	<b>Technical specification:</b> <b>Organic fudge without milk with toffee taste</b>	Index	3
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## 1. General information

Product made by subcontractor, using recipe prepared by Me gusto.

Production method is similar like for standard polish cream fudge called „krówka”.

The production process includes: raw material weighing, mixing of raw materials with water, boiling of raw materials in vacuum evaporators, pouring of boiled mass into cooling tables, cooling, slicing and wrapping.

## 2. Description of the product

Name: **Organic milk-free fudge, flavor toffee**

Candy with a sticky consistency, with the time, consistency become more harder, crunchy.

Box shape, brown color and toffee taste.

Minor differences between batches due to natural product arrival are allowed.


Country of product: Poland

## 3. Ingredients

Coconut sugar\*, coconut powder\*, rice syrup\*, sunflower protein\*, gum arabic (acacia fiber)\*, natural flavor

\* Ingredients from organic farming

**May contain: sesame**

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#### 4. Parameters


<b>Physical parameters</b>	
Color	Light to dark brown
Favor, taste	Pleasant, aromatic, sweet, caramel/toffee taste
<b>Nutritional values</b>	
Energy	1624kJ / 386kcal
Total fat	12 g
Of which Saturates	10 g
Carbohydrate	65 g
Of which sugars	58 g
fibre	3,1 g
protein	4,1 g
Salt	0,19 g
<b>Minerals</b>	
Potassium	472 mg (24%)
phosphorus	142 mg (20%)
magnesium	57 mg (15%)
<b>Microbiological parameters</b>	
Total number of microorganisms	<10000 cfu/g
Listeria monocytogenes	≤100 cfu/g
Escherichia coli	Not present/g
Bakterie z grupy coli	<100 cfu/g
Coliforms	Not present/25g
Molds	<100 cfu/g
Yeast	<100 cfu/g

#### 5. Packaging

DIRECTLY: printed laminate (paper/aluminum/PE)

UNIT: Foil pack 150g( OPP/OPP 50mic)

Packed in cardboard cartons on pallet

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## 6. Storage and shelf life

Recommended storage conditions: temperature 10-20°C, humidity: max 75%

Store in a dry and cool place, protected from sunlight.

Shelf life: 12 months from production date


## 7. Allergens

Allergens according to EU law	As an ingredient or product additive	Possible cross contamination
Cereals containing gluten namely wheat (such as spelt and Khorasan wheat), rye, barley, oats and their hybridised strains 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)		
Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin		
Celery and products thereof		
Mustard and products thereof		
Sesame seeds and products thereof		X
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub>		
Lupin and products thereof		
Molluscs and products thereof		

This product is in compliance with Polish and EU law.

It is intended for human consumption.

This product is not for people who are allergic to one of the ingredients.

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## 8. Product contains

Ingredient of animal origin: NO

Hydrogenated fats: NO

AZO dyes: NO

## 9. Product features

DAIRY FREE: YES

GLUTEN FREE: YES

VEGAN: YES

Source of: Fibre, Magnesium, Potassium, Phosphorus

## 10. Certificates



PL-EKO-09