Product Specification

Date Product name Net weight	24-01-2024	Version 02.01 Moomin mini chocolate chip cookies 200g
Product Descript	ion 1 kind of cookie	****
Packaging Keeping conditio	Mini can with peel off ns Ambient Normal	lid
Ingredients		
	Wheat flour	40,61%
	Sugar	17,46%
	Vegetable fat (palm)	15,52%
	Chocolate chips (16%*)	
	- Sugar	9,08%
	- Cocoa mass	5,12%
	- Cocoa butter	1,24%
	- Emulsifier (lecithins)	0,08%
	Desiccated coconut	4,63%
	Brown sugar	4,46%
	Fat reduced cocoa powder	1,00%
	Salt	0,40%
	Raising agent (ammonium hydro	gen carbonate) 0,20%
	Natural flavour	0,20%

The above ingredients are listed as approximately percentages.

* The QUID percentage is calculated based on the amount of ingredient used to produce 100g of cookies according to EU-legislation regarding Quantitative Ingredient Declaration (QUID) Cocoa solids: 40% minimum in the chocolate

Ingredients: wheat flour, sugar, vegetable fat (palm), chocolate chips (16%) [sugar, cocoa mass, cocoa butter, emulsifier (lecithins)], desiccated coconut, brown sugar, fat reduced cocoa powder, salt, raising agent (ammonium hydrogen carbonate), natural flavour. May contain orange, orange peel, hazelnut, candied orange peel, macadamia nut, milk, pecan nut, apple, apple juice concentrate, apple puree, egg.

Nutrition per 100 g					
Energy	2111	kJ	(504	kcal)	
Protein	5.3	g			
Fat, total	24.4	g			
- saturated fat	13.7	g			
Carbohydrate	67.5	g			
- sugars	64.2	g			
- dietary fiber	3.3	g			
Salt equivalent	0.4	g			
(NB: dietary fiber is included in	carbohyd	rate))		
(NB: dietary fiber and saturates label)	are volun	tary	on foo	bd	

- Control of packaging and labelling
- Moisture content (max. 4.5%)
- Acid Value (take Fat as calculation) <5mg/g
- Peroxide Value (take Fat as calculation) < 0.25g/100g
- Metal detection

GMO: The product is Non-GMO according to EU-legislation.

Microbiology

The assortment is monitored according to these values:

- Total count aerobic bacteria < 1000/ g (NMKL 86)
- Yeast and mould < 50/ g (NMKL 98)
- Coliforms < 10/ g (AOAC 991.14)
- E. coli < 10/ g (AOAC 991.14)
- Salmonella Negative in 25 g (NMKL 71)
- Staphylococcus aureus < 10/ g (NMKL 66)

Heavy Metal

- Lead (take Pb as calculation) < 0.5 ppm
- As < 0.5 ppm