

### 1. Identification / Origin

Product name:	HELLMA Selection 5x40 St.
Article number:	60114575
Legal name of the product:	Assortment of coffee beans, almonds and extruded cereals coated in dark, white or milk chocolate.
Commodity code (Intrastat):	18063210
Country of origin:	Italy
EU- / Organic certification body ID / identification mark:	-

### 2. Shelf life & Storage

Transport notes:	Temperature controlled in summer period advised
Storage information:	Cool and dry storage. Keep protected from sunlight.
Storage at:	18 to 25° C; 25% relative humidity
Remaining shelf life by delivery:	8 months

### 3. Traceability

Each item is marked so that traceability is guaranteed in accordance with Regulation (EC) No 178/2002.

Parameter	Available	Breakdown of the coding and indication of its position
Expiration date / best before (BBD)	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	DD/MM/YYYY; on carton box sticker and single portion pack
Batch identification (LOT)	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	LXX XXX; on carton box sticker

### 4. Packaging

*Weight in grams and dimensions in millimeters ; sub-packaging only if such is present in the form of e.g. a tray.*

*Data according to the GDSN Package Measurement Rules Standard (Release 2.6.1, Ratified, May 2019).*

Type of single portion pack	Flowpack	Weight (gross)	1,46
Dimensions of single portion pack (WxDxH)	25x55x10	Weight (net)	1,36
Content of subpackage (quantity of portions):		Weight (gross)	0,00
Number of subpackages:		Weight (net)	0,00
Dimensions of subpackage (WxDxH):		Type of subpackage	
Contents of carton (total quantity of portions):	200	Weight (gross)	546,00
Dimensions of carton (WxDxH):	370x245x55	Weight (net)	272,00
Cartons per Layer (TI)	9	Tare weight per carton (packaging weight)	274,00
Layers per pallet (HI)	30	Cubic volume per carton	0,005
Cartons per pallet (TI x HI)	270	box (in m³)	
Pallet height	1.650	Pallet weight (incl. base*)	167.420,00
Pallet weight (incl. base*)	1.795	Pallet weight	73.440,00

*\*Pallet base height: 145 mm, pallet base weight: 20.000 g (20kg)*

GTIN single portion pack:	-
GTIN subpackage:	-
GTIN carton:	4003148145752

### 5. Sensory description

#### Espresso bean in dark chocolate

Appearance:	round shape with dark, glossy coating
Odor:	chocolate
Taste:	dark chocolate, coffee bean
Consistency:	solid, easy to bite

#### Cocoa dusted almond in dark chocolate

Appearance:	ovale shape with dark, velvety cocoa coating
Odor:	chocolate
Taste:	dark chocolate, almond
Consistency:	solid, easy to bite

#### Crispy cereal covered with milk chocolate

Appearance:	round shape with brown, glossy coating
Odor:	chocolate
Taste:	milk chocolate, cereal
Consistency:	solid, easy to bite

#### Coffee bean covered with milk chocolate

Appearance:	round shape with brown, glossy coating
Odor:	chocolate
Taste:	milk chocolate, coffee bean
Consistency:	solid, easy to bite

#### Crispy cereal covered with coconut flavoured white chocolate

Appearance:	round shape with cream white, glossy coating
Odor:	chocolate
Taste:	white chocolate, coconut
Consistency:	solid, easy to bite

## 6. Composition / Ingredients

Data (incl. QUID & E numbers) in accordance with articles 18 to 22 of Food Information Regulation (EU) No. 1169/2011.

Espresso bean in dark chocolate - Ingredients: dark chocolate 82% (cocoa mass, sugar, cocoa butter, emulsifier: SOY lecithin (E322); natural vanilla flavour), roasted coffee beans 11%, cocoa butter, cocoa powder, thickeners: gum arabic (E414); coating: shellac (E904).  
Cocoa: 56% minimum.

Cocoa dusted almond in dark chocolate - Ingredients: dark chocolate 63% (cocoa mass, sugar, cocoa butter, emulsifier: SOY lecithin (E322); natural vanilla flavor), roasted ALMONDS 30%, cocoa butter, cocoa powder 3.5%.  
Cocoa: 56% minimum.

Crispy cereal covered with milk chocolate - Ingredients: Milk chocolate 83% (sugar, cocoa butter, whole MILK powder 13%, cocoa mass, skimmed MILK powder 6%, emulsifier: SOY lecithin (E 322); natural vanilla flavor), extruded cereal (rice flour, sugar, defatted cocoa powder, sunflower oil), coffee powder, thickener: gum arabic (E 414); glazing agent: shellac (E 904).  
Cocoa min. 32%.

