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OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

[www.OliveNation.com](http://www.OliveNation.com) / 617-580-3667

**MONA  
LISA®**

## BRONZE MILK FLAKES AAOT

### Product Specification

**Legal denomination :** Decorated Milk Chocolate  
**Product Name :** Mona Lisa Bronze Milk Flakes  
**Product Sku :** AAOT

### Typical composition

sugar; cocoa butter; whole milk powder; unsweetened chocolate; color added; confectioner's glaze (arabic gum); natural vanilla flavor

### Possible allergen cross contact during processing

#### May contain : 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.

### Product characteristics

DIAMETER 1.5 - 3.0 mm  
BASE COLOUR\* bronze-copper

\*Colour information is subjective, no claims can be derived from this information

### Chemical limits

MOISTURE max 1 %

### Ref.Method

IOCCCI(1952)

### Physical limits

Not specified.

### Ref.Method

### Microbiological limits

TOTAL PLATE COUNT (CC) max 5,000/g  
YEASTS max 50/g  
MOULDS max 50/g  
ENTEROBACTERIACEAE max 10/g  
COLIFORMS max 10/g  
E.COLI absent/g  
SALMONELLAE absent/25g

### Ref.Method

ISO4833  
ISO7954  
ISO7954  
ISO21528-2  
ISO4832  
ISO16649-2  
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

18 Month (s) after production date

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

ENERGY VALUE	499 kcal	VITAMIN B2 (DV)	26.0 %
ENERGY VALUE	2,086 kJ	VITAMIN B3/PP NIACIN/NICOTIN	0.188 mg
CALORIES FROM FAT	239 kcal	VITAMIN B3 (DV)	1.2 %
TOTAL PROTEIN	5.3 g	VITAMIN B12 CYANO-COBALAMINE	0.313 µg
PROTEIN (DV)	10.6 %	VITAMIN B12 (DV)	13.1 %
MILK PROTEIN	3.8 g	VITAMIN D CALCIFEROL	1.051 µg
TOTAL CARBOHYDRATES	64.6 g	VITAMIN D (DV)	5.3 %
TOTAL CARBOHYDRATES (DV)	23.5 %	VITAMIN D (IU)	42
SUGARS (MONO+DISACCHARIDES)	60.3 g	VITAMIN E ALPHA-TOCOPHEROL	1.873 mg
ADDED SUGARS	55.1 g	VITAMIN E (DV)	12.5 %
ADDED SUGARS (DV)	110.2 %	VITAMIN E (IU)	3
POLYOLS	0.0 g	VITAMIN M FOLIC ACID	8.256 µg
POLYDEXTROSE	0.00 g	VITAMIN M (DV)	2.1 %
STARCH	0.7 g	SODIUM	55.4 mg
TOTAL FAT	27.4 g	SODIUM (DV)	2.4 %
TOTAL FAT (DV)	35.2 %	VITAMIN C L-ASCORBIC ACID	0.284 mg
SATURATED FATTY ACID	16.6 g	VITAMIN C (DV)	0.3 %
SATURATED FATTY ACID (DV)	82.9 %	PHOSPHORUS	160.0 mg
MONO UNSATURATED FATTY ACID	8.8 g	PHOSPHORUS (DV)	12.8 %
POLY UNSATURATED FATTY ACID	0.8 g	CALCIUM	141.2 mg
TRANS FATTY ACID (TFA) TOTAL	0.3 g	CALCIUM (DV)	10.9 %
CHOLESTEROL	14.5 mg	IRON	141.87 mg
CHOLESTEROL (DV)	4.8 %	IRON (DV)	788.2 %
ORGANIC ACIDS	0.44 g	MAGNESIUM	42.1 mg
DIETARY FIBRE	2.6 g	MAGNESIUM (DV)	10.0 %
DIETARY FIBRE (DV)	9.2 %	ZINC	0.91 mg
TOTAL ALKALOIDS	0.15 g	ZINC (DV)	8.2 %
ALCOHOL	0.00 g	IODINE	3.87 µg
POLY HYDROXYPHENOLS	0.38 g	IODINE (DV)	2.6 %
VITAMIN A RETINOL	10.310 µg	CHLORIDE	120.93 mg
VITAMIN A (IU)	34	POTASSIUM	332.3 mg
VITAMIN B1 THIAMIN	0.070 mg	POTASSIUM (DV)	7.1 %
VITAMIN B1 (DV)	5.8 %	ASH CONTENT	1.92 g
VITAMIN B2 RIBOFLAVIN	0.338 mg		

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### 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 *	0
EGGS AND PRODUCTS THEREOF	0	HAZELNUT OIL, ALMOND OIL	1
SOY**	0	PEANUTS **	0
FULLY REFINED SOYBEAN OIL/FAT	0	FULLY REFINED PEANUT OIL/FAT	0
LUPIN	0	SESAME PRODUCTS (INCL. OIL/FAT)	0
GLUTEN	0	SESAME OIL	0
WHEAT	0	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

### Additional information

Calculations according to CODEX.

Typical Cocoa Content 29.3 %

### 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).