









VENDING COCOA-BASED PREPARATION

Characteristics

COMPOSITION

Ingredients: Sugar, milk solids, powdered skimmed cocoa, lactose, anticaking agent (E551), powdered skimmed milk, aromas, thickener (E415) and sweetener (E952). Minimum cocoa content: 10%.

TECHNICAL CHARACTERISTICS

PHYSICOCHEMICAL

- Moisture content: <4%
- Apparent density: 0.56-0.61 g/cm³

MICROBIOLOGICAL

- Staphylococcus aureus: Not present/g
- E.coli: Not present/g
- Salmonella: Not present/25 g

NUTRITIONAL INFORMATION per 100 g

- Energy: 397 kcal/1684 kJ
- Protein: 6.5 g
- Carbohydrate: 66.6 g
- Fat: 3.3 g

PACKAGING

Package | Sales Unit - Complex package consisting of an inner polyethylene layer, an aluminium layer and an outer polyester layer. The package is heat sealed.

Shipping Box - Corrugated cardboard box containing 8 sales units.

Useful Information

CONSUMPTION

- This product dissolves instantly in hot or cold water or milk.
- Serving recommendation: 22-24 g / 150 mL

STORAGE

Keep in a cool dry place.

MINIMUM SHELF LIFE

18 months after packaging.

PACKAGING	CODE	UNITS	BARCODE	SIZE (LxWxH)	WEIGHT (NET WT GW)
Package	403566	_	5601487200539	17 x 4.5 x 27 cm	1 kg 1.015 kg
Shipping Box	-	8	15601487200536	50 x 30 x 14.5 cm	8 kg 8.6 kg
PALLET	UNITS	SEMITRAILER	CONTAINER		
800 x 1200 mm	48	48 x 33 = 1584	48 x 11 = 528	•	