

FERRERO TRADING LUX S.A. & AFFILIATES FINDEL BUSINESS CENTER COMPLEXE B, RUE DE TRÈVES, L-2632 FINDEL, Luxembourg TEL: (352) 34 97 11-1 FAX: (352) 34 94 11 - R.C. LUXEMBOURG: B 176980



Kinder Sorpresa

Code: Sic 77S11936.

PRODUCT DATA SHEET, FORMAT VERSION 1, VALID FROM 21/09/2016.

PREPARED BY: DQG Food Safety.

Monica Battistel

APPROVED BY: Quality Group Director.

Salvatore Ranchetti

PRODUCT NAME: Kinder Sorpresa / Kinder Überraschung EU

COMMERCIAL NAME: sweet egg-shaped speciality covered with fine milk chocolate with surprise toys.

PRODUCER NAME AND ADRESS, SIC CODE:

ALBA: FERRERO INDUSTRIALE ITALIA S.r.l. - Piazzale Pietro Ferrero - 12051 Alba (CN).

ARLON: FERRERO ARDENNES S.A. - Rue Pietro Ferrero, 5 - 6700 ARLON.

STADTALLENDORF:FERRERO O.H.G.m.b.H. - Ferrero-Michele-Strasse 1, 35260 Stadtallendorf.BELSK:FERRERO POLSKA Sp. z.o. o. - UI. Szkolna 6 - 05-622 Belsk Duzy K/GrOjca.

VLADIMIR: FERRERO RUSSIA CJSC. - Vorsha settlement, Sobinskiy disrtict, Vladimir region, 601211 - Russian Federation.

INGREDIENTS:

fine **milk** chocolate 47% (sugar, whole **milk** in powder, cocoa butter, cocoa mass, emulsifier lecithins, (**soy**), vanillin), skimmed **milk** powder, sugar, fat vegetable (palm, shea), anhydrous **butter**, emulsifier lecithins (**soy**), vanillin.

PRODUCT DESTINATION: human consuption.

ADDITIVES: emulsifier: lecithin (soy and/or sunflower).

NUTRITION INFORMATION:

	Per 100 g	Per pice (20g)	RI per pice	Unit
Energy value	2302	459	6	kJ
Energy value	552	110	6	kcal
Total fats	34,2	6,8	10	g
-of which satured	22,6	4,5	23	g
Total Carbohydrates	52,3	10,5	4	g
-of which sugars	52,1	10,4	12	g
Protein	8,1	1,6	3	g
Salt	0,323	0,065	1	g

	Yes	No		
USE OF GENETICALLY MODIFIED ORGANISM (GMO):		х	Ex Reg. Ce n° 1829/2003	

	SUBSTANCES:	Contained	in product	Ingredients
Nr.		Yes	No	3
1	Milk protein	х		whole milk powder, skimmed milk powder, anhydrous butter
2	Lactose	х		whole milk powder, skimmed milk powder
3	Eggs		Х	
4	Soy Protein		х	
5	Soy Lecithin	х		soy lecithin
6	Gluten		Х	
7	Wheat		Х	
8	Buckwheat		X	
9	Barley Oats		X	
11	Spelt		x x	
12	Kamut		X	
13	Rye		X	
_	Chicken		X	
15	Pork		х	
16	Beef		х	
17	Fish		х	
18	Crustaceans		х	
19	Mais		х	
20	Сосоа	х		cocoa mass, cocoa butter
21	Yeasts		х	
22	Legumes		Х	
23	Walnuts (Juglangs regia, Walnut - Black, Walnut - Japanese, Walnut -		х	
	Heartnut, Walnut - Butternut) Walnuts oil			
			X	
	Hazelnuts (Corylus avellana) Almonds (Amigdalus communis L.)		X	
_	Pistachio nuts (<i>Pistacia Vera</i>)		x x	
28	Cashew nuts (Anacardiam occidentale)		X	
	Other nuts (<i>Pecan nuts, Brazil nuts, Macadamia or Queensland nuts</i>)		X	
	Other tree nuts (Beech nut, Chestnut, Chinquapin, Coconut, Ginko nut,			
30	Hickory nut, Lichee nut, Pine nut, Pili nut, Shea nut)		Х	
31	Peanuts		х	
32	Peanuts oil		Х	
33	Sesame		х	
	Sesame oil		х	
	Sunflower seeds & products thereof	Х		sunflower lecithin
_	Glutammate		Х	
	Sulphur dioxide and Sulphites >10ppm		Х	
	Benzoe Acid and PHB (E210 - E219)		Х	
	AZO Colourings Tartrazin (<i>E102</i>)		X	
40	Cinnamon		X	
41	Vanillin	x	Х	vanillin
	Coriander	_ ^	х	
44	Parsley		X	
45	Umbrelliferea		X	
_	Celery		X	
	Lupin		х	
48	Mollusc		х	
	Gelatine (Beef, Pork, Chicken)		х	
_	Fish Gelatine		х	
51	Mustard		х	
	Oranges		Х	
	Kiwifruit		Х	
54	Mango & products thereof		X	
55	Peaches		X	
	Apples Mushrooms		X	
	Yams (Discorea Spp)		X	
Эŏ	ומוווז (עוזירטובע אאף)	1	Х	

