



Form:	Product specification	Date:
English		04.02.2022
		Group document

Product name	Toblerone 6x1000g PC (EU1)		
Product description	Almond cake with Toblerone.		
Brand	<input type="text"/>	If private label, which:	<input type="text"/>
Article number	<input type="text" value="1255-159"/>	If appl. customer:	<input type="text"/>
EAN unit barcode	<input type="text" value="7312930002218"/>	EAN outer case	<input type="text" value="07312930002188"/>
Net weight	<input type="text" value="1000"/> g	Contents	<input type="text" value="1"/> e <input checked="" type="checkbox"/>

Ingredients in descending order Info: Mark the composite ingredients with X and use one line for each individual ingredient. If more lines are required, please reveal them.

%	X	Ingredient	Derived from	Comment
24,0		Egg white		
20,5		Sugar		
12,2	X	Toblerone milk chocolate		QUID: 15%
		Sugar		
		Whole milk powder		
		Cocoa butter		
		Cocoa mass		
		Honey		
		Milk fat		
		Almonds		
		Emulsifier (soya lecithin)		
		Egg white		
		Flavouring		
6,5		Water		
6,0		Cream		
4,0		Vegetable fat		
		Palm		
		Shea		
4,0		Almonds		QUID: 4,5%
3,8		Sunflower kernels		
3,8		Egg yolk		
3,0		Vegetable oil		
		Rapeseed		
2,7		Whole milk powder		
2,5		Cocoa butter		
2,0		Sweet apricot kernels		
1,5		Cocoa mass		

1,5	Buttermilk powder		
<0,5	Glucose syrup		
<0,4	Fat-reduced cocoa powder		
<0,3	Skimmed milk powder		
<0,3	Lactose (milk)		
<0,2	Stabilisers		
	Sorbitol		
	Carboxy methyl cellulose		
<0,1	Emulsifiers		
	Soya lecithin		
	Lactic acid esters of mono- and diglycerides		
	Mono- and diglycerides of fatty acids		
<0,1	Salt		
<0,1	Milk protein		
<0,0	Flavouring		
98,0	Sum	The % of the ingredients is to be adjusted. Target: 100,0%	

Declaration Highlight allergen ingredients in **bold**; include percentages according to QUID

Ingredients: **Egg** white, sugar, Toblerone milk chocolate (15%) (sugar, whole **milk** powder, cocoa butter, cocoa mass, honey (3%), **milk** fat, **almonds** (1,5%), emulsifier (**soya** lecithin), **egg** white, flavouring), water, **cream**, vegetable fat (palm, shea), **almonds** (4,5%), sunflower kernels, **egg** yolk, vegetable oil (rapeseed), whole **milk** powder, cocoa butter, sweet apricot kernels, cocoa mass, **buttermilk** powder, glucose syrup, fat-reduced cocoa powder, skimmed **milk** powder, lactose (**milk**), stabilisers (sorbitol, carboxy methyl cellulose), emulsifiers (**soya** lecithin, lactic acid esters of mono- and diglycerides, mono- and diglycerides of fatty acids), salt, **milk** protein, flavouring.



Allergen note: May contain traces of

If nuts, which:

Other notes

Preparation / thawing instructions

Remove packaging

- Unit pack Foil Tray Paper plate
 Thawing / defrosting Oven Microwave
 Refrigerator  °C min watt
 Room temperature 50 min  °C min min

Suggestion: The defrosting time is 30 min/piece

Storage instructions

- Frozen products Refrigerator (+7 °C) 2 days
 *-compartment (-6 °C) 14 days
 **-compartment (-12 °C) 14 days
 ***-compartment or freezer (-18 °C) best before: see Side of package
 Chilled products Unopened at +5 °C to +7 °C best before:
 Do not refreeze after defrosting.

BBD format DD/MM/YYYY BBD 547 Days Residual term 410 Days

Batch / lot number coding (including example) L + 2016 + calendar day (example L6290)

Nutritional values

	per 100 g		per serving		% RI*
Energy	<input type="text"/> 1878 kJ	<input type="text"/> 450 kcal	<input type="text"/> 1565 kJ	<input type="text"/> 375 kcal	<input type="text"/> 19%
Fat	<input type="text"/> 28,0 g		<input type="text"/> 23,3 g		<input type="text"/> 33%
of which saturated fatty acids	<input type="text"/> 12,0 g		<input type="text"/> 10,0 g		<input type="text"/> 50%
of which mono-unsaturates	<input type="text"/> 11,0 g		<input type="text"/> 9,2 g		
of which polyunsaturates	<input type="text"/> 4,7 g		<input type="text"/> 3,9 g		
Carbohydrates	<input type="text"/> 39,0 g		<input type="text"/> 32,5 g		<input type="text"/> 12%
of which sugar	<input type="text"/> 36,0 g		<input type="text"/> 30,0 g		<input type="text"/> 33%
Fiber	<input type="text"/> 1,8 g		<input type="text"/> 1,5 g		
Protein	<input type="text"/> 9,7 g		<input type="text"/> 8,1 g		<input type="text"/> 16%
Salt	<input type="text"/> 0,33 g		<input type="text"/> 0,27 g		<input type="text"/> 5%
pro 100g:	polyhydric alcohols <input type="text"/>	ethyl alcohol <input type="text"/>	organic acids <input type="text"/>	Salatrim <input type="text"/>	

* RI = Reference intake of an average adult (8400 kJ / 2000 kcal)

Contains 12 servings à 83,33 g.

