

<i>Netheline b.v.b.a.</i> Atealaan, 28 B-2270 Herenthout 014 / 22 44 29 014 / 22 48 29	HACCP-MANUAL	code	PLA5-1.HHB
	DESCRIPTION OF FINAL PRODUCTS	date	30/03/15
	product name : Cerisettes	version	3
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editing (name & signature)	validation (name & signature)
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description : cherry liqueur chocolate with stone and stem

composition :

sugar 31,5 %, cherries 31,5 %, dark chocolate (at least 52 % cocoa compounds) 25,2 % (sugar 10,8 %, cocoa mass 10,0 %, cocoa butter 4,4 %), chocolate sprinkles 6,3 % (sugar 3,4 %, cocoa mass 2,8 %, MILK fat dehydrated, fat reduced cocoa powder, whole MILK powder, natural flavouring : vanilla), alcohol 4,2 % and flavouring (nature identical) 1,3 %, stem (polypropylene)

treatment : fondant coating, enrobing in chocolate, adding bottom layer of chocolate (chocolate sprinkles) & packing

packing & labelling : blister in cardboard box

instructions for conservation :

cool, dry (and dark)
BEST BEFORE = production date + min. 6 months (max. 8 months)

instructions for use :

ready to eat
warning : contains stone and stem
warning : contains 4,2 % alcohol

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nutritional characteristics	mean value
energy (kcal or kj / 100 g)	1 624 of 387
moisture (g / 100 g)	27,4
protein (g / 100 g)	2,9
total fat (g / 100 g)	14,0
saturated fatty acids (g / 100 g)	8,4
carbohydrate (g / 100 g)	55,0
sugar (g / 100 g)	49,1
dietary fiber (g / 100 g)	< 0,5
alcohol (g / 100 g)	4,2
salt (g / 100 g)	0,0034

microbiological characteristics	criterium
aerobic count (cfu / g)	5 000
molds (cfu / g)	1 000
yeasts (cfu / g)	1 000
<i>Enterobacteriaceae</i> 30 °C (cfu / g)	< 10
<i>Escherichia coli</i> (cfu / g)	< 10
<i>Salmonella</i> (in 25 g)	absent
<i>Staphylococcus aureus</i> (cfu / g)	< 10
<i>Clostridium perfringens</i> (cfu / g)	< 10

characteristics	criterium
product foreign objects	absent
product foreign chemical substances : pesticides	absent < max. permitted residues

allergens	present
Cereals containing gluten ¹	-
Crustaceans and Shellfish	-
Eggs	-
Fish	-
Peanuts (incl. peanut oil)	-
Soybeans (incl. soya protein and oil)	S (chocolate in pellets)
Milk (inclusief milk protein and lactose)	+ (chocolate in pellets, chocolate sprinkles)
Nuts ²	-
Celery	-
Mustard	-
Sesame seeds (incl. sesame oil)	-
Lupin en products made of lupin	-
Molluscs en products made of Molluscs	-
Sulphur dioxide and sulphites (E220 tot E228) (at concentrations more than 10mg/kg of 10mg/litre expressed as SO ₂)	-

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other allergens	present
Beef	-
Pork	-
Chicken and Turkey	-
Maize	-
Cocoa	+ (chocolate in pellets, chocolate sprinkles)
Yeast	-
Pulses	-
Cinnamon	-
Vanillin / Vanilla	+ (chocolate in pellets, chocolate sprinkles)
Coriander	-
Umbelliferae ³	-
Glutamates (E620 - E625)	-
Guanylates & inosinates (E626 - 633)	-
Benzoates & p-hydroxy-Benzoates (E210 - E219)	-
Azo-colours (E102, E110, E122, E123, E124, 128, 129, 151, 154, 155)	-
Tartrazin (E102)	-
Aspartames (E951)	-
Cyclamates (E952)	-
Saccharine & salts (E954)	-
Gallates (E310 - E312)	-
BHA or BHT (E320 - E321)	-
Fructose	+ (fondant sugar, chocolate in pellets, chocolate sprinkles)
Saccharose	+ (fondant sugar, chocolate in pellets, chocolate sprinkles)

s = traces of possible, but accidental cross contamination

N.A. = Not Available

¹ = wheat, rye, barley, oat, spelt and kamut

² =almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazilian nuts, pistachio nuts, macadamia nuts

³ = e.g. anise, dill, caraway, chervil, coriander, lovage, mirrh, cumin, parsley, celery, fennel, carrots

ionisation radiation :

The manufacturer certify that none of the ingredients have been treated with ionising radiation.

GMO :

The manufacturer certify that, in conformity with the specific EU-reglementations, for none of the ingredients specific labelling is required