Coffee bean covered with milk chocolate - Ingredients: Milk chocolate 82% (sugar, cocoa butter, whole MILK powder 13%, cocoa mass, skimmed MILK powder 6%, emulsifier: SOY lecithin (E322); natural vanilla flavouring), roasted coffee beans 11%, cocoa butter, cocoa powder, thickeners: gum arabic (E414); glazing agent: shellac (E904).  
Cocoa: 32% min.

Crispy cereal covered with coconut flavoured white chocolate - Ingredients: White chocolate 87% (sugar, cocoa butter, whole MILK powder, whey powder (milk), skimmed MILK powder, emulsifier: soy lecithin (E 322); natural vanilla flavour), extruded cereals (rice flour, sugar, defatted cocoa powder, sunflower oil), dehydrated coconut milk (coconut pulp, maltodextrin, sodium caseinate (E 469)), thickener: gum arabic (E 414); coating: shellac (E 904); flavouring.  
Cocoa 29% min.

Additional notes / allergen traces / intolerance warning:	May contain traces of NUTS.
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## 7. Product attributes

### Nutritional values per 100 g - Espresso bean in dark chocolate

Data in grams and in accordance with article 30 of Food Information Regulation (EU) No. 1169/2011.

Calculated <input checked="" type="checkbox"/>	Analyzed <input type="checkbox"/>	Literature value <input type="checkbox"/>
<b>Energy*</b>	2043 / 489	kJ / kcal
<b>Fat*</b>	32,00	g
of which saturates*	20,00	g
of which mono-unsaturates		g
of which polyunsaturates		g
<b>Carbohydrate*</b>	52,00	g
of which sugars*	44,00	g
of which polyols		g
of which starch		g
<b>Fibre</b>		g
<b>Protein*</b>	8,00	g
<b>Salt*<sup>1</sup></b>	0,20	g

### Nutritional values per 100 g - Cocoa dusted almond in dark chocolate

Data in grams and in accordance with article 30 of Food Information Regulation (EU) No. 1169/2011.

Calculated <input checked="" type="checkbox"/>	Analyzed <input type="checkbox"/>	Literature value <input type="checkbox"/>
<b>Energy*</b>	2264 / 542	kJ / kcal
<b>Fat*</b>	41,00	g
of which saturates*	12,00	g
of which mono-unsaturates		g
of which polyunsaturates		g
<b>Carbohydrate*</b>	35,00	g
of which sugars*	26,00	g
of which polyols		g
of which starch		g
<b>Fibre</b>		g
<b>Protein*</b>	4,00	g
<b>Salt*<sup>1</sup></b>	0,30	g

### Nutritional values per 100 g - Crispy cereal covered with milk chocolate

Data in grams and in accordance with article 30 of Food Information Regulation (EU) No. 1169/2011.

Calculated <input checked="" type="checkbox"/>	Analyzed <input type="checkbox"/>	Literature value <input type="checkbox"/>
<b>Energy*</b>	2168 / 518	kJ / kcal
<b>Fat*</b>	30,00	g
of which saturates*	22,00	g
of which mono-unsaturates		g
of which polyunsaturates		g
<b>Carbohydrate*</b>	56,00	g
of which sugars*	53,00	g
of which polyols		g
of which starch		g
<b>Fibre</b>		g
<b>Protein*</b>	6,00	g
<b>Salt*<sup>1</sup></b>	0,20	g

#### Nutritional values per 100 g - Coffee bean covered with milk chocolate

Data in grams and in accordance with article 30 of Food Information Regulation (EU) No. 1169/2011.

Calculated <input checked="" type="checkbox"/>	Analyzed <input type="checkbox"/>	Literature value <input type="checkbox"/>
Energy*	2097 / 502	kJ / kcal
Fat*	30,00	g
of which saturates*	22,00	g
of which mono-unsaturates		g
of which polyunsaturates		g
Carbohydrate*	56,00	g
of which sugars*	53,00	g
of which polyols		g
of which starch		g
Fibre		g
Protein*	6,00	g
Salt* <sup>1</sup>	0,20	g

#### Nutritional values per 100 g - Crispy cereal covered with coconut flavoured white chocolate

Data in grams and in accordance with article 30 of Food Information Regulation (EU) No. 1169/2011.

