



Im Rübenkamp 17
38162 Cremlingen - Germany
Tel.: 0049-5306-91399-0
Fax: 0049-5306-91399-88
www.confiserie-weibler.de

Product specification

Name of Product:
Frog Lolly 15 g

Article number:
92361

QM-Document-No.: 4.2 - 002
Version: 01
Creation date: 04.10.2011

Specification-Version: **06**
Valid after: 19.10.2016
Creation date: 19.10.2016
Created: Schütz
Validation date: 19.10.2016
Proved: Bojdl-Weibler
Approved: Bojdl-Weibler

Ingredients in order of quantity:

Sugar (44%), cocoa butter (27%), WHOLE MILK POWDER (17.5%), cocoa mass (9%), POWDERED CREAM (2.5%), emulsifier: SOYA LECITHIN (<1%); vanilla extract, colour in the décor mass: E100; spirulina extract.

May contain traces of HAZELNUTS and ALMONDS.

General product description:

Finest milk chocolate (cocoa: 36% minimum), decorated with white and dark chocolate and décor mass green.

(White chocolate: Cocoa: 33% minimum,
Dark chocolate: Cocoa: 60% minimum).



Nutrition Facts: 100g contains on average:

Energy value:	2428 kJ / 583 kcal
Fat:	38 g
- thereof saturated fats:	23 g
Carbohydrates:	52 g
- thereof sugars:	52 g
Protein:	6.2 g
Salt:	0.18 g

EAN 13 – Barcode of the product: 4039198923613

EAN 13 – Barcode of the transport packaging: 4039198001694

Country of origin: Germany

Customs tariff code: 180 690 39

Delivery time: 14 business days

Filling quantity: 18 pieces à 15 g

Durability:

At a storage temperature of 15-20°C and a relative atmospheric humidity of approx. 60%

the minimum durability amounts to: 12 months

the minimum durability on delivery amounts to: 6 months

Sensory specification:

Appearance and color:	light brown, decorated with white and dark chocolate and décor mass green
Smell and taste:	sweet, aromatic, free of untypical smell and taste
Texture:	solid



Weibler
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 Chocolaterie
 GmbH & Co. KG

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Allergens	may contain		
	contain	traces	not contain
1. Cereals containing gluten (wheat, rye, barley, oat, spelt, kamut or their hybrid trunks) and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
2. Crustaceans and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3. Eggs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
4. Fish and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
5. Peanuts and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
6. Soybeans and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. Milk and products thereof, including lactose	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Nuts (almonds, hazelnuts, walnuts, cashew (nuts), pecan nuts, Brazil nuts, pistachios, macadamia nuts and Queensland nuts) and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
9. Celery and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
10. Mustard and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
11. Sesame seeds and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
12. Sulfur dioxide and Sulphite in a concentration of more than 10 mg/kg, indicated as SO ₂	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
13. Lupine and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
14. Molluscs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Alcohol	yes	no	
Does the product contain alcohol?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Dietary advice:	suitable for:	
	yes	no
Gluten free diet	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Nut free diet	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Vegetarian diet	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Vegan diet	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Kosher diet	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Microbiological Parameter:	
Total plate count:	< 5000 CFU / g
Yeasts and moulds:	max. 100 CFU / g
Enterobacteriacean:	max. 100 CFU / g
E.coli:	negative / g
Osmotolerant yeasts:	negative / 10 g
Salmonellae:	negative / 25 g
Aflatoxins:	limit like aflatoxin-regulation



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GMO advice:

No raw materials, additives and auxiliary materials are used which are in accordance with the regulation for the marking of genetically modified organisms (EC 1829/2003, 1830/2003) liable to declaration.

Irradiation:

For the manufacture of our products, we do not use any ingredients that have been subject to irradiation.

Nanomaterials:

Our products contain no engineered nanomaterials according to the Regulation (EU) 1169/2011 article 2., Paragraph 2t and the Recommendation 200/696/EU. Labelling is not required.

Packaging:

Weight of the recyclable material contained in the packaging per
vending unit (g) **package item (g)**

Paper, carton		107.80
plastic	0.40	40.40
foam		
Other matters (clip, ribbon)	0.25	4.50

Packaging description:

- transparent plastic foil with clip


The deployed packaging corresponds to the demands of the Regulation (EC) Nr. 1935/2004 for materials and objects which are assigned to get in contact with food. Also they correspond to the demand of the Directive 10/2011/EC for materials and objects of plastic which are assigned to get in contact with food.

Logistic parameters:

Number of boxes per layer: 32 boxes
Height per layer (plus 20cm for the pallet): 18 cm

Other matters:

Storage conditions are kept. (First In First Out)

 <p> Weibler Confiserie Chocolaterie GmbH & Co. KG </p> <p> Im Rübenkamp 17 38162 Cremlingen - Germany Tel.: 0049-5306-91399-0 Fax: 0049-5306-91399-88 www.confiserie-weibler.de </p>	<h2 style="text-align: center;">Product specification</h2> <p>Name of Product: Frog Lolly 15 g</p> <p>Article number: 92361</p>	<p> QM-Document-No.: 4.2 - 002 Version: 01 Creation date: 04.10.2011 </p> <p> Specification-Version: 06 Valid after: 19.10.2016 Creation date: 19.10.2016 Created: Schütz Validation date: 19.10.2016 Proved: Bojdol-Weibler Approved: Bojdol-Weibler </p>
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Change of version:		
<u>Date of change:</u>	<u>Version:</u>	<u>Reason for changes:</u>
21.04.2010	01	Creation of Version 01
12.04.2012	02	Modification of the Layout; added: "Big Eight", packaging description, dietary advice
15.06.2012	03	Change of the company's legal status, amendment of sugars.
31.03.2014	04	Modification of the allergenes, natural vanilla extract into vanilla extract and sodium into salt
01.04.2015	05	Modification of the nutrition facts and allergens, addition of the irradiation and nanomaterials statement
19.10.2016	06	Modification of the colours in décor mass.

Note:
This product corresponds with all regulations of the European food legislation effective at present. All information is carefully drawn up and represents our current level of awareness. All statements concerning allergens are drawn up according to the information given by our suppliers and are reinforced by internal steps.

Small differences (for example in the coating, decoration and weight) cannot be avoided due to the craft production.

With the issue of this specification all former versions lose their validity.

This specification was prepared electronically and is valid without signature.

Cremlingen, 19.10.2016

Weibler Confiserie Chocolaterie GmbH & Co. KG
- Quality Management -