

	European Multilingual Label Development Form Information provided in this form is Strictly Confidential	Product : Tout Chocolate Date : 30.04.09 Version :
--	--	---

DATE 12/11/2007
General Information

Product name	1361, GLA TOUT CHOCOLAT
Manufacturing country	Belgium Glacio NV
Labelling Co-ordinator (name, telephone, fax, e-mail)	Marijke De Vries, phone 0032 14 601 740 and fax 0032 14 601 961, e-mail: marijke.devries@glacio.com,
Technical Co-ordinator (name, telephone, fax, e-mail)	Koen Sterckx, phone 0032 14 601 889 and fax 0032 14 601 961, e-mail: koen.sterckx@glacio.com,
Marketing Co-ordinator (name, telephone, fax, e-mail)	Kazuko Kawabata, phone 0032 14 601 790 and fax 0032 14 601 961, e-mail: kazuko.kawabata@glacio.com
Product Description	
Recipe number, date	Diary chocolate ice cream 613574
Shelf life (number of days or weeks or months)	24M
Packaging type	
Declared manufacturer	
Country(ies) where product will be sold	
Product classification	foodstuff
Other information of general interest	

	European Multilingual Label Development Form Information provided in this form is Strictly Confidential	Product : Tout Chocolate Date : 30.04.09 Version :
--	--	---

Receiving Market Information

Country:

Language(s):

Labelling Co-ordinator (name, phone, fax, e-mail):

Column 1	Column 2	Column 3	Column 4
Reference information	English	French	German
Legal denomination: <u>Dairy ice cream chocolate</u> 10.98% total fat 8.10% milk fat 2.88% vegetable fat 8.33% milk solids non fat 43.69% total solids 100% overrun acidity: 20.5 °T 65.31g, 118.75ml <u>low fat cocoa powder</u> 0.5g, 1.35ml <u>dextrose</u> 0.25g, 0.40ml <u>compound coating</u> 5.5g, 5.24ml <u>total product</u> 15.12% total fat, 7.39% milk fat, 7.73% vegetable fat, 7.60% milk solids non fat, 48.47% total solids	Dairy ice cream chocolate with compound cocoa coating (7%) and low fat cocoa powder	Crème glacée chocolat avec couverture au cacao (7%) et poudre de cacao maigre	Eiskrem Schokolade mit kakaohaltige Fettglasur (7%) und fettarmes Kakaopulver
Statement of shelf life ("use by" or "best before" date): Best before end: "MM YYYY" Example: 10 2004 Batch code: 2 digits for the year, L, 3	If stored at -18°C best before end: see on the side	A -18°C à consommer de préférence avant fin: voir sur le côté.	Bei -18°C mindestens Haltbar bis Ende: Siehe Seite.

	European Multilingual Label Development Form Information provided in this form is Strictly Confidential	Product : Tout Chocolate Date : 30.04.09 Version :
--	--	---

digits for the day, B, 4 digits for the time Example: Lot: 02 L 234 B 16:30			
Storage instructions: Store at or below -18°C			
Net quantity to be declared, including EEC Mark, if applicable: (weight, volume, or both depending on product) 420g e / 750ml e	On the selling unit: 420g e / 750ml e	420g e / 750ml e	420g e / 750ml e
Number of servings: 6			
Claims: --			
QUID : triggered by the legal denomination In the legal name: compound cocoa coating (7%) In the Ingredient list: chocolate (3%) We did not quid the amount of the following ingredients triggered by the legal denomination because of the little amount referring to Art.7,3a, third dash, directive 97/4/EC (“small amounts only for sensorial purposes”)	compound cocoa coating (7%) chocolate (3%)	couverture au cacao (7%) chocolat (3%)	kakaohaltige Fettglasur (7%) Schokolade (3%)

	European Multilingual Label Development Form Information provided in this form is Strictly Confidential	Product : Tout Chocolate Date : 30.04.09 Version :
--	--	---

