

# nippon minis original 125 g

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

## General information

Product name:	nippon minis original – small puffed rice bites with chocolate
Nominal filling quantity:	125 g
Article number	000050032
Recipe number:	000050002
Valid for recipe version:	RE-QM-000050002-03
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 (10 %), cornflakes (4 %) and rice crispies (6 %) in cocoa cream (46 %) covered with milk chocolate (34 %). Cocoa: 30 % minimum in the milk chocolate content. <b>Milk chocolate contains cocoa butter and other vegetable fats.</b>
List of ingredients:	Ingredients: sugar, vegetable fats (palm kernel, palm), puffed rice, cocoa butter, dextrose, <b>whole milk powder</b> , cocoa mass, <b>sweet whey powder</b> , semolina, <b>sweet lupin flour</b> , rice semolina, <b>wheat flour</b> , low-fat cocoa powder (2 %), shea butter, <b>lactose</b> , emulsifier: lecithin ( <b>soy</b> ), E476; salt, <b>barley malt flour</b> , <b>barley malt extract</b> , aroma.
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"> <li>European Food Information Regulation</li> <li>German Regulation on Cocoa and Chocolate Products (Cocoa Ordinance)</li> <li>General guidelines for implementing the principle of Quantitative Ingredients Declaration (QUID)</li> <li>Regulation (EC) concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms</li> <li>German Packaging Ordinance</li> <li>German Regulation on Batch Labelling</li> </ul>

## Sensory parameters

Appearance:	square morsels of puffed rice coated with medium brown milk chocolate and interspersed with light brown cocoa cream and a few cornflakes and rice crispies
Smell:	aromatic, specific to milk chocolate and puffed rice
Taste:	aromatic, sweetish, specific to milk chocolate and puffed rice
Texture:	at ambient temperature firm bite, crispy parts

## Chemical parameters

Water content:	< 3.0 %	a <sub>w</sub> value:	< 0.5 at 20.0 °C
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## Physical parameters

Filling quantity:	125 g (tolerances according to German Packaging Ordinance)		
Dimensions / weight:	Width: approx. 32 mm	Length: approx. 32 mm	Thickness: approx. 12 to 14 mm    Weight of one morsel: approx. 6.25 g

## Microbiological parameters

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

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

Date	compiled	03.09.2025	verified	08.09.2025/06.09.2025	QM remark	released	08.09.2025
Name		Mack		Weber/Lösch	replaces: PS-QM-900GB-01		Mack

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## Average Nutrition facts

analytic:	per 100 g
Energy:	2229 kJ / 533 kcal
Fat:	30 g
of which saturates:	21 g
Carbohydrate:	59 g
of which sugars:	40 g
Protein:	5.6 g
Salt:	0.22 g

## Allergens

Substances or products within the meaning of Annex II of EU Regulation 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 barley malt flour are used in rice crispies, barley malt extract 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	soy 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 production is on the same level with 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 <sub>2</sub>	
<input checked="" type="checkbox"/> Lupin and products thereof	sweet lupin flour
<input type="checkbox"/> Molluscs and products thereof	
Labelling 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 dry place!		
Minimum shelf life:	Duration (month of production +): 12 months	Labelling text: Best before end:	Remaining period: 6 months

## Packaging materials

Materials of primary packaging:	Film:	92 µm   OPP matt 30 / CPP white 60
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