



**Halva vanilla & cocoa 50 g (display 50 g x 15)**

Single EAN: 5902097150994



<b>Ingredients lists:</b>	<b>Allergens:</b>
49% sesame pulp, glucose syrup, sugar, 1.4% fat-reduced cocoa, emulsifier - E471, egg white powder, saponaria root extract, ethyl vanillin flavour, natural vanilla flavour	The product may contain peanuts and nuts.

**Organoleptic characteristics:**

<b>Appearance</b>	it is a product with a characteristic fibrous structure consisting of a mixture of aerated caramel mass, saturated with pulp from roasted sesame seed kernels with cocoa addition, flavoured with ethyl vanillin and natural vanilla aroma. Formed in the cuboid - bar shape or can-shaped cylinder.	
<b>Color</b>	cream grey with visible brown streaks.	
<b>Consistency</b>	solid, crunchy	
<b>Deliciousness</b>	typical of the assortment, with a palpable cocoa taste, no foreign notes discernible.	
<b>Product description</b>	<b>Size</b>	3 cm x 8 cm x 2 cm
	<b>Net weight of single leaf</b>	50 g
	<b>Unit pack</b>	1 bar

**Nutrition values (per 100 g of product):**

Energy value	Fat	Including saturated fatty acids	Carbohydrates	Including sugars	Fiber	Protein	Salt
2206 kJ / 529 kcal	31 g	5,7 g	48 g	27 g	-	13 g	0,01 g

\*Does not contain genetically modified raw materials \*\* Gluten-free product

**Maintenance:**

**Shelf life:** 10 months

**Storage conditions:**

Up to 18 – max. 25 degrees Celsius

Maximum humidity: 75%



**Physicochemical characteristics:**

Dry matter % (m/m)	≥ 96
Lead content (mg/kg)	≤ 0,30
Cadmium content (mg/kg)	≤ 0,05
Mold in 1g	≤ 1000
Yeast count in 1g	≤ 1000
Presence of Salmonella sticks in 25g	Absent

**Certificate:** IFS Food: 286798-2019-AIFS-POL-ACCREDIA

**Packaging**

	Display (50g x 15)	Box (6 displays)
Size (cm)	11 x 19 x 7	34,5 x 20,5 x 15
Gross weight	804 g	5 kg
Net weight	750 g	4,5 kg
EAN/UPC	5902097159928	5902097159027

	Pallet
Height	1500 mm
Size	1200 x 800 mm
Gross weight	476 kg
Net weight	405 kg
Number of layers/pallet	9
Number of boxes/layer	10
Number of boxes/pallet:	90