Column 1					Column 2	Column 3	Column 4
Reference information					Proposed label text	French	German
Allergens/intolerance ingredients, including derivatives ¹ :	Yes	No	DA ²	CC ³	At the end of the ingredient list [May contain traces of nuts and egg]	[Présence éventuelle de traces d'oeuf, fruits à coque.]	[Kann Spuren von Nüssen und Ei enthalten.]
Peanuts		x					
Nuts ⁴	x			x mixpreparation			
Milk, including lactose	x		x				
Eggs	x			x mixpreparation			
Soybeans	x		x				
Fish		x					
Crustaceans		x					
molluscs		x					
Lupin		x					
Cereals containing gluten, i.e., wheat, rye, oats, spelt, kamut or their hybrid strains		x					
Celery		x					
Mustard		x					
Sesame seeds		x					
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre ⁵		x					



07-11-28
directive 2007-68

² DA: Direct Addition

³ CC: Cross Contact

⁴ Nuts, i.e., Almond (*Amygdalus communis L.*), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis (Wangenh.) K. Koch*), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and product thereof

⁵ Labelling of sulphites should be determined based on product as consumed, unless prohibited by national interpretation; information provided must be consistent across all languages on label.

	European Multilingual Label Development Form Information provided in this form is Strictly Confidential	Product : Tout Chocolate Date : 30.04.09 Version :
--	--	---

Regarding the labelling of derivatives, including where present due to cross-contact, the EU has now published its list of substances permanently exempted of labelling (EU Directive 2007/68/EC of 27 November 2007, enclosed hereunder). You will find the list of these substances in the Annex of this EU Directive, appearing after the words "except :".

Genetically Modified Ingredients: no			
Packaging gases: no			
Ionised ingredients: no			
Halal / Kosher: no			
Health Mark: no			
Phenylketonuria statement : no			
Other information (as indicated by Producing Market):			
Additional labelling elements that are requested by Receiving Market:			

	European Multilingual Label Development Form Information provided in this form is Strictly Confidential	Product : Tout Chocolate Date : 30.04.09 Version :
--	--	---

Column 1					Column 2					Column 3				
Reference information					Proposed label text					Label text: Language 1				
Nutrition Information german authorities accept the following variations of the values: Nutritional values < 10 g: 1,5 g Nutritional values < 10 g 15 % Values used: __ calculated __ analytical														
Nutrient	per 100g	Per 100ml	Per serving (125ml)	%GDA										
Energy	1067kJ 255kcal	597kJ 143kcal	747kJ 179kcal	9										
Protein	3.63g	2.03g	2.54g											
Carbohydrate	26.22g	14.68g	18.35g											
- of which are sugars	24.12g	13.51g	16.89g	19										
Fat	15.12g	8.47g	10.58g	15										
- of which are saturates	11.19g	6.27g	7.83g	40										
Trans fatty acids	0.49g													
Fibre	2.64g	1.48g	1.85g											
Sodium	0.07g	0.04g	0.05g											
Salt equivalent	0.17g	0.09g	0.12g											
GDA labeling FOP														

	European Multilingual Label Development Form Information provided in this form is Strictly Confidential	Product : Tout Chocolate Date : 30.04.09 Version :
--	--	---

