /g	ASU L 06.00-36
Salmonella	not detectable /25g	ASU L 00.00-20

5. Packaging / minimum shelf life / storage conditions:

Packaging:	3 kg bucket
Best before:	360 days
Storage conditions:	at 20°C, dry, sealed, in original packaging, keep away from freeze, heat and direct insolation



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6. Basic recipe / Application / Dosage recommendation:

Application Advice

Methode / Application:

- Ready to use
- If oil separation occurs, stir well. The quality is not compromised.

7. Nutritional information (of the article):

Average nutritional values per 100 g (calculated)	Value
Energy in kJ / kcal	2222 / 532
Fat in g	29,2
- of which saturated fatty acids in g	7,4
Carbohydrates in g	60,1
- of which sugar in g	51,2
Dietary fibre in g	2,3
Protein (N x 6,25) in g	5,5
Salt (calculated) in g	0,4
Bread exchange units	5,0



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8. Ingredients which can trigger allergies or other incompatibility reactions*:

Based on FIR REG (EU) No. 1169/2011.



Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or hybrid strains thereof) and products made thereof	+
-wheat	+
-rye	S
-barley	+
-oats	-
-spelt	S
-kamut	-
-hybrid strains	-
Crustaceans and products made thereof	-
Eggs and products made thereof	-
Fish and products made thereof	-
Peanuts and products made thereof	-
Soya and products made thereof	+
Milk and products made thereof (including lactose)	+
Nuts and products made thereof	+
-almonds	+
-hazelnuts	+
-walnuts	S
-cashew nuts	-
-pecan nuts	-
-brazil nuts	-
-pistachios	S
-macadamia nuts	-
-queensland nuts	-
Celery and products made thereof	-
Mustard and products made thereof	-
Sesame seeds and products made thereof	-
Sulphur dioxide and sulphite for concentrations >10 mg/kg / >10 mg/l, stated as SO₂	-
lupine and products made thereof	-
Molluscs and products made thereof	-

+ : part of recipe

S : may contain in trace

- : is not part of the recipe

All raw material data is based on information from our suppliers.

 MARTIN BRAUN GRUPPE		
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	Product specification	Version: 03 Page 5 of 5

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This product does not contain any ingredients from genetically modified organisms (GMO) with mandatory labelling pursuant to EC Directives No. 1829/2003 and No. 1830/2003.

The product including its packaging complies with REG (EC) 178/2002 and its subsequent versions, the German Food and Feed Code ("LFGB") and its subsequent ordinances as well as the relevant principles of the German Food Code as amended from time to time.

The specific product details constitute a description of the product. Natural substances in particular can result in fluctuations in the composition and accordingly in the properties. Without acknowledging any legal claims, we endeavour to compensate for this effect with suitable measures in order to preserve the specific application features.

Note

To identical version numbers of an article, there could be multiple valid product specification with a different issuing date. Through constant updating for e.g. of certain recipe ingredients that change depending on the crop's harvest and result in minimal fluctuations in the nutritional value of the product.

(003)

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This product specification has been created by a centralized recipe management system and is therefore valid also if no signature appears.