

	PRODUCT INF	ORMATION			
PRODUCT NAME:	MILK CHOCOLATE BRAZILS SG				
PACK SIZE:		3	kg		
	RSPO Sup	RSPO Supply Chain Certification Number, BMT-RSPO-000559			
PRODUCT DESCRIPTION:	Brazils covered in Milk Chocolate				
COUNTRY OF MANUFACTURE:		l	JK		
	PRODUCT COMP	OSITION TABLE			
Compound Ingredients	% in Mixing	Additive or	Country of Origin	GM Status	
	Bowl	Function			
Milk Chocolate	70	Ingredient	UK	GMO Free	
Brazils	30	Ingredient	BOLIVIA	GMO Free	
Total	100%				

	INGREDIENT DECLARATION			
	Milk Chocolate (70%), (sugar, cocoa butter, skim milk powder, cocoa mass, whey			
Ingredients (Legal name)	(milk), vegetable fat (palm oil SG), full cream milk powder, butter oil (milk),			
	Emulsifier: rapeseed Lecithin (E322), Glazing agent: gum arabic (E414), maize protein.			
	BRAZILNUT (30%). Milk chocolate contains vegetable fat in addition to Cocoa Butter.			
	Cocoa solids 20% min, Milk solids 20% min.			
	For Allergens, see ingredients in BOLD May contain PEANUTS			

ADDITIVE TABLE				
E-number	Name	Amount (mg/kg)	Function	
E322	Rapeseed Lecithin	2000	Emulsifier	
E414	Gum Arabic	1000	Glazing Aid	
	Zein (maize protein)	3000	Processing Aid	

Alergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.

When purchased in quantities that need re-packaging, our allergen policieis will apply.

Component		Manufacture	r	Nuts in Bulk (Applies when bought in s quantities that need re-packa		
	In Product	Processed in	Handled on	In Product	Processed	Handled
		Same	Site		in Same	on Site
		Equipment			Equipment	
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	May contain	YES	YES	May contain	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	YES	YES	YES	YES	YES	YES
NUTS , tree nuts:	YES	YES	YES	YES	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives	NO	NO	NO	NO	YES	YES
thereof						
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES	YES	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

Document Ref:	Issue Date:	Version No:	Prepared by:	Authorised by:	Page: 1
MB	April 2023	3		D.W	



OTHER FOOD GROUPS INTOLERANCE TABLE				
Component	Contains (Yes/No/ May Contain)	Component processed on same equipment	Component used on site	Additional Information
Hydrogenated Fat/Oil	No	No	No	
Palm Oil SG	Yes	Yes	Yes	RSPO
Maize & Maize Derivatives	Yes	Yes	Yes	
Vegetable & Vegetable Derivatives	No	No	No	
Yeast & Yeast Derivatives	No	No	No	
Seed, Seed Oil & Seed Derivatives	No	No	No	
Flavourings, Colours or Preservatives	No	No	No	
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners (e.g. Asparatame	No	No	No	
Added Sugar	Yes	Yes	Yes	
Added Salt	No	No	No	
Gelatine	No	No	No	
Other Animal Derivatives	No	No	No	
BHA/BHT	No	No	No	
Artificial Colour5s Including Azo And	No	No	No	
Coal Tar Dyes				
Kiwi	No	No	No	
Cinnamon	No	No	Yes	
Cocoa	Yes	Yes	Yes	
Coriander	No	No	No	
Glutamates (EE620 – E625)	No	No	No	
Legumes	No	No	No	

SPECIAL DIETARY REQUIREMENTS			
The Product is SUITABLE for:			
Vegetarians	Yes		
Vegans	No		
Ovo-Lacto Vegetarians	No		
Jewish / Kosher	No		

Document Ref:	Issue Date:	Version No:	Prepared by:	Authorised by:	Page: 2
MB	April 2023	3		D.W	



NUTRITIONAL DATA				
Nutrient Parameter	Typical value (per 100g)	Source of data		
Energy kJ	2417	Nutricalc-McCance & Widdowson		
Energy kcal	581	Nutricalc-McCance & Widdowson		
Protein g	9.3	Nutricalc-McCance & Widdowson		
Total Fat g	41.3	Nutricalc-McCance & Widdowson		
of which saturated g	18.2	Nutricalc-McCance & Widdowson		
of which mono-unsaturated g	13.5	Nutricalc-McCance & Widdowson		
of which poly-unsaturated g	8.4	Nutricalc-McCance & Widdowson		
Total Carbohydrates g	42.0	Nutricalc-McCance & Widdowson		
o f which sugars g	41.4	Nutricalc-McCance & Widdowson		
of which starch g	0.6	Nutricalc-McCance & Widdowson		
Salt g	0.2	Nutricalc-McCance & Widdowson		
Dietary Fibre g	2.6	Nutricalc-McCance & Widdowson		

IRRADIATED AND GENETICALLY MODIFIED MATERIAL

In compliance with current EU Regulation (EC) No 1830/2003 and 1829/2003 with respect to the control and use of genetically modified organisms we confirm this product including all ingredients has not been produced from GMO or does not contain any genetically modified organisms.

