

Material number	BK00107/003	Page	1/6
Internal number	2764587	Issue	29.11.2022
Material name	OPTIONS BELGIAN CHOC BK		

Definition

Type	Bulk
Area	Options
PDM No.	BK00107
ERP No.	2764587
PDM Name	Opt Belg Choc BK

Specification Details

Product's physical state:	solid (powder, granules)
Customs tariff number	1806907010
TARIC:	
Preparation instruction:	Jars:

Boil some water (200 ml) and let it cool slightly. Add 3 teaspoons (11 g) of Options to your favourite mug and mix with a little water or milk for a creamier drink (or your preferred milk alternative) until smooth. Add the rest of your hot water, stirring continuously.

Sachets:

Boil some water (200 ml) and let it cool slightly. Empty the sachet into your favourite mug and mix with a little water or milk for a creamier drink (or your preferred milk alternative) until smooth. Add the rest of your hot water, stirring continuously.

Legal

Country of origin:	Switzerland
--------------------	-------------

Ingredients**Instant hot chocolate drink with sugars and sweetener**

MILK permeate powder, fat-reduced cocoa powder¹ 21%, sugar, Belgian Chocolate 7% (sugar, cocoa mass¹, fat-reduced cocoa powder¹, flavouring), dried glucose syrup, coconut oil, salt, skimmed **MILK** powder, thickener (xanthan gum), emulsifier (E322, E472e), sweetener (aspartame²), anti-caking agent (E551), flavouring, stabiliser (E340(ii)).

¹Rainforest Alliance Certified. Find out more: ra.org

²Contains a source of phenylalanine.

FOR ALLERGENS, SEE INGREDIENTS IN **BOLD**.

Gluten Free. Suitable for vegetarians.

Material number BK00107/003
 Internal number 2764587
 Material name OPTIONS BELGIAN CHOC BK

Page 2/6
 Issue 29.11.2022

Allergens

Allergen	Yes	Traces	No
Cereals containing Gluten	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
- Barley	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
- Wheat	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
- Spelt	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
- Other Triticum species such as Kamut	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
- Rye	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
- Oat	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Eggs and egg products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Peanut and peanut products (including oil)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Soya and soya products (flour, protein, lecithin and oil)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Milk and milk products (excl. Lactose)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Lactose	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
- Almonds	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
- Hazelnuts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
- Walnuts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
- Cashew nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
- Pecan nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
- Brazil nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
- Pistachio	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
- Macadamia nuts / Queensland nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Celery or celery products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Mustard (white or black) or mustard products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sesame or sesame products (including oil)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Sulphur dioxide and Sulphites (from 10mg/kg)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Lupine or lupine products (flour, protein)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish and fish products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Crustacea and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Molluscs and products thereof	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Material number BK00107/003
 Internal number 2764587
 Material name OPTIONS BELGIAN CHOC BK

Page 3/6
 Issue 29.11.2022

Further allergens

Allergen	Yes	Traces	No
Garlic	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Buckwheat	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Alkaloides (caffeine, theobromin, theophyllin)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Honey or honey products	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Meat & derivates	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Animal fat (excl. milk fat or butter)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Yeasts and autolysed yeasts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Aspartame (E951)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Umbelliferae	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Coriander	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Glutamate (E620- E625)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
BHA (E320) + BHT (E321)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Benzoic acid (E210- E213)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Parabens (E214 - E219)	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Azo dye	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Pine nuts	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Nutritionals

	Unit	per 100g		per serving (11g powder + 200ml water)	
		100g	% NRV	11g	% NRV
Energy	kcal	365	18	40	2
Energy	kJ	1536	18	169	2
Fat	g	7.3	10	0.8	1
of which saturates	g	4.8	24	0.5	3
Carbohydrate	g	59.0	23	6.5	3
of which sugars	g	52.0	58	5.7	6
Protein	g	8.9	18	1.0	2
Salt	g	2.6	43	0.29	5

Chemical/physical Analyses

Analysis	Unit	Target	min.	max	Method	Comment	CoA
Bulk volume not comp	ml/100 g		210.0	270.0			<input type="checkbox"/>
Bulk volume compact	ml/100 g		150.0	200.0			<input type="checkbox"/>