ORGANOLEPTICAL CHARACTERISTIC:

Appearance: oval shape, without deformation / damage.	
Color: brown.	
Consistency: glossy, smooth.	
Odour: milk, milk chocolate.	
Taste: milk, milk chocolate.	

MICROBIOLOGICAL CHARACTERISTICS:

	Indicative value Unit Met		Method	
Total plate count	<10000	cfu/g	ISO 4833-1 Microorganisms at 30° C	
Yeasts	<30	cfu/g	AFNOR-NF V 08-59 Moulds/Yeasts	
Moulds	<30	cfu/g	AFNOR-NF V 08-59 Moulds/Yeasts	
Enterobacteriaceae	<10	cfu/g	ISO 21528-2 Enterobacteriaceae	
E.coli	<10	cfu/g	ISO 16649-2 Escherichia coli	
Salmonella	absent	cfu/250g	ISO 6579	

STORAGE CONDITIONS: the product must be stored in a dry (max. 65 % r.h.) and cool place (14-18 °C). Must be stored away from strongly smelling goods.

TRANSPORT CONDITIONS: 12-16 °C max.; 65 % r.h.

PRODUCER/PRODUCT CERTIFICATIONS:

>ISO:

ALBA:	ISO 9001 issued by SGS.	
ARLON:	SO 9001 issued by SGS.	
STADALLENDORF:	ISO 9001 issued by SGS.	
BELSK:	ISO 9001 issued by SGS.	
VLADIMIR:	ISO 9001 issued by SGS.	
ALBA:	ISO 14001 issued by Bureau Veritas.	
ARLON:	ISO 14001 issued by Bureau Veritas.	
STADALLENDORF:	ISO 14001 issued by Bureau Veritas.	
BELSK:	ISO 14001 issued by Bureau Veritas.	
VLADIMIR:	ISO 14001 issued by Bureau Veritas.	

>FSSC:

ALBA:	FSSC 22000 issued by	SGS.
ARLON:	FSSC 22000 issued by	SGS.
STADAL	LENDORF: FSSC 22000 issued by	SGS.
BELSK:	FSSC 22000 issued by	SGS.
VLADIN	IR: FSSC 22000 issued by	SGS.

>IFS:

ALBA:	IFS version 6 issued by SGS.
ARLON:	IFS version 6 issued by SGS.
STADALLENDORF:	IFS version 6 issued by SGS.
BELSK:	IFS version 6 issued by SGS.
VLADIMIR:	not certified.

>RSPO:

ALBA:	RSPO SG CERTIFIED. CERTIFICATE NUMBER BVC-RSPO-IT266551. Issued by Bureau Veritas.
ARLON:	RSPO SG CERTIFIED. CERTIFICATE NUMBER BVC-RSPO-IT266551. Issued by Bureau Veritas.
STADALLENDORF:	RSPO SG CERTIFIED. CERTIFICATE NUMBER BVC-RSPO-IT266551. Issued by Bureau Veritas.
BELSK:	RSPO SG CERTIFIED. CERTIFICATE NUMBER BVC-RSPO-IT266551. Issued by Bureau Veritas.
VLADIMIR:	RSPO SG CERTIFIED. CERTIFICATE NUMBER BVC-RSPO-IT266551. Issued by Bureau Veritas.

>ETHICAL INFORMATION: >Kosher Certification. Yes. ALBA: ARLON: Yes. STADALLENDORF: Yes. BELSK: Yes. VLADIMIR: No. >Halal Certification. ALBA: ARLON: Yes. STADALLENDORF: Yes. BELSK: Yes. VLADIMIR: >Suitable for ovo-lacto vegetarians. ALBA: Yes.

Yes.			
Yes.			
Yes.			

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No.