
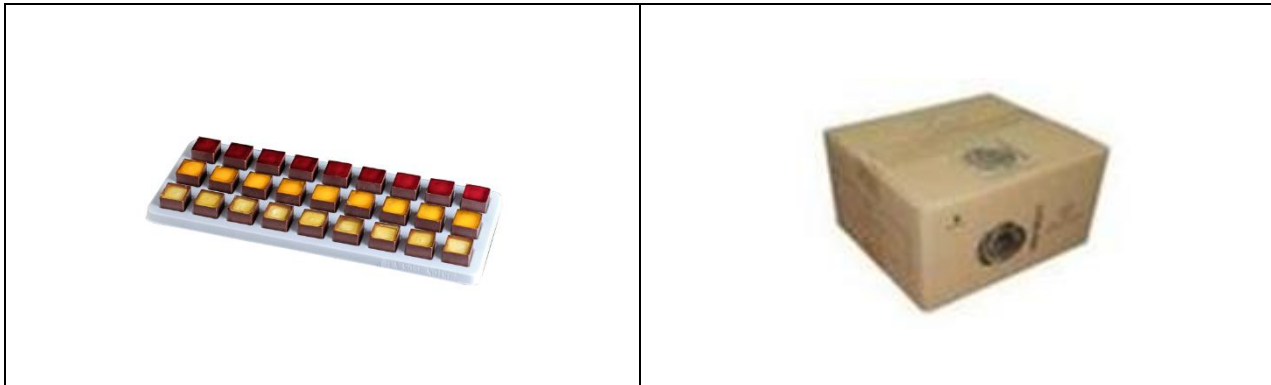




PRODUCT SPECIFICATION



1. Product Code Chef Gourmet	85315	 4 806036 402865 LRN - VGPFAS162 Art. #640286
2. Product Name	Bonbons Chocolat Fruités Vegan 8g Bonbons Frucht-Schokolade Vegan 8g	



3. Ingredients:
<p>3.0 Assorted</p> <p>Dark CHOCOLATE (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: SOYA Lecithin (E322), Vanilla Extract), Mango Puree, Vegan Cream (Vegetable Fat (Coconut), Glucose Syrup, Trehalose, Emulsifiers: (Mono and Diglycerides of Fatty Acids, Acetic Acid Esters of Mono and Diglycerides of Fatty Acids), Sugar, Modified Starch (E1442), Anti-caking Agent: Calcium Phosphate (E341), Flavouring), Blackcurrant Puree, Water, Lime Puree, Sugar, Jelly Powder (Sugar, Modified Starch (E1442), Glucose Syrup), Lemon Puree, Lime Juice, Calamansi Juice, Glucose Syrup, Calamansi Puree, Gelling Agent: Pectin (E440)</p> <p>3.1 Blackcurrant</p> <p>Blackcurrant Puree (39.60%), Dark CHOCOLATE (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: SOYA Lecithin (E322), Vanilla Extract), Vegan Cream (Vegetable Fat (Coconut), Glucose Syrup, Trehalose, Emulsifiers: (Mono and Diglycerides of Fatty Acids, Acetic Acid Esters of Mono and Diglycerides of Fatty Acids), Sugar, Modified Starch (E1442), Anti-caking Agent: Calcium Phosphate (E341), Flavouring), Water, Sugar, Lemon Puree, Jelly Powder (Sugar, Modified Starch (E1442), Glucose Syrup), Glucose Syrup, Gelling Agent: Pectin (E440)</p> <p>3.2 Lime</p> <p>Dark CHOCOLATE (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: SOYA Lecithin (E322), Vanilla Extract), Lime Puree (20.34%), Vegan Cream (Vegetable Fat (Coconut), Glucose Syrup, Trehalose, Emulsifiers: (Mono and Diglycerides of Fatty Acids, Acetic Acid Esters of Mono and Diglycerides of Fatty Acids), Sugar, Modified Starch (E1442), Anti-caking Agent: Calcium Phosphate (E341), Flavouring), Water, Sugar, Lime Juice (3.66%), Jelly Powder (Sugar, Modified Starch (E1442), Glucose Syrup), Calamansi Puree, Gelling Agent: Pectin (E440), Glucose Syrup</p> <p>3.3 Mango</p> <p>Mango Puree (43.98%), Dark CHOCOLATE (Cocoa Mass, Sugar, Cocoa Butter, Emulsifier: SOYA Lecithin (E322), Vanilla Extract), Vegan Cream (Vegetable Fat (Coconut), Glucose Syrup, Trehalose, Emulsifiers: (Mono and Diglycerides of Fatty Acids, Acetic Acid Esters of Mono and Diglycerides of Fatty Acids), Sugar, Modified Starch (E1442), Anti-caking Agent: Calcium Phosphate (E341), Flavouring), Water, Lemon Puree, Jelly Powder (Sugar, Modified Starch (E1442), Glucose Syrup), Glucose Syrup, Gelling Agent: Pectin (E440), Sugar</p>



