

DISTRIBUTED BY:

**MONA
LISA**®

RUBY CHOCOLATE BISCOTTINO DECORATIONS

Product specification according to the legislation of USA

Product Specification

| | |
|-----------------------------|--|
| Legal denomination : | Cookie pieces coated with ruby couverture |
| Item Name: | Mona Lisa Chocolate Biscottino Decorations |
| Item Sku: | AALY |

Typical composition

sugar; cocoa butter; wheat flour; whole milk powder; whole wheat flour; coconut oil; unsweetened chocolate; dextrose; confectioner's glaze (arabic gum); nonfat dry milk; honey; Sodium bicarbonate (raising agent); salt; natural vanilla flavor; soy lecithin; citric acid

Cocoa Horizons Foundation: cocoa ingredients. Supports the Cocoa Horizons Foundation in countries where the program is operating.

Possible allergen cross contact during processing

May contain : Egg products, Tree nuts

This product is made on shared lines that process products containing allergen ingredients and therefore may contain these allergens. The levels of cross contact allergens can vary. We strongly recommend our customers pass this allergen information forward and include it on their own product labels, particularly products sold to consumers. We also advise our customers to take into account any local allergen content and labeling standards. For more information please contact your BC representative.

Chemical limits

| | | Ref.Method |
|----------|------------|--------------|
| MOISTURE | max 2.50 % | IOCCC1(1952) |

Physical limits

Not specified.

Microbiological limits

| | | Ref.Method |
|------------------------|-------------|------------|
| TOTAL PLATE COUNT (CC) | max 5,000/g | ISO4833 |
| YEASTS | max 50/g | ISO7954 |
| MOULDS | max 50/g | ISO7954 |
| ENTEROBACTERIACEAE | max 10/g | ISO21528-2 |
| COLIFORMS | max 10/g | ISO4832 |
| E.COLI | absent/g | ISO16649-2 |
| SALMONELLAE | absent/25g | ISO6579 |

Barry Callebaut works with the latest version of the ISO standard of the reference methods as can be found on the International Standard Organization website <http://www.iso.org>

Alternative methods are also used place of the reference ISO standard after validation through the ISO 16140 scheme by an international recognized reference body (AOAC, Microval, AFNOR e.g.) and complimentary internal validation study on cocoa and chocolate matrices.

Shelf life

12 Month (s) after production date

To maintain color and overall quality during shelf life air tight packaging and protection from light is mandatory. Moisture can have an impact on the colour of the product. We therefore recommend to do a shelf life evaluation of the final product containing the product in combination or mixed with water containing ingredients (cream, ganaches, fruit fillings, cake, butter cream, fondant, dairy applications,...).

**MoNA
LISA®**

RUBY CHOCOLATE BISCOTTINO DECORATIONS

Product specification according to the legislation of USA

Nutritional data for 100g (by calculation based on literature data)

