



PLANET'GLACE

SARL MARIANNE EXPORT

BP4 - 30 Chemin du Halop

33770 SALLES

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contact@planetglace.com

Declaration ((EC)1169/2011):

Wafer Cone for Ice Cream
 Ingredients: WHEAT flour, sugar, coconut fat, emulsifier: lecithin (SOY), WHEAT starch, salt, natural flavouring, raising agent (sodium bicarbonate).
 May contain LACTOSE, MILK protein and ALMONDS.

| Nutrition values per 100g. | |
|----------------------------------|---------------------|
| Energy: | 1770 kJ 420 kcal |
| Fat | 6,5 g |
| - of which saturated fatty acids | 3,7 g |
| Carbohydrate | 82 g |
| - of which sugars | 32 g |
| Protein | 7,5 g |
| Salt | 0,38 g |
| Net. Weight | 5880 g |

RI (Reference Intake)

| Nutrition Values | Ø / 100 g | Ø / 1 piece | %RI | Reference intake |
|----------------------------------|-----------|-------------|------|------------------|
| | | 17,5 g | | |
| Energy: | 1770 kJ | 310 kJ | 3,7% | 8400 kJ |
| | 420 kcal | 74 kcal | | |
| Fat | 6,5 g | 1,1 g | 1,6% | 70 g |
| - of which saturated fatty acids | 3,7 g | 0,6 g | 3,2% | 20 g |
| Carbohydrate | 82 g | 14 g | 5,5% | 260 g |
| - of which sugars | 32 g | 5,6 g | 6,2% | 90 g |
| Fibers | 2,5 g | 0,4 g | 1,8% | 25 g |
| Protein | 7,5 g | 1,3 g | 2,6% | 50 g |
| Salt | 0,38 g | 0,07 g | 1,1% | 6 g |



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3. Allergens:

| Information about potential allergens according to EU regulation and ALBA list. | | Contains | May contain | Information about potential allergens according to ALBA list. | | Contains | May contain |
|---|---|---------------------|--------------|---|---------------------------------|---------------------|-------------|
| no. | Ingredient | "Yes" / "No" | "Yes" / "No" | no. | Ingredient | Yes / No | Yes / No |
| 1 | Wheat | Yes | | 20 | Lactose | No | Yes |
| | Rye | No | No | 21 | Cocoa | No | Yes |
| | Barley | No | No | 22 | Glutamate (E620-E625) | No | No |
| | Oats | No | No | 23 | Hens and products based on hens | No | No |
| | Spelt | No | No | | | | |
| | Kamut | No | No | 24 | Coriander | No | No |
| 2 | Shellfish and crustaceans, and products based on this | No | No | 25 | Maize | No | No |
| | | | | 26 | Leguminous plants / pulses | No | No |
| 3 | Eggs and products based on eggs (egg lecithin) | No | No | 27 | Ox and products based on ox | No | No |
| 4 | Fish and products based on fish | No | No | | | | |
| 5 | Peanuts and products thereof including refined oils | No | No | | | | |
| 6 | Soy and products based on soy | Yes | | Additional information | | | |
| 7 | Animal milk and products there of (including lactose) | No | Yes | Preservatives | | No | No |
| | | | | Onion | | No | No |
| 8 | Almonds | No | Yes | Apples | | No | No |
| | Hazelnut | No | No | Artificial sweeteners | | No | No |
| | Walnut | No | No | Cinnamon | | No | No |
| | Cashew / Akajon nut | No | No | Coconut | | Yes | |
| | Pecan nut | No | No | Vanillin | | Yes | |
| | Brazil nut | No | No | Rice | | No | No |
| | Pistachio nut | No | No | Poppy Seed | | No | No |
| Macadamia / Queensland nut | No | No | Quinin | | No | No | |
| 9 | Celery and products based on celery | No | No | White beans | | No | No |
| | | | | Azo colors | | No | No |
| 10 | Mustard and products based on mustard | No | No | HVP protein | | No | No |
| | | | | | | | |
| 11 | Sesame seed and products based on sesame seeds | No | No | | | | |
| 12 | Hydrogen sulphide and sulfites in conc. exceeding 10 mg/kg or 10 ml/l expressed as SO ₂ . state E-no | No | No | | | | |
| | | | | | | | |
| 13 | Lupin and products based on Lupin | No | No | | | | |
| 14 | Molluscs and products thereof | No | No | | | | |
| Suitable for: | | "Yes" / "No" | | Suitable for: | | "Yes" / "No" | |
| Kosher | | No | | Ovo-Lacto-Vegetarians | | Yes | |
| Halal | | No | | Lacto-Vegetarians | | Yes | |
| Diabetic | | No | | Ovo-Vegetarians | | No | |
| Vegans | | No | | | | | |



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4. Various informations (regulation (EC) 1881/2006) a.o.:

| | "Yes" / "No" | Remarks |
|---|--------------|---------|
| The product comply with valid EU-legislation concerning maximum limits of metals? | Yes | |
| The product comply with valid EU-legislation concerning maximum limits of mycotoxins? | Yes | |
| The product comply with valid EU-legislation concerning maximum limits of Dioxin? | Yes | |
| The product comply with valid EU-legislation concerning maximum limits of PAH (benzo(a)pyrene)? | Yes | |
| The product comply with valid EU-legislation concerning maximum limits of pesticides/biocides? | Yes | |
| This product is produced without any ingredient or additives that has been exposed to ionizing radiation? | Yes | |
| This product has not been produced from raw materials originating from genetically modified organisms, so this product is not subject to labelling according to the European regulation (EC) No 1829/2003 and 1830/2003. | Yes | |
| This product is without adventitious or technically unavoidable content of GMO. | Yes | |
| The product is without content of Palm oil or Palm kernel oil. | Yes | |
| The product is produced without ingredients where child slavery is used in growing/production | Yes | |
| We guarantee that the primary packaging material complies with the provisions of: Commissions regulation (EU) 1935/2004 and 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food. | Yes | |

5. EG Eco-edit:

Product carries the Eco-logo

No yes/no

6. Physical / sensory characteristics:

| | | |
|----------|----------------|----------------------|
| Humidity | 3% +/- 2 | IR dryer |
| Colour | 2-3 | Internal color scale |
| Taste | Sweet, vanilla | Organoleptic |
| Odour | Sweet, vanilla | Organoleptic |
| Texture | Crispy | Organoleptic |
| | | |
| | | |

7. Microbiological characteristics:

| Microorganisms: | Reference parameter: | | | Method of determination: |
|------------------------|----------------------|-------------------|-------|--------------------------|
| | Guideline value "m" | Warning value "M" | Unit | |
| Total bacterial count | 1.000 | 10.000 | KbE/g | § 64 LFGB ASU L 06.00-18 |
| Mould/Yeast | 10 | 100 | KbE/g | § 64 LFGB ASU L 01.00-37 |
| E.coli | n.d. | 10 | KbE/g | § 64 LFGB ASU L 01.00-25 |
| Listeria monocytogenes | n.d. | n.d. | /25g | § 64 LFGB ASU L 00.00-32 |
| Salmonella | n.d. | n.d. | /25g | § 64 LFGB ASU L 00.00-20 |

n.d.=not detecable

