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## PRODUCT SPECIFICATION

Date: 3/04/2023 Version 13

<b>Product name:</b>	MEDLEY MIX
<b>Art.no. TREFIN:</b>	0206 - 0212 - 0213
<b>Costums tariff no.:</b>	H.S.: 17049075
<b>Product description :</b>	mixture of candies and toffees

ingredient declaration % by Regulation 1169/2011 (EC)	
sugar	39,7414
glucose syrup	31,2683
fully hydrogenated vegetable fat (coconut)	10,0645
condensed milk	5,9156
concentrated butter	2,8786
salt	0,7078
low fat cocoa powder	0,5923
condensed skimmed milk	0,5591
barley malt extract	0,5098
emulsifier: lecithins (soy)	0,4519
vegetable fat (*)	0,4466
flavours (**)	0,1644
cane molasses	0,1386
coffee extract	0,0649
calcium carbonate	0,0468
natural flavour (***)	0,0416
sodium bicarbonate	0,0096
water	6,3982
	<b>100,0000</b>

(\*) palm kernel, fully hydrogenated palm kernel  
 (\*\*) caramel, toffee, butter, creme, strawberry, mocca  
 (\*\*\*) vanilla, orange

nutrition facts per 100g by Regulation 1169/2011 (EC)	
total fat	16 gram
saturated fatty acids	14 gram
monosaturated	0,8 gram
polyunsaturated	0,1 gram
trans fatty acids	0,1 gram
vegetable	11 gram
animal	5 gram
total carbohydrates	74 gram
sugars	56 gram
starch	0,0 gram
polyols	0 gram
dietary fibres	0,1 gram
sodium	0,28 gram
cholesterol	16 mg
total protein	1,9 gram
vegetable	0,2 gram
animal	1,7 gram
ash content	0,5 gram
caloric value	1884 kJ
	451 kcal

Values are calculated based on average product specifications

allergens	
0 = absent 1 = present 2 = cross contamination by Regulation 1169/2011 (EC)	
gluten	1
crustaceans	0
eggs	0
fish	0
peanuts	0
soy	1
milk	1
lactose	1
nuts	0
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 (%)	2,5 - 8
wateractivity (a <sub>w</sub> -value)	0,3 - 0,4
no additional specific GMO labelling is required	

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 : 27 months from production
T = 16°C (max R.H. 65%) to 22°C (max R.H. 50%)

handtekening :

Joris Van Regenmortel, Quality Manager