PRODUCT SPECIFICATION



*Percentage (%): Based on the finished product

4.0 Average Nutritional Information			
Serving: 1 piece		Serving Size: 8 g	
Nutrients	Unit	Quantity Per Piece	Quantity Per 100g
Energy	kJ	97	1214
Energy	Kcal	27	340
Fat	g	1.5	19.1
Fatty Acids, Total Saturated	g	1.1	14.1
Carbohydrates	g	3.6	44.4
Sugar	g	2.7	33.3
Protein	g	0.2	2.1
Dietary Fiber	g	0.4	4.8
Salt	g	0.0	0.1

4.1 Blackcurrant			
Serving: 1 piece		Serving Size: 8 g	
Nutrients	Unit	Quantity Per Piece	Quantity Per 100g
Energy	kJ	104	1294
Energy	Kcal	25	307
Fat	g	1.5	18.8
Fatty Acids, Total Saturated	g	1.1	13.7
Carbohydrates	g	2.8	35.2
Sugar	g	2.1	26.7
Protein	g	0.2	2.4
Dietary Fiber	g	0.5	5.9
Salt	g	0.0	0.0

4.2 Lime			
Serving: 1 piece		Serving Size: 8 g	
Nutrients	Unit	Quantity Per Piece	Quantity Per 100g
Energy	kJ	103	1292
Energy	Kcal	25	308
Fat	g	1.6	20.3
Fatty Acids, Total Saturated	g	1.2	15.1
Carbohydrates	g	2.8	35.6

Date of Creation: August 12, 2021

Date of Revision: February 28, 2023

Revision No: 05



PRODUCT SPECIFICATION



4.2 Lime			
Sugar	g	1.8	23.1
Protein	g	0.2	2.0
Dietary Fiber	g	0.3	4.2
Salt	g	0.0	0.1

4.3 Mango			
Serving: 1 piece		Serving Size: 8 g	
Nutrients	Unit	Quantity Per Piece	Quantity Per 100g
Energy	kJ	85	1057
Energy	Kcal	32	405
Fat	g	1.5	18.2
Fatty Acids, Total Saturated	g	1.1	13.4
Carbohydrates	g	5.0	62.5
Sugar	g	4.0	50.2
Protein	g	0.1	1.8
Dietary Fiber	g	0.3	4.3
Salt	g	0.0	0.1

5. Chemical Specification	
Parameters	Standard
Acid Value (KOH)	≤5mg/kg
Peroxide Value	≤15 meq/kg
Arsenic (As)	≤0.5 ppm
Lead (Pb)	≤0.5 ppm
Mercury (Hg)	<0.1 ppm
Cadmium (Cd)	<0.2 ppm
Aflatoxin Content	≤10µg/kg

6. Physical Specification	
Weight Per Piece	8 g (TBD: +/- 0.5Gr)
Dimension	Length - 19mm, Width - 19mm, Height - 20mm

7. Microbiological Specification	
Parameters	Standard
Total Plate Count	≤10,000 CFU/g



PRODUCT SPECIFICATION



7. Microbiological Specification	
Parameters	Standard
Yeast and Molds Count	≤100 CFU/g
Coliform Count	≤50 MPN/g
<i>E. coli</i>	negative at 25g
<i>Salmonella</i>	negative at 25g
<i>S. aureus</i>	≤100 CFU/g
<i>Listeria monocytogenes</i>	negative at 25g

8. Allergen Information	
This product contains the following identified allergen(s) according to Règlement (UE) 1169/2011 dated 25 October 2011 and its amendments.	
Allergen	As Ingredient
Cereals containing gluten and products thereof	No
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	Yes
Milk and products thereof	No
Nuts and products thereof	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphites at concentrations more than 10 mg/kg or 10mg/liter expressed SO ₂ .	No
Lupin and products thereof	No
Molluscs and products thereof	No
Allergen Information: <i>May contain traces of egg and milk.</i>	

9. Packaging Information	
Carton Dimension:	L 345 mm x W 325 mm x H 75 mm
Net Weight Per Box:	1296 g
Gross Weight Per Box:	2032 g
Gross Weight of Packaging Materials:	736 g
Packing on Box:	162 pcs/box (27 pcs/tray x 6 trays/box)
Packing on Pallet:	240 boxes (Total: 38,880 pcs/pallet)
Layer per 130cm x 110cm Pallet:	20 boxes
Case Per Layer of Pallet:	12 boxes

10. Shelf Life, Transport and Storage Condition	
Shelf Life	15 Months
Transport Condition	-18 ±2 °C
Storage Condition	Keep it frozen at -18°C



PRODUCT SPECIFICATION



La Rose Noire Philippines, Inc. Registration and Accreditation

- Food Facility Registration Number (FDA Philippines License No):
LTO-3000006549861
- Halal License No: IDCP-2013-F-560