



Leman Cake Decorations  
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## Products specification

### Blood capsules 8cm sugar 6 pc.

#### 1. General information:

Group name: Confectionery  
Article number: 12820

#### 2. Ingredients:

	<u>%</u>	<u>Origin</u>
sugar (beet)	70,0	Europe
water	18,8	NA
cocoa butter	3,8	West Africa
food colour: E162	3,3	Unknown
whole milk powder	3,1	28 countries of EU
ethanol	< 1	Germany
flavour: natural vanilla	< 1	Madagascar, Reunion, The Antilles
emulsifier: E322 (soya)	< 1	Brasil, Bolivia, India

#### 3. Allergens:

(definitions following EC directives 2003/89/EC and 2006/142/EC)

gluten	-
shellfish	-
egg	-
fish	-
peanut	-
soya	+
milk	+
nut	-
celery	-
mustard	-
sesame	-
SO2	-
lupin	-
molluscs	-

(+:contains as ingredient / -: free from / ?: may contain traces or unknown)

#### 4. Physical parameters:

Moisture: NA  
Fineness: NA

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## 5. Microbiological parameters:

	<u>Max. value</u>	<u>Method</u>
Total plate count	100000/g	AFNOR NF V08-051
Yeasts	10000/g	AFNOR XP V08-059
Moulds	10000/g	AFNOR XP V08-059
Enterobacteriaceae	100/g	AFNOR NF V08-054
E. coli	100/g	AFNOR NF V08-053
Salmonella	0/25g	AFNOR NF V08-052*

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## 6. Organoleptic parameters:

Taste:

Odour:

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## 7. Nutritional value table: (per 100g)

Energy	385,1 kcal
Energy	1.608,8 kJ
Carbohydrate	67,5 g
Carb. Of which sugars	65,7 g
Protein	1,5 g
Fat	7,2 g
saturated fat	4,5 g
Fiber	0,0 g
Sodium	0,0 mg
Salt	0,0 g

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## 8. GMO-declaration:

No GMO ingredients or additives (EC Directive 1829&1830/2003/EC)

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## 9. Shelflife and storage

Shelflife: at least 12 months after production

Storage: cool (12-20°C), dry (max 65% relative humidity), free from sunlight and foreign odours.

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## 10. Physical control

Metal detection: yes

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