

**TECHNICAL PRODUCT SPECIFICATIONS**

**PRODUCT: MILK CHOCOLATE WITH ALMONDS, NO ADDED SUGAR**

Nutrition Facts	
About 2 servings per container	
Serving size about 4 squares (30g)	
Amount Per Serving	
<b>Calories</b>	<b>160</b>
	% Daily Value*
Total Fat 14g	18%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 25mg	1%
Total Carbohydrate 10g	4%
Dietary Fiber 1g	4%
Total Sugars 4g	
Includes 0g Added Sugars	0%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 100mg	8%
Iron 0.5mg	2%
Potassium 70mg	2%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



**\*Net carbs: 3,97g per 30g**  
**\*Net carbs = Total carbs - (fiber & erythritol)**

DESCRIPTION:	Milk Chocolate Bar , No Added Sugar, with addition of toasted almond and sweetened with erythritol and monk fruit
GMP UNIQUE CODE	0298-GMP-AN-1217
PRESENTATION:	65 g
BRAND:	YAAL
USEFUL LIFE:	18 months
PRIMARY PACKAGING:	Metallized Bio Oriented Polypropylene Bag
SECONDARY PACKAGING:	Folding Carboard Boxes
TERTIARY PACKAGING:	Folding Carboard Display Exhibitor
PACKING:	Corrugated carboard box
TRANSGENICS:	Contains no Transgenics
FLAVORS	Contains no Artificial Flavors
PRESERVATIVES:	Contains no Preservatives:
ALLERGENS:	Contains: Milk, Almond, Lactose

This product was manufactured in a line that also processes chocolates with: coconut, sesame, gluten, soy, peanut.

STORAGE: Keep the product in a cool, dry place

**INGREDIENTS:**

Whole Milk Powder, Almond, Cocoa Butter, Erythritol, Cocoa Liquor, Sunflower Lecithin, Monk Fruit,

**MICROBIOLOGICAL SPECIFICATIONS**

CHARACTERISTICS	UNIT	SPECIFICATIONS
Aerobic mesophiles	CFU/g	Max. 5 x 10 <sup>4</sup>
Total Coliforms	CFU/g	Max. 1 x 10 <sup>2</sup>
<i>Salmonella</i>	Absen/Presen	Absence / 25g
Molds	CFU/g	Max. 1 x 10 <sup>3</sup>

Yeasts	CFU/g	Max. 1 x 10 <sup>3</sup>
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**ORGANOLEPTIC CHARACTERISTICS**

CHARACTERISTICS	UNIT	SPECIFICATIONS
SMELL	-	Milk Chocolate
COLOR	-	Brown
TEXTURE	-	Crispy
TASTE	-	Characteristic



DIEGO JEREZ VILLAMARÍN  
QUALITY ASSURANCE

**CREATION DATE:** July 15, 2019