We do also confirm that incompliance with directive 1999/2/EC, this product has not been treated with ionising radiation and nor does it contain ingredients that have been treated with ionising radiation.

Metal Detection			
Minimum sensitivity to detect and reject Fe 2.0mm, Non Fe 2.0mm and SS 2.0mm			
Frequency of metal detector validation with test pieces in addition to start-up and end of production test (minutes) 120			

ORGANOLEPTIC PROPERTIES	
Appearance	Characteristic of Milk Chocolate Brazilnut
Texture	Brazilnut with smooth Milk Chocolate coating
Flavour & Aroma	Characteristic of Milk chocolate coated Brazilnut

MICROBIOLOGICAL PARAMETERS		
CRITERIA	Target	
TVC	<104	
Staphylococcus	<20	
Enterobacteriaceae	<100 cfu/g	
E.Coli	<20 cfu/g	
Salmonella spp	Not detected in 25g	

Document Ref:	Issue Date:	Version No:	Prepared by:	Authorised by:	Page: 3
MB	April 2023	3		D.W	



CHEMICAL PROPERTIES				
Criteria Maximum or Range				
Moisture	1.9			
Ochratoxin A				
Aflatoxin B1	2.0 ppb Max			
Aflatoxin Total	4.0 ppb Max			
рН				
Water Activity				

Pesticides: Complies with current UK & EC Legislation with respect to residue levels.

Heavy Metals: Complies with current UK/EC and Codex standards with respect to maximum residue levels.

SHELF LIFE AND STORAGE CONDITIONS			
Shelf life from Production Date: 1	2 Months from Production Date (Under recommended storage conditions)		
Shelf life for Opened Product: 1	.2 Months from Production Date (under recommended storage conditions).		
Recommended Storage Temperature (°C):	Cool dry ambient temperature (ideally 5-18°C		
Recommended relative humidity range (%): 65% RH Max		
Product Durability			

Relevant product is used and traded during the whole year due to its shelf life. Depending on storage and packing conditions and the natural formation of the product they are prone to colour, texture and taste change due to temperature and relative humidity change during storage.

The assessment in order to extend the shelf life of the product beyond the best before date declared on the label is at the customers own shelf life protocol/testing and sole distraction.

Rascal Confectionery Limited. Accepts no responsibility or liability resulting from usage of goods beyond the declared shelf life.

PACKAGING & PALLETISATION DETAILS						
Primary Packaging – (Food Contact) Secondary Packaging – (Outer Case)						
Material & Closure:	LDPE	Corrugated Cardboard				
Colour:	Clear	Brown				
Dimensions (LxWxH) mm:	Packer Specific	Packer Specific				
Packaging Weight:	Packer Specific	Packer Specific				
Label Position:	On centre of bag	On the cardboard box (Top right hand				
		corner)				
Bar Code	Bag - 5021485000205	Outer Box - 5021484000755				
Label/Coding Information:	Packing Code and Best Before date	7 digit Lot number, best before date.				
	printed on bag . Bag Label Name,	Outer label: Name, weight.				
	Ingredients, weight.					

The integration of the packaging material should not be impaired or damaged during transportation, storage and handling of the cardboard boxes. The primary packaging materials (food contact) should be food trade and of sufficient strength and stability complying with EU Regulation (EC) No 1935/2004.

		PALLETISATION AN	D WEIGHT CONTROL		
Units per Layer:		10			
Total Unit per Pallet:		80			
Pallet Material:		Wood			
Height of Finished Pa	ıllet:	1.6M			
Average or Minimum	Weight per Unit:	Average			
Target Weight per Unit:		3kg			
Declared Weight on Label:		3kg			
Document Ref: Issue Date: Version No: Prepared by: Authorised by: Pag					Page: 4

Document Ref:	Issue Date:	Version No:	Prepared by:	Authorised by:	Page: 4
MB	April 2023	3		D.W	



For and on behalf of Customer				
Name				
Position				
Company				
Sign & Date				

Document Ref:	Issue Date:	Version No:	Prepared by:	Authorised by:	Page: 5
MB	April 2023	3		D.W	