

That's Mello.



PROBIOTIC COOKIE with milk cocoa coating, dark chocolate and nuts 55g



Date: November 24, 2024

Appearance: Cookie with chocolate and nuts

Odor: Pleasant oat - like and blends aroma

Flavor: Pleasant oat – like taste for all blends

Ingredients:

Oat flakes 50%, milk cocoa coating 15% (sweetener: maltitol, skimmed milk powder, palm oil, cocoa mass, emulsifier: soy lecithin), oligofructose syrup, palm and canola oil, humectant: glycerol, sorbitol, pieces of dark chocolate 3% (sweetener: isomalt and steviol glycoside, cocoa butter, cocoa mass, cocoa powder, emulsifier: soy lecithin, aroma), vegetable fiber, cocoa powder, nuts 4%(peanuts 2%, almonds 1%, hazelnut 1%), probiotic mix (Lactobacillus Bulgaricus, Streptococcus Thermophilus, Bifidobacterium Lactis, Bifidobacterium Longum, Bifidobacterium Bifidum, inulin), emulsifier: soy lecithin, aroma, salt. Chocolate contains at least 60% cocoa parts. Excessive consumption may have a laxative effect.

Average nutrition data in 100g product:

Energy value	1814kJ/432kcal
Fat	18.7 g
Of which saturated	5.5 g
Carbohydrates	43.0 g
of which sugars	5.0 g
Fibers	12.0 g
Proteins	10.0 g
Salt	0.2 g
Poliols	11 g

**being a product of nature, nutritional values are average values which may vary per lot*

***the nutritional values for 100g are given by mathematical calculation.*

Analytical data:

Moisture <15%

Microbiological data:

Salmonella spp.	max 0 g/ml
Aerobic mesophilic bacteria	max 10 000 cfu/g
Enterobacteriaceae	max 1 000 cfu/g
Bacillus cereus	max 500 cfu/g
Yeast & mould	max 1 000 cfu/g
E.coli	max 100 cfu/g

Product Specification

Heavy metal content: in accordance to EU regulations

Pesticides: in accordance to EU regulations

Mycotoxines: Aflatoxin (B1+B2+G1+G2) max 4 µg/Kg

GMO status: Non GMO according to EU regulation (EG) N° 1829/2008 and (EG) N° 1830/2008.

Allergen information: Contains gluten, hazelnut, milk and soy. May contain traces of sesame, other nuts and peanuts.

Packing: e 55g, polypropylene foil (PP, code 5), 20/1 in carton box (PAP 21)

Storage and transport conditions: cool, dry place, on temperature of 15-20°C

Lot number format: ddmmyy/zz

dd - day of the year; mm –month, yy- year; zz - production line number / number of shift / number of group / hour

Instruction for use: for direct use

Shelf life: 10 months in original unopened package

Traceability: The product is traced through all stage of production, processing and distribution.

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