GDA labeling BOP		
------------------	--	--

Column 1	Column 2	Column 3	Column 4
Reference information	English	French	German
Ingredients:	Ingredients:	Ingrédients:	Zutaten:
46.12% skimmed milk (9% dry matter (drinking water and concentrated skimmed milk (35% dry matter, 0.5% fat))	skimmed milk,	lait écrémé,	entrahmte Milch,
7.69% compound cocoa coating (63.5% coconut fat (refined, not hardened), 22.5% sugar, 13% low fat cocoa powder (10-12% fat), <1% emulsifier soy lecithin, <1% flavouring vanillin)	compound cocoa coating (vegetable fat, sugar, low fat cocoa powder, emulsifier soy lecithin, flavouring),	courverture au cacao (grasse végétale, sucre, poudre de cacao maigre, émulsifiant soja lécithines, arôme),	kakaohaltige Fettglasur (pflanzliches Fett, Zucker, fettarmes Kakaopulver, Emulgator Sojalecithin, Arome),
7.67% drinking water	water,	eau,	Wasser,
7.30% anhydrous milk fat (99.8% milkfat)	anhydrous milk fat,	matière grasse laitière anhydre,	Butterreinfett,
7.30% sugar (sucrose)	sugar,	sucre,	Zucker,
5.83% dextrose	dextrose,	dextrose,	Dextrose,
4.11% glucose syrup (80% dry matter, wheat origin)	glucose syrup,	sirup de glucose,	Glukosesirup,
3.65% whey product	whey product,	petit-lait,	Molkenerzeugnis,
3.65% chocolate (48% cocoa mass, 39.99% sugar, 12% cocoa butter, 0.01% flavouring)	chocolate (3%) (cocoa mass, sugar, cocoa butter, flavouring),	chocolat (3%) (mass de cacao, sucre, beurre de cacao, arôme),	Schokolade (3%) (Kakaomasse, Zucker, Kakaobutter, Arome),
3.44% low fat cocoa powder (10-12% fat)	low fat cocoa powder,	poudre de cacao maigre,	fettarmes Kakaopulver,
2.74% cocoa powder (20-22% fat)	cocoa powder,	poudre de cacao,	Kakaopulver,
0.36% emulsifier (mono-and diglycerides of fatty acids) (E471) (palm origin)	emulsifier (mono-and diglycerides of fatty acids),	émulsifiant (mono-et diglycérides d'acides gras),	Emulgatoren (Mono-und Diglyceriden von Speisefettsäuren),
0.14% stabilizers (locust bean gum (E410), guar gum (E412))	stabilizers (locust bean gum, guar gum).	stabilisants (farine de graines de caroube, gomme guar).	Stabilisatoren (Johannisbrotkernmehl, Guarkernmehl).
	[May contain traces of nuts and egg]	[Présence éventuelle de traces d'oeuf, fruits à coque.]	[Kann Spuren von Nüssen und Ei enthalten.]

	European Multilingual Label Development Form Information provided in this form is Strictly Confidential	Product : Tout Chocolate Date : 30.04.09 Version :
--	--	---

Ingredient declaration
<p>Dairy ice cream chocolate with compound cocoa coating (7%) and low fat cocoa powder. Ingredients: skimmed milk, compound cocoa coating (vegetable fat, sugar, low fat cocoa powder, emulsifier soy lecithin, flavouring), water, anhydrous milk fat, sugar, dextrose, glucose syrup, whey product, chocolate (3%) (cocoa mass, sugar, cocoa butter, flavouring), low fat cocoa powder, cocoa powder, emulsifier (mono- and diglycerides of fatty acids), stabilizers (locust bean gum, guar gum). [May contain traces of nuts and egg] If stored at -18°C best before end: see on the side</p> <p>Crème glacée chocolat avec couverture au cacao (7%) et poudre de cacao maigre. Ingrédients: lait écrémé, couverture au cacao (grasse végétale, sucre, poudre de cacao maigre, émulsifiant soja lécithines, arômes), eau, matière grasse laitière anhydre, sucre, dextrose, sirop de glucose, petit-lait, chocolat (3%) (mass de cacao, sucre, beurre de cacao, arôme), poudre de cacao maigre, poudre de cacao, émulsifiant (mono- et diglycérides d'acides gras), stabilisants (farine de graines de caroube, gomme guar). [Présence éventuelle de traces d'œuf et fruits à coque] A - 18°C à consommer de préférence avant fin: voir sur le côté.</p> <p>Eiskrem Schokolade mit kakaohaltige Fettglasur (7%) und fettarmes Kakaopulver. Zutaten: entrahmte Milch, kakaohaltige Fettglasur (pflanzliches Fett, Zucker, fettarmes Kakaopulver, Emulgator Sojalecihtin, Arome), Wasser, Butterreinfett, Zucker, Dextrose, Glukosesirup, Molkenerzeugnis, Schokolade (3%) (Kakaomasse, Zucker, Kakaobutter, Arome), fettarmes Kakaopulver, Kakaopulver, Emulgatoren (Mono- und Diglyceride von Speisefettsäuren), Stabilisatoren (Johannisbrotkernmehl, Guarkernmehl). [Kann Spuren von Nüssen und Ei enthalten.] Bei -18°C mindestens Haltbar bis Ende: Siehe Seite.</p>