Material number	BK00107/003	Page	4/6
Internal number	2764587	Issue	29.11.2022
Material name	OPTIONS BELGIAN CHOC BK		

Organoleptic attributes

Analysis	Unit	Method	Description	CoA	Comment 2
Appearance / color		visual	brown powder	<input type="checkbox"/>	analysed
Appearance / color prep		visual	brown liquid chocolate drink with foam	<input type="checkbox"/>	analysed
Odour		Internal	chocolate odour	<input type="checkbox"/>	analysed
Taste		Internal	chocolate taste	<input type="checkbox"/>	analysed

Microbiology

Germ	Unit	Target	m	M	Method	Comment	CoA
Total viable count	cfu/g		10000	20000	ISO 4833		<input checked="" type="checkbox"/>
Bacillus cereus	cfu/g		100	1000	ISO 7932		<input checked="" type="checkbox"/>
Enterobacteria	cfu/g		10	100	ISO 21528-2		<input checked="" type="checkbox"/>
Escherichia coli	cfu/g		1	3	ISO 16649		<input type="checkbox"/>
Yeast	cfu/g		100	1000	ISO 21527		<input type="checkbox"/>
Moulds	cfu/g		100	1000	ISO 21527		<input type="checkbox"/>
Staphylococcus aureus	cfu/g		10	100	ISO 6888-2		<input type="checkbox"/>
Salmonella	/25 g	neg.			ISO 6579	Alternative method Vidas Up	<input checked="" type="checkbox"/>

Remarks to Microbiology:

m: Level that separates acceptable quality from marginally acceptable or unacceptable quality

M: Level above which is unsatisfactory or requires further investigation

For all unmentioned organisms the legal tolerance or limiting values of the local Food Legislation have to be applied.

Dietary Information

Description	Yes	No	Comment
Vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Lacto-Vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Ovo-Vegetarian	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Ovo-Lacto-Vegetarian	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Vegan	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Kosher certified	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Kosher certifiable	<input type="checkbox"/>	<input type="checkbox"/>	
Halal certified	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Halal certifiable	<input type="checkbox"/>	<input type="checkbox"/>	
Halal MUI certified	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Organic	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

The products of Wander are not specifically developed for vegan diet.

Material number	BK00107/003	Page	5/6
Internal number	2764587	Issue	29.11.2022
Material name	OPTIONS BELGIAN CHOC BK		

Foreign Bodies

Is the product checked for Yes
Foreign bodies?:

Contaminants

Do raw material undergo No
an ionization treatment?:

Can the supplier ensure Yes
that the product is
DIOXIN-FREE?:

Is the product melamine Yes
and/or CYANURIC ACID-
FREE?:

GMO

Description	Yes	No
The product is GMO-FREE	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Information about GMO

The supplier ensures that the delivered product is GMO free according to Swiss legislation, in particular in the ordinance LGV 2016, Art. 30-34 and 37 and according to EC-Regulation No 1829/2003 and 1830/2003 on genetically modified food and feed.

Yes
The delivered product is produced with genetically modified RAW MATERIAL or BACTERIAL STRAINS (incl. ingredients, additives, flavours and enzymes)?

No
Does the delivered product contain detectable GMO PROTEINS and/or GMO-DNA as determined by the official analytical methods?

No
Have GMO's ENZYMES been used during the production of any ingredient?

No

Material number	BK00107/003	Page	6/6
Internal number	2764587	Issue	29.11.2022
Material name	OPTIONS BELGIAN CHOC BK		

Shelflife and Storage conditions from production date

Time (months)	Temperature	Rel. Humidity	Packaging material	Source of Data
18	15-25 °C	< 75 % rH	Stick packs à 11 g	internal requirement
18	15-25 °C	< 75 % rH	Jars à 220 g	internal requirement
18	15-25 °C	< 75 % rH	Jars à 395 g	internal requirement
18	15-25 °C	< 75 % rH	Jars à 825 g	internal requirement

Packing units Units: 11 g, 220 g, 395 g, 825 g
Remarks Store in a cool, dry place