

## **SPECIFICATION**

Product Name	846400, 848900 Diplomat + Superior 1000g 0118464, 0118489		
Product description	PRALINE.		
Ingredients	Sugar, cocoa butter*, cocoa mass*, whole milk powder, hazelnuts, glucose syrup, almonds, sweetened condensed milk (milk, sugar), vegetable fats (palm, shea kernel), coconut, milk sugar, cream powder, milk fat, stabilizer (sorbitols), natural orange flavour (Cointreau®), plums, emulsifier (lecithin), vanilla extract, liqueur wine (Madeira, Sherry), salt, flavourings, syrup, coffee extract, alcohol, humectant (invertase), preservatives (potassium sorbate, sorbic acid), orange oil, fat-reduced cocoa powder*, acid (citric acid), thickener (pectin).		
Other information	Minimum 33% cocoa solids and minimum 23% milk solids in the milk chocolate.  Minimum 46% cocoa solids in the dark chocolate.		
	May contain pieces of plum stones.		
	*Rainforest Alliance Certified. <u>www.ra.org</u>		
	COINTREAU® is a registered trademark of COINTREAU.		
Allergens	EU Allergen ingredients are highlighted in the ingredients list.		
according to Regulation (EU) No 1169/2011, Annex II	May contain traces of other nuts.		
Alcohol w/w	-		
Net/Fill Weights	1000 g e		
Packing Information	All packaging materials comply with the current EU legislation for packaging materials. The compliance is predominantly documented by declarations of conformity, technical data sheets, and REACH declarations.		
Batch code type	Open expiry date code: Best before (day / month / year)		





Durability, Storage and	12 months.		
transport conditions	The goods must be stored in a dry (max 60% r.h.) and cool (optimal 11-18°C) place.		
	Must be stored away from direct sunlight and	d from strongly smelling goods.	
Nutritive Content	Energy	2261 kJ/542 kcal	
per 100 g	Fat	33 g	
	-of which saturates	17 g	
	Carbohydrate	51 g	
	-of which sugars	46 g	
	Protein	6.2 g	
	Salt	0.17 g	
Bacteriological	Total viable count < 50.000	cfu/g	
Standards	Yeast < 500 Mould < 500	cfu/g cfu/g	
	Bacillus cereus ≤1000	cfu / g	
	Salmonella Absent	per 25 g	





Legislative compliance  All with amendments	Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.  Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs
	Commission Regulation (EC) No 2023/915 of 25 April 2023 setting maximum levels for certain contaminants in foodstuffs.
	Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs.
	Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC.
	Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food.
	For chocolate products, additionally: Directive 2000/36/EC of the European Parliament and of the Council of 23 June 2000 relating to cocoa and chocolate products intended for human consumption.
	DK BEK nr 336 of 12/05/2003 regarding Cocoa, Chocolate and Cocoa products
Quality Assurance	Toms Group holds a FSSC certification. Raw materials, semi-manufactures and manufactures goods are analyzed according to spottest plan. All production staff is trained in hygiene by qualified staff.
Intended use	The product can be consumed without further treatment.
Target consumer	The adult consumer.

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