Calculated <input checked="" type="checkbox"/>	Analyzed <input type="checkbox"/>	Literature value <input type="checkbox"/>
Energy*	2168 / 518	kJ / kcal
Fat*	30,00	g
of which saturates*	12,00	g
of which mono-unsaturates		g
of which polyunsaturates		g
Carbohydrate*	59,00	g
of which sugars*	40,00	g
of which polyols		g
of which starch		g
Fibre		g
Protein*	6,40	g
Salt* <sup>1</sup>	0,40	g

\* Required; <sup>1</sup> calculated as sodium multiplied by factor 2,5

# Product Specification

## Customer

### Allergenic ingredients

	Contained <input type="checkbox"/> None	Cross-conta. <input type="checkbox"/> None	Ingredients
Cereals containig gluten *	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	
Crustaceans and product thereof	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	
Eggs and products thereof	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	
Fish and products thereof	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	
Peanuts and products thereof	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	
Soybeans and products thereof	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> Yes	soy lecithin
Milk and products thereof (incl. lactose)	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> Yes	milk powders
Nuts and products thereof **	<input checked="" type="checkbox"/> Yes	<input checked="" type="checkbox"/> Yes	almonds
Celery and produts thereof	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	
Mustard and products thereof	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	
Sesame seeds and products thereof	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	
Sulphur dioxide and sulphites < 10 mg/kg or 10 mg/l in terms of total SO2	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	
Lupine and products thereof	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	
Molluscs and products thereof (snails, clams or cephalopods)	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	

\* wheat, rye, barley, oats, spelt, kamut or their hybridised strains

\*\* almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts

### Suitability for diets

	<input type="checkbox"/> None
Halal	<input type="checkbox"/> Yes
Kosher	<input type="checkbox"/> Yes
Lacto-vegetarianism (renouncing meat, fish and eggs)	<input type="checkbox"/> Yes
Ovo-vegetarianism (renouncing meat, fish and milk)	<input type="checkbox"/> Yes
Ovo-lacto-vegetarimus (renouncing meat and fish)	<input type="checkbox"/> Yes
Veganism (renouncement of raw materials of animal origin)	<input type="checkbox"/> Yes
Lactose intolerance (i.e. lactose-free or < 10 mg lactose / 100g or ml)	<input type="checkbox"/> Yes
Celiac disease (i.e. gluten-free or < 20mg/kg gluten)	<input checked="" type="checkbox"/> Yes

### Complementary certifications

	<input checked="" type="checkbox"/> None
Organic (as per Regulation (EC) No. 834/2007 )	<input type="checkbox"/> Yes
UTZ Certified	<input type="checkbox"/> Yes
RSPO	<input type="checkbox"/> Yes
FAIRTRADE	<input type="checkbox"/> Yes

### Compulsory information

	<input type="checkbox"/> None
Irradiated or treated with ionising radiation	<input type="checkbox"/> Yes
Packed in a protective atmosphere	<input type="checkbox"/> Yes
With sweetener(s)	<input type="checkbox"/> Yes
With sugar(s) and sweetener(s)	<input type="checkbox"/> Yes
Contains a source of phenylalanine (Aspartame)	<input type="checkbox"/> Yes
Excessive consumption may produce laxative effects	<input type="checkbox"/> Yes
Contains caffeine	<input checked="" type="checkbox"/> Yes

#### **Microbiological parameters**

Indicate the five most important and product relevant parameters

Parameter	max. Value	Unit	Methodology
Counts total coliforms at 30°C	< 10.000	CFU/g	ISO 4832/2006
Yeast counts	< 1.000	CFU/g	ISO 21527 1:2008
Mould counts	< 1.000	CFU/g	ISO 21527 1:2008
Listeria	n.d.	CFU/25g	ISO 11290-1:1996
Salmonella	n.d.	CFU/25g	ISO 6579:2002

Abbreviations as following: cfu: colony forming unit; n.d.: not detected; n.a.: not available

#### **8. Declaration on the use of genetically modified organisms (GMO)**

The supplier guarantees that the product is not subject to the labeling requirements under EU regulations (EC) No 1829/2003, (EC) No 1830/2003 (genetically modified food and feed) and (EC) No 258/97 (Novel food) and is marketable according to these rules. The supplier also guarantees that no genetically modified ingredients are detectable by a validated method of analysis.

#### **9. Other**

In its composition, manufacture and packaging the product meets each of the provisions, guidelines and regulations of foodstuffs legislation in full and is marketable as a foodstuff. The packaging is suitable for foodstuff production and satisfies both Regulation (EC) No. 1935/2004, including individual measures relating thereto, and Regulation (EC) No. 2023/2006 (GMP).

#### **10. Changelog**

2021-10-29 Initial publication of product specification data sheet Version 8 in English language