

 PRIVATE POWDER PRODUCTS	PRODUCT SPECIFICATION	Code:
		FPS-CHO-094
Producer	PPP Private Powder Products Ltd. H-7630 Pécs - Hungary, Mohácsi Street 58.	
Internal product number	58235	
Product name	Nordic Choco 10x1kg	

GENERAL DATA					
Package size [g]	1000	Min.:	985	Max.:	1015
Shelf life	18 months from production, when stored under required storage conditions. Best before date (month/year) printed on the primary packaging (stick/sachet/foil/bag/can) and on secondary packaging if applicable.				
Laws, regulations	REGULATION (EU) No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 on the provision of food information to consumers, including all amendings				
	REGULATION (EC) No 1829/2003 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 22 September 2003 on genetically modified food and feed				
	REGULATION (EC) No 1830/2003 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 22 September 2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC				
	Denmark's trans fat law - Executive Order No. 160 of 11 March 2003 on the Content of Trans Fatty Acids in Oils and Fats etc.				
	Hungarian Gazette number 192 of 2013 published 71/2013. (XI. 20.) maximum allowable quantities of trans fatty acids in foods, conditions for the distribution of official control of foods containing trans fatty acids, and rules for trans fatty acid intake to monitoring in the population				
	-				
Recommended dosage	Water [ml]		Serving [g/dose]		
	150		20-22		
	180		24-26		
	210		28-30		
Ingredients	Sugar, Whey powder (from Milk), Fat-reduced cocoa powder (14%), Skimmed milk powder, Lactose (from milk), Glucose syrup, Fully hydrogenated vegetable fat (coconut), Anti-caking agent (E551, E341ii), Salt, Stabilizer (E340), Milk protein, Flavouring (Vanillin), Emulsifier (E471), Colour (E160a)				

PRODUCT CHARACTERISTICS			
Product description	Chocolate flavoured drink mix in powder form. Produced by Spray drying and dry-mixing, whereby the product becomes soluble in hot water.		
Physical, chemical characteristics	Unit of measure	Value	Method / Code
Bulk density	[g/L]	790 - 850	Internal method
Flow ability	-	Free flowing	Internal method
Homogeneity	-	Homogen	Internal method
Solubility	- / %	Good solubility in water (99%)	Internal method
Humidity	[%]	max. 3,5	-
Microbiological characteristics EC 2073/2005	Unit of measure	Value	Method / Code
Total Viable Count	cfu / g	< 10000	ISO 4833-1:2013, ISO 4833-1:2013
Enterobacteriaceae	cfu / g		ISO 21528-2:2004
Coliforms	cfu / g	< 10	ISO 4832:2006
E. coli	cfu / g		ISO 16649-2:2001
Salmonella	/ 25g	Negative	ISO 6579-1:2017
Yeast and moulds	cfu / g	< 100	ISO 21527-1:2008
Nutritional information EN 1169/2011	Unit of measure	Value	Method / Code
Energy	[kJ]	1583	Calculation from raw materials
	[kcal]	374	Calculation from raw materials
Fat	[g / 100g]	3	Calculation from raw materials
Fat of which saturates	[g / 100g]	2,3	Calculation from raw materials
Carbohydrate	[g / 100g]	77	Calculation from raw materials
Carbohydrate of which sugars	[g / 100g]	73	Calculation from raw materials
Protein	[g / 100g]	8	Calculation from raw materials
Salt	[g / 100g]	0,6	Calculation from raw materials

FOOD SAFETY INFORMATION	
Intended use and group of consumers	This product is intended for use in vending machines. The product is best when prepared in recommended dosage with hot, but not boiling water. The product is not recommended for group of consumers who had allergic reaction with some of the declared ingredients. The product is also not recommended for group of consumers who suffer from diabetes as it contains sugar.
Description of food safety control measures	Product is packed into combined foil intended for use in food packaging and appropriately sealed. The product before packaging went through a metal detection and sieving steps.

Allergen information	The product contains or may contain the below marked allergen types according to Directive 2003/89/EC annex 3a.			
<i>* i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains</i> <i>** i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts and Queensland nuts</i> <i>*** at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2.</i>	Cereals containing gluten *, and products thereof	-	Crustaceans and products thereof	-
	Eggs and products thereof	-	Fish and products thereof	-
	Peanuts and products thereof	-	Soybeans and products thereof	-
	Milk and products thereof (including lactose)	X	Nuts ** and products thereof	-
	Celery and products thereof	-	Mustard and products thereof	-
	Sesame seeds and products thereof	-	Sulphur dioxide and sulphites ***	-
	Lupin and products thereof	-	Molluscs and products thereof	-
GMO	Due to our best knowledge and supplier information the product or any ingredients thereof or additive used has not been subject to genetic engineering and comply to the definition of GMO as given in the EU order 1829/2003 and 1830/2003			
Trans-fatty acids	Vegetable fats used in this product contain less than 2 g trans-fatty acids per 100g fat. According to Danish Publication No 160 from 11/03/2003 regarding the content of trans fatty acid in oil and fat.			

LOGISTICS INFORMATION				
Packaging	<p>The primary packaging material comply with European regulation EC 1935/2004 (and subsequent amendments) for materials and articles intended to be in contact with foodstuffs.</p> <p>The primary packaging of the products is three layer foil bag/sachet/stick (containing of PETP Tr. or Mat./PETP or OPP Met./PE Tr.).</p> <p>Ten pieces of product is packed into cardboard boxes, sealed with adhesive tape. Cardboard boxes are palletized. On the bottom, top and in the middle there are slip resistant papers. The final pallet is wrapped two times with stretch foil. The pallet label contains the product code, name, batch number and the expiry date.</p>			
Coding	The primary package declaration shall contain the following information: name, list of ingredients, weight, shelf life, batch number, product code and the packaging time.			
Printing / labeling	Primary packaging already printed		Carton, bags labeling	Print or label
Bar - EAN code	Product	-	Carton box Pallet	-
Palletizing	Carton boxes / bags per layer	10	Carton boxes / bags in height	6
Storage condition	Store under cool and dry conditions (<25°C/max. 60%RH/max) in clean area away from strong odours and direct sunlight.			
Transport conditions	The product should be transported by clean transport vehicle protected from outside influences that ensure assurance of quality and hygiene safety.			

Version:		Date	Name
2	Prepared	19.05.2021	Benedeczki Piroska
	Approved	19.05.2021	Karoly Ujhelyi