



nippon original 200 g

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

General information

Product name:	Nippon puffed rice with chocolate – the original
Nominal filling quantity:	200 g
Article number	000050067
Recipe number:	000050004
Valid for recipe version:	RE-QM-000050004-05
Intended use:	after taking out from the package „ready to eat“ – excluded for allergic persons concerning the substances specified under heading “Allergens”

Labelling

Trade name:	Puffed rice (11 %) and cereals (10 %) in cocoa creme (47 %) coated with milk chocolate (32 %). Cocoa: 30 % minimum in the chocolate part. Milk chocolate contains cocoa butter and other vegetable fats.
List of ingredients:	Ingredients: Sugar, vegetable oils (palm kernel, palm), puffed rice, cocoa butter, dextrose, whole milk powder , cocoa mass, sweet whey powder , maize semolina, sweet lupin flour , rice semolina, wheat flour , low-fat cocoa powder (2%), shea butter, lactose , emulsifier: lecithins (soya), E476 ; salt, barley malt flour , barley malt extract , flavouring.
Labelling according to:	the following food regulations as well as their subsequent regulations each in the valid version at the time of release of this document: <ul style="list-style-type: none">European Food Information RegulationGerman 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 genetically modified organisms and the traceability of food and feed products produced from genetically modified organismsGerman Packaging OrdinanceGerman Regulation on Batch Labelling

Sensory parameters

Appearance:	square morsel made of puffed rice and sporadic cornflakes and rice crispies which are mixed with light brown cocoa creme finally covered with middle brown milk chocolate
Smell:	aromatic, specific to milk chocolate and puffed rice
Taste:	aromatic, sweet, specific to milk chocolate and puffed rice
Texture:	at ambient temperature firm bite, crispy parts

Chemical parameters

Water content:	< 3,0 %	a _w value:	< 0,5 bei 20,0°C
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Physical parameters

Filling quantity:	200 g (tolerances according to German Packaging Ordinance of 8 March 1994)
Dimensions of the individual morsel:	Width: approx. 4,8 cm Length: approx. 4,8 cm Thickness: approx. 1,2 to 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		

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Date	21.02.2024	verified	22/01/24/ 19.03.24	QM remark	released	19.03.2024
Name				Hofmann		Ponater/Höhn



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Average Nutrition facts

<i>analytic:</i>	in 100 g
Calories:	2229 kJ / 533 kcal
Total Fat:	30 g
Saturated Fat:	16 g
Total Carbohydrate:	59 g
Sugars:	40 g
Protein:	5,6 g
Salt:	0,22 g

Allergens

Substances or products in the sense of annex II EC-CR 1169/2011:		predominantly contained in:
<input checked="" type="checkbox"/>	Gluten-containing grains (i.e. wheat, rye, barley, oat, spelt, polish wheat or hybrids thereof) as well as products made thereof	wheat flour and malted barley are used in rice crispies, malted barley is used in cornflakes
<input type="checkbox"/>	Crustaceans and/or crustacean products	
<input type="checkbox"/>	Egg and egg products	
<input type="checkbox"/>	Fish and fish products	
<input checked="" type="checkbox"/>	Peanuts and peanut products	not contained in any ingredient, but production is on the same level with production with share of peanuts
<input checked="" type="checkbox"/>	Soy and soy products	soya lecithin
<input checked="" type="checkbox"/>	Milk and/or dairy products (including lactose)	whole milk powder, sweet whey powder, lactose
<input checked="" 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	not contained in any ingredient, but in the same production site as production with share of nuts
<input type="checkbox"/>	Celery and celery products	
<input type="checkbox"/>	Mustard and mustard products	
<input type="checkbox"/>	Sesame seeds and sesame seed products	
<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 checked="" type="checkbox"/>	Lupin and products thereof	sweet lupine flour
<input type="checkbox"/>	Molluscs and products thereof	
Labeling of possible allergens		By description of ingredients in the list of ingredients and another separate information "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 and dry place!	
Minimum shelf life:	Duration (month of production +):	Labelling text:	Remaining period:
	12 months	Best before end of:	8 months

Packaging materials

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