| | | | |
|------------------------------|----------|------------------------------|----------|
| ENERGY VALUE | 544 kcal | VITAMIN B2 (DV) | 0.0 % |
| ENERGY VALUE | 2,275 kJ | VITAMIN B3/PP NIACIN/NICOTIN | 0.000 mg |
| CALORIES FROM FAT | 286 kcal | VITAMIN B3 (DV) | 0.0 % |
| TOTAL PROTEIN | 6.1 g | VITAMIN B12 CYANO-COBALAMINE | 0.000 µg |
| PROTEIN (DV) | 12.2 % | VITAMIN B12 (DV) | 0.0 % |
| MILK PROTEIN | 4.6 g | VITAMIN D CALCIFEROL | 0.000 µg |
| TOTAL CARBOHYDRATES | 57.9 g | VITAMIN D (DV) | 0.0 % |
| TOTAL CARBOHYDRATES (DV) | 21.0 % | VITAMIN D (IU) | 0 |
| SUGARS (MONO+DISACCHARIDES) | 40.2 g | VITAMIN E ALPHA-TOCOPHEROL | 0.000 mg |
| ADDED SUGARS | 34.0 g | VITAMIN E (DV) | 0.0 % |
| ADDED SUGARS (DV) | 68.0 % | VITAMIN E (IU) | 0 |
| POLYOLS | 0.0 g | VITAMIN M FOLIC ACID | 0.000 µg |
| POLYDEXTROSE | 0.00 g | VITAMIN M (DV) | 0.0 % |
| STARCH | 0.0 g | SODIUM | 174.0 mg |
| TOTAL FAT | 31.8 g | SODIUM (DV) | 7.6 % |
| TOTAL FAT (DV) | 40.8 % | VITAMIN C L-ASCORBIC ACID | 0.000 mg |
| SATURATED FATTY ACID | 20.6 g | VITAMIN C (DV) | 0.0 % |
| SATURATED FATTY ACID (DV) | 103.0 % | PHOSPHORUS | 0.0 mg |
| MONO UNSATURATED FATTY ACID | 12.2 g | PHOSPHORUS (DV) | 0.0 % |
| POLY UNSATURATED FATTY ACID | 1.8 g | CALCIUM | 0.0 mg |
| TRANS FATTY ACID (TFA) TOTAL | 0.0 g | CALCIUM (DV) | 0.0 % |
| CHOLESTEROL | 0.0 mg | IRON | 0.00 mg |
| CHOLESTEROL (DV) | 0.0 % | IRON (DV) | 0.0 % |
| ORGANIC ACIDS | 0.52 g | MAGNESIUM | 0.0 mg |
| DIETARY FIBRE | 1.2 g | MAGNESIUM (DV) | 0.0 % |
| DIETARY FIBRE (DV) | 4.3 % | ZINC | 0.00 mg |
| TOTAL ALKALOIDS | 0.02 g | ZINC (DV) | 0.0 % |
| ALCOHOL | 0.00 g | IODINE | 0.00 µg |
| POLY HYDROXYPHENOLS | 0.14 g | IODINE (DV) | 0.0 % |
| VITAMIN A RETINOL | 0.000 µg | CHLORIDE | 0.00 mg |
| VITAMIN A (IU) | 0 | POTASSIUM | 0.0 mg |
| VITAMIN B1 THIAMIN | 0.000 mg | POTASSIUM (DV) | 0.0 % |
| VITAMIN B1 (DV) | 0.0 % | ASH CONTENT | 2.22 g |
| VITAMIN B2 RIBOFLAVIN | 0.000 mg | | |

DISTRIBUTED BY:



OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

www.OliveNation.com / 617-580-3667

**MoNA
LISA®**

RUBY CHOCOLATE BISCOTTINO DECORATIONS

Product specification according to the legislation of USA

Additional allergen information: presence as ingredient or through cross contact on production line

| | | | |
|---------------------------------------|---|---------------------------------|---|
| MILK PRODUCTS (EXCL. LACTITOL) | 1 | HAZELNUTS, ALMONDS | 1 |
| LACTOSE | 1 | OTHER NUTS * | 1 |
| EGGS AND PRODUCTS THEREOF | 1 | HAZELNUT OIL, ALMOND OIL | 1 |
| SOY** | 1 | PEANUTS ** | 0 |
| FULLY REFINED SOYBEAN OIL/FAT | 1 | FULLY REFINED PEANUT OIL/FAT | 0 |
| LUPIN | 0 | SESAME PRODUCTS (INCL. OIL/FAT) | 0 |
| GLUTEN | 1 | SESAME OIL | 0 |
| WHEAT | 1 | MUSTARD PRODUCTS | 0 |
| RYE | 0 | SULPHITE | 0 |
| BUCKWHEAT | 0 | VANILLIN | 1 |
| BEEF | 0 | CELERY PRODUCTS | 0 |
| PORK | 0 | ALCOHOL | 0 |
| CHICKEN | 0 | ASPARTAME | 0 |
| FISH (INCL. SQUID) | 0 | FRUCTOSE | 1 |
| CRUSTACEAE (INCL. SHRIMP/PRAWN, CRAB) | 0 | SUITABLE FOR VEGETARIANS | 1 |
| MOLLUSCS (INCL. ABALONE) | 0 | SUITABLE FOR VEGANS | 0 |
| CORN | 0 | | |

Legend : 1 = present / suitable 0 = absent / not suitable

Other nuts * : walnuts, pecan nuts, cashew nuts, pistachio nuts, Brazil nuts, macadamia nuts, chestnuts, pine nuts, hickory nuts and coconuts.

** : excl. fully refined oil/fat

Storage conditions

Store the product in a clean, dry (relative humidity max.70 %) and odourless environment.

Storage Temperature : 12 - 20 °C / 54 - 68 °F

Kosher certification

Kosher Dairy

OK Kosher certificate available on request. Kosher status is confirmed on packaging (only for solid products).