

nippon yoghurt strawberry 200 g

HOSTA - Werk für Schokolade-Spezialitäten GmbH & Co. KG
Greutstraße 9
74597 Stimpfach-Randenweiler
Germany

General information

Product name:	nippon – puffed rice with chocolate – yoghurt strawberry
Nominal filling quantity:	200 g
Article number	000050064
Recipe number:	RE-QM-00005009
Valid for recipe version:	RE-QM-00005009-01
Intended use:	After taking out from the package „ready to eat“ – excluded for allergic persons concerning the substances specified under heading “Allergens”.

Labelling

Name of the food:	Puffed rice (11%), strawberry flavoured rice crispies (6%), cornflakes (4%) and freeze-dried strawberry pieces (0.3%) in skimmed milk yoghurt cream (47%) with a milk chocolate (32%) coating. Cocoa: 30 % minimum in the milk chocolate content.). Milk chocolate contains cocoa butter and other vegetable fats.
List of ingredients:	Ingredients: sugar, vegetable fats (palm kernel, palm), puffed rice, skimmed milk powder , cocoa butter, whole milk powder , dextrose, cocoa mass, semolina, skimmed milk yoghurt powder , rice semolina wheat flour , freeze-dried strawberries, sweet whey powder , shea butter, lactose , salt, food colouring: beetroot concentrater, barley malt extract , acidifier: tartaric acid, emulsifier: lecithin (soy), E476; aroma.
Labelling according to:	Declaration in accordance with the following food law labelling requirements, current at the time of document release, as well as their subsequent regulations in the respective applicable version: <ul style="list-style-type: none"> European Food Information Regulation German Regulation on Cocoa and Chocolate Products (Cocoa Ordinance) General guidelines for implementing the principle of Quantitative Ingredients Declaration (QUID) Regulation (EC) concerning the traceability and labelling of _ modified organisms and the traceability of food and feed products produced from genetically modified organisms German Packaging Ordinance German Regulation on Batch Labelling

Sensory parameters

Appearance:	Square bites of puffed rice, partially mixed with cornflakes, reddish rice crisps, and small, intensely red freeze-dried strawberry pieces, evenly distributed and coated with medium-brown chocolate and interspersed with a light cream.
Smell:	Aromatic, fresh, fruity, clearly identifiable as strawberry, with a product-typical milk-chocolate note.
Taste:	Aromatic, sweet, with a fresh yogurt note, fruity with strawberry, and with product-typical notes of milk chocolate and puffed rice
Texture:	Airy and crispy texture, with chocolate of creamy consistency and a pleasant melt

Chemical parameters

Water content:	< 3.0%	a _w value:	< 0.5 at 20.0 °C
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Physical parameters

Filling quantity:	200 g (tolerances according to German Packaging Ordinance)		
Dimensions of the individual morsel:	Width: approx. 4,8 cm	Length: approx. 4,8 cm	Thickness: approx. 1,2 – 1,4 cm Weight of one morsel: approx. 12,5 g

Microbiological parameters

Total plate count:	< 10 ⁵ CFU/g	Enterobacteriaceae:	< 10 ² CFU/g
Yeasts:	< 10 ² CFU/g	Salmonellae:	negative in 250 g
Moulds:	< 10 ² CFU/g		

----- This document has been electronically compiled and is valid without signature! -----

Date	compiled	01.12.2025	verified	25/01/26 / pon 21.01.2026	QM remark	released	02.02.2026
Name		Lösch		Ponater/Hofmann			replaces: new creation

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Average Nutrition facts

	per 100 g
analytic:	
Energy:	2227 kJ / 532 kcal
Fat:	29 g
of which saturates:	21 g
Carbohydrate:	60 g
of which sugars:	35 g
Protein:	7,2 g
Salt:	0.23 g

Allergens

Substances or products within the meaning of Annex II of EU Regulation 1169/2011:	Contained due to recipe	Cross-contamination possible
Gluten-containing grains (i.e. wheat, rye, barley, oat, spelt, polish wheat or hybrids thereof) as well as products made thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Crustaceans and/or crustacean products	<input type="checkbox"/>	<input type="checkbox"/>
Egg and egg products	<input type="checkbox"/>	<input type="checkbox"/>
Fish and fish products	<input type="checkbox"/>	<input type="checkbox"/>
Peanuts and peanut products	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soy and soy products	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Milk and/or dairy products (including lactose)	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Nuts, i. e. almond (<i>Amygdalus communis</i> L.), hazelnut (<i>Corylus avellana</i>), walnut (<i>Juglans regia</i>), cashew nut (<i>Anacardium occidentale</i>), pecan nut (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Para nut (<i>Bertholletia excelsa</i>), pistachio (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) as well as products made thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery and celery products	<input type="checkbox"/>	<input type="checkbox"/>
Mustard and mustard products	<input type="checkbox"/>	<input type="checkbox"/>
Sesame seeds and sesame seed products	<input type="checkbox"/>	<input type="checkbox"/>
Sulfur dioxide and sulfites in a concentration of more than 10 mg/kg or 10 mg/l, stated as SO ₂	<input type="checkbox"/>	<input type="checkbox"/>
Lupin and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Molluscs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>
Labelling of possible allergens:	By using bold type for the ingredient or ingredient component containing allergens in the list of ingredients and by adding a separate bolded statement following the list of ingredients: "May contain traces of nuts and peanuts."	

GMO

According to Regulation (EC) No 1829/2003 on genetically modified food and feed and Regulation (EC) No 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms, this product does not contain any ingredients, additives or flavourings consisting of, containing of or made from genetically modified organisms.

The product doesn't need to be labelled according to the sense of Regulation (EC) No 1830/2003.

Storage- and transport conditions/ shelf life

Optimum storage- and transport conditions:	15 – 20 °C; humidity < 60%		
Storage information on product packaging:	Store in a cool dry place!		
Minimum shelf life:	Duration (month of production +):	Labelling text:	Remaining period:
	12 months	Best before end:	6 months

Packaging materials

Materials of primary packaging:	Film:	48 µm OPP	Tray:	PP 250 µm white
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