

nippon minis Matcha 125 g

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

General information

Product name:	nippon minis – small puffed rice bites with white chocolate – Matcha for snacking
Nominal filling quantity:	125 g
Article number	000050033
Recipe number:	RE-QM-000050008
Valid for recipe version:	RE-QM-000050008-01
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 %), cornflakes (4 %) and rice crispies (6 %) in matcha skimmed milk cream (47 %) with white chocolate (32 %). White chocolate contains cocoa butter and other vegetable fats.
List of ingredients:	Ingredients: sugar, vegetable fats (palm kernel, palm), puffed rice, cocoa butter, whole milk powder , dextrose, semolina, skimmed milk powder (3 %), sweet lupin flour , rice semolina, wheat flour , sweet whey powder , matcha green tea powder (0.6 %), shea butter, salt, barley malt flour , barley malt extract , emulsifier: lecithin (soya), E476; aroma.
Regulatory requirements:	Declaration in accordance with the following food-labelling requirements under applicable food legislation 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 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 morsels of puffed rice, with occasional cornflakes and rice crispies, interspersed with a slightly translucent, greenish cream and coated in cream-white to light yellowish white chocolate
Smell:	aromatic, buttery, with a light vanilla note, distinctly matcha-flavoured, specific to white chocolate
Taste:	aromatic, sweet, buttery, with a light vanilla note, distinctly noticeable and typical matcha flavour, specific to white chocolate and puffed rice
Texture:	light and crispy texture, chocolate with a creamy consistency and 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:	125 g (tolerances according to German Packaging Ordinance)
Dimensions of the individual morsel:	Width: approx. 34 mm Length: approx. 34 mm Thickness: approx. 12 mm Weight of one morsel: approx. 6.25 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	17.02.2026	verified	17.02.2026	QM remark	released	23.02.2026
Name						

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Average Nutrition facts

analytic:	per 100 g
Energy:	2249 kJ / 540 kcal
Fat:	31 g
of which saturates:	22 g
Carbohydrate:	58 g
of which sugars:	41 g
Protein:	6.1 g
Salt:	0.29 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:	Pouch film:	OPP matt 30 / CPP white 60
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