




MNF BASE CODE: CHPI_CHOC_BIO_H

BASE VERSION: v1(14/02/19) FPS version: 02-12-19

<i>Ingredients</i>	<i>Average %</i>	<i>Allergen</i>
Chocolate-filling*	41,1	
<i>sugar*</i>		
<i>chocolate*</i>	8,2	
<i>(sugar*, cocoa powder*, cocoa butter*)</i>		
<i>Rapeseed oil*</i>		
<i>Sunflower oil*</i>	6,3	
<i>skimmed milk powder*</i>		milk
<i>emulsifier: lecithins* (sunflower)</i>		
<i>antioxidant: tocopherol-rich extract</i>		
<i>hazelnuts *</i>	<0,5	nuts
Wheat flour*		gluten
Rice semolina*		
Oat flour*		gluten
Chocolate powder*	9,8	
<i>(sugar*, cocoa powder*)</i>		
Sugar*		
Salt		

May contain traces of other nuts and soy.**Ingredients in bold are allergens according to the European legislation (EC/1169/2011)****GMO: no genetic modification (in accordance with EC/1829/2003 and EC/1830/2003)*****product from organic agriculture EU/Non-EU (certified by BE-BIO-02)**

	Mulder Natural Foods n.v	VK-FM-0700E 1
	Finished Product specification (FPS):	DOC date: 06-10-16
	Choco pillow bio with sunflower oil	Page 2 of 4

MNF BASE CODE: CHPL_CHOC_BIO_H

BASE VERSION: v1(14/02/19) FPS version: 02-12-19

<i>Product Information</i>	<i>Physical aspects (tolerances)</i>
Form: Extruded, chocolate-flavoured, pillow-shaped cereals with chocolate-filling	Moisture: < 6%
Texture: Crunchy	
Flavour: Typical for cereals, sweet, chocolate	
Colour: brown	

<i>Average nutritional value on 100g</i>	<i>Claims</i> <i>(cf. EC/2006/1924)</i>
Energy: 1926 kJ * / 458 kcal *	
Fat: 17,0 g *	
of which saturates: 2,6 g *	
Carbohydrates 67,8 g *	
of which sugars: 31,0 g *	
Fibre: 3,2 g *	Source of fibre
Protein: 7,0 g *	
Salt: 0,53 g *	

* All values above are obtained via calculation (cf. EC/1169/2011)



<i>Microbiological Standard</i>	<i>Target (m)</i> <i>[cfu/g]</i>	<i>Tolerance (M)</i> <i>[cfu/g]</i>
Aerobic (mesophilic) count**:	1.000	10.000
Osmophilic yeasts:	< 50	300
Xerophilic moulds:	< 50	300
Enterobacteriaceae**:	100	1.000
E. coli:	< 10	< 50
Listeria monocytogenes*:	Not applicable*	-
Salmonella spp.:	-	Absent in 25g
Clostridium botulinum:	-	Absent in 25g

All microbiology parameters are evaluated and tested following a 3-class sampling plan. In which, n = 5 and c = 2. For pathogens, m = M and therefore c = 0.

m = target

M = rejection limit / max tolerance

n = number of samples to be taken when tested

* Legal base for L. monocytogenes (EU Regulation 2073/2005): food safety criteria, category 1.3 (ready-to-eat foods unable to support the growth of L. monocytogenes, other than those intended for infants and for special medical purposes).

Not deemed to be relevant, as no association of these type of foods with outbreaks of listeriosis.

** Threshold values as a hygiene indicator, set according to historical analysis results

All values above are based on a study by the University of Ghent

[© 2018 Uyttendaele, M.; De Loy-Hendrickx, A.; Vermeulen, A.; Jacxsens, L.; Debevere, J.; Devlieghere, F.; Microbiological Guidelines: Support for Interpretation of Microbiological Test Results of Foods, February 2018; Published by Die Keure, ISBN 978 2 87403 503 6 ~ FMFP-UGent (Food Microbiology & Food Preservation Research Group) - Department of Food Technology, Safety & Health - Faculty of Bioscience Engineering, Ghent University; Coupure links 653, B-9000 Gent | All Rights Reserved]



MNF BASE CODE: CHPL_CHOC_BIO_H

BASE VERSION: v1(14/02/19) FPS version: 02-12-19

Contaminants
cf. EC/1881/2006**Tolerance**
cf. EC/1881/2006

Aflatoxins:	B1 < 2 ppb // B1 + B2 + G1+ G2 < 4 ppb
Deoxynivalenol (DON):	< 500 ppb
Zearalenone (ZEA):	< 50 ppb
Ochratoxin A (OTA):	< 3 ppb
Fumonisin:	< 800 ppb (corn)
Acrylamide:	cf. EC/2017/2158

Packaging**Description****Shelflife**

BULK: Box

PE inliner in cardboard box

12 months after production, in sealed original packaging

(+ maintaining the conditions described below)

Printing**Storage / Transport conditions**

Lotcode:	SYDDD LLP	Temperature:	≤ 20°C
Hour:	HH:mm	Relative Humidity:	≤ 60%
Best before date:	DD/MM/YYYY	Extra:	Dry

S = production Site, Y = Year, D = Day, L = production Line, P = label Printer, H = Hour, m = minute, M = Month

Foreign Materials

As Mulder Natural Foods, is BRC / IFS certified, we take maximum measures to prevent the presences of Foreign Materials. We follow a strict supplier policy and have several systems in place to avoid such contaminations (e.g. magnets [on crunchy lines], laser/optical sorters [sensitivity depending on type of material and colour], sieves [30x30 or 40x40 mm depending on type of product + 600 µm for wheat flour], metal detectors, X-ray [on all packaging lines except, cup line]). Nevertheless a complete absence of Foreign Materials cannot be guaranteed, including accidental / exeptional presences of bigger pieces.



By signing and completing the fields below Mulder Natural Foods and the customer approve all parameters and values, described on page 1 to 3, concerning Choco pillow bio with sunflower oil (MNF BASE CODE: CHPI_CHOC_BIO_H, BASE VERSION: v1(14/02/19), FPS version: 02/12/2019).

- The FPS file is only**
- ▶ applicable for the previous described product.
 - ▶ valid with two signatures.

APPROVAL MNF

(page 1, 2, 3 & 4)

Name: Jolien De Vos
Function: QA
Date: 02-12-19

Signature:



APPROVAL CUSTOMER

(page 1, 2, 3 & 4)

Name:
Function:
Date:

Signature:

