



PRODUCT SPECIFICATION



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PRODUCT

CHOCOLATE DARK KIBBLE VEGAN | COCONUT

DCCSV5CV

Product Description	Chocolate Dark Kibble - Vegan Coconut
Primary Country of Origin	
Ingredients	Ingredients; cocoa mass, cocoa butter, organic coconut sugar
Allergens Present	None
GMO	<input checked="" type="checkbox"/> No / GMO Free <input type="checkbox"/> Yes
Certifications	
Production Statement	The products do not contain any raw materials from genetically modified origin – GMO free. The raw materials and semi-manufactured products are free from any foreign material. The raw materials and semi-manufactured products are free from any kind of radiation.

Suitability	<input type="checkbox"/> Halal	<input type="checkbox"/> Kosher	<input type="checkbox"/> Vegan	<input type="checkbox"/> Organic
	<input type="checkbox"/> Biodynamic	<input checked="" type="checkbox"/> Gluten Free	<input type="checkbox"/> Lacto-vegetarian	<input type="checkbox"/> Ovo-lacto-vegetarian

NUTRITIONAL DATA

Typical Analysis Per 100g

Energy	2340 kJ
Protein, total	6.9 g
Fat Total	40.9 g
- Saturated	24.8 g
- Transfat	
- Unsaturated fat	
Cholesterol	
Carbohydrates	45.2 g
- Sugars	31.6 g
Dietary fibre, total	
Sodium	16 mg
Potassium	
Gluten	#ND

ANALYTICAL SPECIFICATIONS

Organoleptic	Composition	single blended product
	Colour	dark brown
	Taste	typical, no "off taste"
	Odour	typical, no "off odour"
	Texture	Smooth

Physical	Size	1-5mm	Chemical	TSS	N/A
	Crumble	N/A		pH	N/A
	Shell	N/A		% moisture	<5
	Leaves, leave fragments	Max. 0/1000 g			
	Stalks > 3 mm	Max. 0/500 g			
	Glass, metal, mineral stones	None			
	Insects' contamination linked to the transformation environment (gnat ...)	None			
	Sand, soil, hairs and vegetal foreign bodies (grass, flowers, seeds, ...)	Max. 0 / 10 kg			
	Unacceptable insects (like beetle, cockroach, and other pest animals), woods, plastic, paper, cardboard, threads, ...	None			

Microbiological	Total plate count (germs/g)	< 10 ⁴
	Moulds(/g)	< 10 ³
	Yeast(/g)	< 10 ³

Sulphates	None		
Quarantine Treatments	None		

STORAGE / SHIPPING

Shelf Life	12 months from time of manufacture on proper storage (at 20 °C)
Storage	Delivery temperature : max.25 °C ; Storage temperature : max. 20 °C
Packaging	
Units Per Pallet	
Pallet Weight	

Approved by

Y. Ryan – Version 2. 09/2023

