

Product Specification

Product	Wonderful Choco Gold		
Product code	58277		
Description	Spray dried free-flowing Chocolate flavoured drink mix powder, easily soluble in hot water.		
Package size	10x1kg, 60 carton/pll		
Recommended dosage	Water	gram per serving	
	150 ml	21-23	
	180 ml	25-27	
	210 ml	29-31	
Ingredients	Sugar, whey powder (from milk), fat-reduced cocoa powder (16%), skimmed milk powder, milk protein, anti-caking agent (E341ii), salt, flavour (vanillin), thickener (E466).		
Shelf life	18 month from production when stored under cool and dry conditions (<25°C/max. 60%RH/max) away from strong odours and direct sunlight.		

Nutritional information	Energy	KJ	1507
		kcal	356
	Fat	g	2,3
	of which saturates	g	1,3
	Carbohydrates	g	72
	of which sugars	g	71,2
	Proteins	g	11,9
	Salt	g	0,5

Physical standards	Bulk density	g/L	780 (+/-30)
	Flow ability		Free Flowing
	Humidity	%	max. 3,5

Microbiological standards	TVC	Max.
	Coli form	10.000/g
	salmonella	10/g
	Yeast & moulds	neg. in 25g 100/g

Allergy information	The product contains or may contain. (directive 2003/89/EC annex 3a)					
	Milk and milk products	<input checked="" type="checkbox"/>	Cereals cont. gluten	<input type="checkbox"/>	Crustaceans	<input type="checkbox"/>
	Eggs and egg products	<input type="checkbox"/>	Peanuts	<input type="checkbox"/>	Soya beans	<input type="checkbox"/>
	Nuts	<input type="checkbox"/>	Celery	<input type="checkbox"/>	Mustard	<input type="checkbox"/>
	Sesame seeds	<input type="checkbox"/>	Sulphur dioxide >10mg/kg	<input type="checkbox"/>	Fish	<input type="checkbox"/>
	Lupine	<input type="checkbox"/>	Molluscs	<input type="checkbox"/>		<input type="checkbox"/>

GMO	Due to our best knowledge and supplier information the product or any ingredients thereof or additive used has not been subject to genetic engineering and comply with the definition of GMO as given in the EU order 1829/2003/EC and 1830/2003/EC and subsequent amendments.
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Trans-fatty Acids	Vegetable fats used in this product contain less than 2 g trans-fatty acids per 100g fat. According to Danish Publication No 160 from 11/03/2003 regarding the content of trans fatty acid in oil and fat.
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Date 2015-10-01
