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PRODUCT SPECIFICATION

Date: 15/12/2021 Version 10

Product name:	EASTER EGGS ASSORTIS - HORECA MIX
Art. no. TREFIN:	0544
Customs tariff no.:	H.S. 18069031
Product description:	chocolate easter eggs

ingredient declaration % by Regulation 1169/2011 (EC)	
sugar	39,8125
cocoa butter	19,0962
full cream milk powder	14,9970
vegetable fat (*)	10,9024
cocoa mass	10,3630
lactose	1,5454
haselnuts	1,0686
coconut	0,9053
low fat cocoa powder	0,4932
emulsifier: soy lecithin	0,4839
instant coffee powder	0,1765
artificial flavour (***)	0,1102
natural flavour (**)	0,0111
water	0,0348
	100,0000

(*) palm, palm kernel

(**) vanilla

(***) coconut, pistache, whipped cream

nutrition facts per 100g by Regulation 1169/2011 (EC)		
total fat	41	gram
saturated fatty acids	24	gram
monounsaturated	14,0	gram
polyunsaturated	2,1	gram
trans fatty acids	0,3	gram
vegetable	25	gram
animal	1	gram
total carbohydrates	48	gram
sugars	47	gram
starch	0,6	gram
polyols	0,0	gram
dietary fibres	2,4	gram
sodium	0,06	gram
cholesterol	15	mg
total protein	5,4	gram
vegetable	1,6	gram
animal	1,2	gram
ash content	1,4	gram
caloric value	2444	kJ
	585	kcal

Values are calculated based on average product specifications

allergens	
0 = absent 1 = present 2 = cross contamination by Regulation 1169/2011 (EC)	
gluten	2
crustaceans	0
eggs	0
fish	0
peanuts	0
soy	1
milk	1
lactose	1
nuts	1
celery	0
mustard	0
sesame	0
sulfite (E220 t/m E227) > 10 mg/kg	0
lupin	0
molluscs	0

physical specifications	
(GMO Directive 1830/2003/EC)	
moisture content (%)	0,0 - 2,0
wateractivity (a _w -value)	0,3 - 0,7
no additional specific GMO labelling is required	
dry cocoa solids	
dark chocolate	min 55,6%
milk chocolate	min 33,9%
white chocolate	min 28,7%
dry milk solids	
milk chocolate	min 22,2%
white chocolate	min 23,4%

microbiological specifications	
total plate count	< 5000/g
enterobacteria	<10/g
yeasts	<50/g
moulds	<50/g
salmonella	neg./25g

remarks
store in a cool; dry and odor-free place
shelf life : 13 months from production
T = 16 à 18°C R.H. = 45 à 50%

signature :

Joris Van Regenmortel, Quality Manager