



Form:
Product specification
 English

Date:
 04.02.2022
 Group document

Product name: **Milka chocolate and almond 6x980g PC (Multi)**

Product description: Almondy almond cake with Milka.

Brand: If private label, which:

Article number: If appl. customer:

EAN unit barcode: EAN outer case:

Net weight: g Contents: e

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
23,9		Egg white		
21,0	X	Milka milk chocolate		QUID: 26%
		Sugar		
		Cocoa butter		
		Skimmed milk powder		
		Cocoa mass		
		Whey powder (from milk)		
		Milk fat		
		Emulsifier (soya lecithin)		
		Hazelnut paste		
		Flavouring		
15,0		Sugar		
11,0		Cream		
7,0		Egg yolk		
4,5		Vegetable fat		
		Palm		
		Shea		
4,0		Vegetable oil		
		Rapeseed		
4,0		Almonds		QUID: 5%
3,8		Sunflower kernels		
2,7		Buttermilk powder		
2,0		Sweet apricot kernels		
<1,0		Fat-reduced cocoa powder		
<0,1		Salt		
98,9		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, Milka milk chocolate (26%) (sugar, cocoa butter, skimmed **milk** powder, cocoa mass, sweet whey powder (from **milk**), **milk** fat, emulsifier (**soya** lecithin), **hazelnut** paste, flavouring), sugar, **cream**, **egg** yolk, vegetable fat (palm, shea), vegetable oil (rapeseed), **almonds** (5%), sunflower kernels, **buttermilk** powder, sweet apricot kernels, fat-reduced cocoa powder, salt.

Allergen note: May contain traces of

If nuts, which:

Other notes

Sensory evaluation / product details

Appearance / colour:	Round cake topped with crushed Milka chocolate and covered with Milka chocolate.
Smell / aroma:	Milk chocolate.
Taste / aftertaste:	Milka milk chocolate and almond.
Texture / consistency:	Creamy with chocolate pieces.
if appl. piece dimensions:	H ≈ 13mm 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)	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="12"/>	<input type="text" value="48"/>	<input type="text" value="288"/>

Weight

	Unit	Outer	Pallet
Net	<input type="text" value="0,98"/> kg	<input type="text" value="6,618"/> kg	<input type="text" value="334,128"/> kg
Gross	<input type="text" value="1,103"/> kg	<input type="text" value="6,961"/> kg	<input type="text" value="359,528"/> 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