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Recipe name:	<b>White chocolate with 8% blue potato chips and sea salt</b>		

Specification issued by: Tanja Berti

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#### Manufacturer

Chocolat Bernrain AG  
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CH-8280 Kreuzlingen

Chocolat Stella AG  
Via alla Gerre 28  
CH-6512 Giubiasco

[www.swisschocolate.ch](http://www.swisschocolate.ch)

#### Composition and remarks for the declaration

**Technical name: White chocolate with blue potato chips and sea salt**

#### Ingredients in descending order of weight

Sugar  
Cocoa butter  
Whole milk powder  
Blue potato chips (Potatos, Sunflower  
oil, Sea salt)  
Skimmed milk powder  
Sea salt  
Emulsifier (sunflower lecithin)  
Flavour (vanilla)

Potato chips: 8 ± 2 %

Allergen statement: May contain hazelnuts and almonds.

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#### Nutrition facts (average values contained in 100g product)

	Unit	100g
Energy	kJ	2240
Energy	kcal	535
Total fat	g	31
- Saturates	g	18
- Trans fat	g	0
- Cholesterol	mg	20
Carbohydrate	g	56
- Sugars	g	52
Fibre	g	0
Protein	g	8
Sodium	g	0.23
Salt equivalent (= sodium x 2.5)	g	0.58
Calcium	mg	300
Iron	mg	1
Vitamin A (retinol equivalent)	µg	50
Vitamin C	mg	2

Remark: Nutritional values are calculated from the recipe. They are subject to natural fluctuations in raw materials.

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#### Additional product information

	Unit	Value
Cocoa solids	% min.	26 (White chocolate)
Milk solids	% min.	27 (White chocolate)
Milk fat	%	4.9
Milk protein	%	7.2
Lactose	%	10
Sucrose	%	41
Total fat content	%	31 ± 2

#### Other parameters:

Water:	max. 2%
Ash:	max. 5%
Starch:	< 5%

Remark: Nutritional values are calculated from the recipe. They are subject to natural fluctuations in raw materials.

Advice for the correct declaration of the cocoa solids:

"Cocoa solids: ...% min."

Cocoa solids of chocolates with added ingredients and of filled chocolates are declared according to the example below. If this kind of declaration is required, it is written beside the value:

"Cocoa: ...% min. (chocolate)"

"Cocoa: ...% min. (milk chocolate)"

"Cocoa: ...% min. (white chocolate)"

In some countries also a declaration of milk solids is required, it is carried out similar to the declaration of the cocoa solids.

#### Microbiology

Parameter	Unit	M
Total plate count	CFU/g	5'000
Enterobacteriaceae	CFU/g	10
E. coli	in 1g	n.d.
Salmonellae	in 2x25g	n.d.
Staph. aureus	CFU/g	10
Moulds	CFU/g	100
Yeasts	CFU/g	100

M = limit

#### Foreign substances

Aflatoxin B1:	max. 0.002 mg / kg
Aflatoxins B1+B2+G1+G2:	max. 0.004 mg / kg
Aflatoxin M1:	max. 0.00005 mg / kg

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#### Allergens (according to regulation (EU) No 1169/2011, annex II)

Allergen contained:	Yes	Contamination possible	No
Gluten (wheat, rye, barley, oats, spelt, kamut)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Crustaceans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Eggs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soybeans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Milk and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Almonds	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Hazelnuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Walnuts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Cashews	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Pecan nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Brazil nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Pistachio nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Macadamia or Queensland nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame seeds and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulphur dioxide and sulphites > 10 mg / kg	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Lupin and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Molluscs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

We confirm that our facilities are totally free from peanuts. Furthermore, all our suppliers guarantee the absence of peanut in the products they supply us. For the chocolate sold in the U.S. and Canadian markets, for reasons of legal protection, despite the above facts, we recommend the declaration of peanuts as a possible allergen. Peanuts are currently the most powerful and dangerous allergen and despite all conceivable precautions throughout the supply chain minimal risk of contamination of smallest traces of peanuts cannot completely be ruled out.

#### Shelf life and storage conditions

Shelf life from production: 10 months

Storage conditions: cool (16-18°C), dry, odourless and protected from direct light

Shelf life period which exceeds the above mentioned official indication is at the responsibility of the customer.

#### GMO

The product is free from genetically modified organisms (GMO).

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## Confirmations

Compliance to the specification data is guaranteed for subsequent deliveries. This specification is valid until a new revision enters into force.

Products are in compliance with the law of Switzerland and of the European Union. The customer is responsible for the legal compliance of the product in the country of destination.

The information contained in this document is confidential and for internal purpose only.

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