

TECHNICAL PRODUCT SPECIFICATIONS

PRODUCT: NO SUGAR ADDED MACADAMIA WHITE CHOCOLATE (KETO)

Nutrition Facts	
About 2 servings per container	
Serving size about 4 squares (30g)	
Amount Per Serving	
Calories	170
% Daily Value*	
Total Fat 16g	21%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 25mg	1%
Total Carbohydrate 10g	4%
Dietary Fiber <1g	2%
Total Sugars 3g	
Includes 0g Added Sugars	0%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 70mg	6%
Iron 0.2mg	2%
Potassium 30mg	0%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	



Keto *Net carbs: 3,21g per 30g
*Net carbs = Total carbs - (fiber & erythritol)

DESCRIPTION:	No Sugar Added Macadamia White Chocolate made with cocoa butter, milk powder, and sweetened with monk fruit.
UNIQUE GMP CODE:	0298-BPM-AN-1217
AVAILABLE IN:	65 g
BRAND:	YAAL
SHELF LIFE:	18 months
PRIMARY PACKAGING:	Metallized bioriented polypropylene bag
SECONDARY PACKAGING:	Folding fine cardboard boxes
TERTIARY PACKAGING:	Fine cardboard stand display
PACKING:	
FLAVOURS:	No artificial flavours
PRESERVATIVES:	No preservatives
TRANSGENICS:	No transgenics
ALLERGENS:	"CONTAINS MILK" "CONTAINS LACTOSE" "CONTAINS MACADAMIA" This product was manufactured in a line that also processes chocolates with: tree nuts (almond, coconut, hazelnut)

OTHER STATEMENTS: "THIS PRODUCT CONTAINS A NON CALORIC SWEETENER"

INTENDED USE: Direct consumption except people whom are lactose intolerant and/or hypersensitive (allergic) to milk or macadamia.

DISTRIBUTION METHOD: Transport in a cool, dry, odor-free, pest-free, clean environment without foreign objects.

STORING METHOD: Preserve the product in a fresh and dry environment

INGREDIENTS:

Cocoa butter, Macadania, Whole Milk Powder, Erythritol, Whey Powder, Sunflower Lecithin, Monk Fruit .

SPECIFICATIONS OF COMPOSITION

CHARACTERISTICS	UNIT	SPECIFICATIONS
Cocoa Butter	%	Minimum 20
Total Cocoa Dry Extract	%	Minimum 20
Milk fat-free dry matter	%	Minimum 10,5
Total fats	%	Minimum 24,5
Lecithin	%	Maximum 5 g/kg

MICROBIOLOGICAL SPECIFICATIONS

CHARACTERISTICS	UNIT	SPECIFICATIONS
Aerobic mesophilic	UFC/g	< 5 x 10 ⁴
Total Coliforms	UFC/g	< 1 x 10 ²
<i>Salmonella</i>	Absence / Presence	Absence / 25g
Moulds and Yeasts	UFC/g	< 1 x 10 ³

MAXIMUM LIMIT FOR TOXIC METALS

CHARACTERISTICS	UNIT	SPECIFICATIONS
Arsenic (As)	mg/kg	< 0,5
Copper (Cu)	mg/kg	< 15
Lead (Pb)	mg/kg	< 1
Cadmium (Cd)	mg/kg	< 0,3

ORGANOLEPTIC CHARACTERISTICS

CHARACTERISTICS	UNIT	SPECIFICATIONS
ODOR	-	White chocolate
COLOR	-	Chamois
TEXTURE	-	Crunchy
FLAVOR	-	Chocolate with Macadamia



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