Sensory evaluation / product details

Appearance / colour:	Round cake with piped swirls and pieces of Toblerone covered with milk chocolate.
Smell / aroma:	Milk chocolate.
Taste / aftertaste:	Milk chocolate and honey- and nougat pieces and almond.
Texture / consistency:	Creamy and smooth with chocolate pieces.
if appl. piece dimensions:	H ≈ 15mm ø ≈ 270mm

Microbiological criteria

	limit (CFU)	examination rhythm	internal	external
Aerobic mesophilic count:	max 100000 cfu/g	Every batch	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Enterobacteriaceae:	max 1000 cfu/g	Every batch	<input type="checkbox"/>	<input checked="" type="checkbox"/>
E. coli:	max 100 cfu/g	Every batch	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Molds:	max 500 cfu/g	Every batch	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Yeasts:	max 500 cfu/g	Every batch	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Coagulase-positive staphylococci:	max 100 cfu/g	Every batch	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Presumptive Bacillus cereus:	max 500 cfu/g	Every batch	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Salmonella:	neg./25g	Every batch	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Listeria monocytogenes:	neg./25g	Every batch	<input type="checkbox"/>	<input checked="" type="checkbox"/>

- DGHM requirements: reference* and alert values° for deep-frozen bakery products with or without filling
- reference* and alert values° for deep-frozen patisseries with non-baked filling
- reference* and alert values° for uncooked / semi-cooked frozen bakery products which must be heated before consumption
- Other:

Additional Information

<input type="checkbox"/> vegan	<input type="checkbox"/> UTZ MB	Amount in %	<input type="text"/>
<input checked="" type="checkbox"/> vegetarian	<input type="checkbox"/> RSPO MB	Amount in %	<input type="text"/>
<input type="checkbox"/> lactose free	<input checked="" type="checkbox"/> RSPO SG	Amount in %	3,7
<input checked="" type="checkbox"/> gluten free	<input checked="" type="checkbox"/> barn eggs	<input type="checkbox"/> KAT	
<input checked="" type="checkbox"/> Halal	<input type="checkbox"/> semi sliced		
<input checked="" type="checkbox"/> Koscher	<input type="checkbox"/> sliced		
<input checked="" type="checkbox"/> without natural flavour	<input type="checkbox"/> individually removable		
<input type="checkbox"/> without artificial flavour	<input type="checkbox"/> others		<input type="text"/>

<input checked="" type="checkbox"/>	without natural colouring	<input type="checkbox"/>	others	<input type="text"/>
<input checked="" type="checkbox"/>	without artificial colouring	<input type="checkbox"/>	others	<input type="text"/>

Product pictures (Double click on the file and insert photo)



Top view



Side view



other pictures



Packaging details

Primary Packaging (unit pack / Foil Bag)

dimensions x x cm weight g
 material % recycling FSC
 Print Offset Flexo Gravure printing
 Colours Euroscala extra colour, if so, which:
 shrink-wrapped -> material weight g

Sub-packaging

	material	thickness	weight	
<input type="checkbox"/>	Foil	<input type="text"/>	<input type="text"/>	g
<input type="checkbox"/>	Tray	<input type="text"/>	<input type="text"/>	g
<input checked="" type="checkbox"/>	paper plate	Carton (Multiboard Ekokraft)	<input type="text" value="26"/>	g
<input type="checkbox"/>	others	<input type="text"/>	<input type="text"/>	g Type: <input type="text"/>

Secondary packaging (outer case)

dimensions x x cm weight g
 material % Recycling FSC
 others

Pallet

CCG2 (Europalette) weight g liners = g
 other weight g stretch foil: g

Logistics

units / outers	outers / layer	layers / pallet	outers / pallet	units / pallet
<input type="text" value="6"/>	<input type="text" value="4"/>	<input type="text" value="11"/>	<input type="text" value="44"/>	<input type="text" value="264"/>

Weight

	Unit	Outer	Pallet
Net	<input type="text" value="1"/> kg	<input type="text" value="6,75"/> kg	<input type="text" value="313,192"/> kg
Gross	<input type="text" value="1,125"/> kg	<input type="text" value="7,118"/> kg	<input type="text" value="338,592"/> kg

Die cut / Layout (Insert the file using Insert> Object> PDF> as a symbol and place the symbol in the specified field)

<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
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die cut

Layout

other files