

Product 11996820 vers. 1 CIOCC. BIANCO 32/34 SML 3445
Code: 01010885 CIOCCOLATO BIANCO 32/34 10
State: Approved by RAQ on 11/11/2014

Product description

high quality white chocolate suitable for the production of moulded objects, empty bodies, eggs and bars.

Sales name

white chocolate

According to Directive 2000/36/EC.

Ingredients

sugar, full cream milk powder, cocoa butter, emulsifier soya lecithin, flavours.

The product may contain traces of nuts.

Physical-chemical analysis

fat (1)_____	33.1 % ± 1.5
total dry cocoa content__	25 % min.
total dry milk solids_____	25 % min.
milk fat_____	6.5 % min.
moisture (K.F.)_____	1.2 % max.
viscosity (O.I.C.C.C.)_____	1.8-2.8 Pa*s
yield value (O.I.C.C.C.)_	3-6 Pa

(1) extraction by Soxhlet and petroleum ether after hydrolysis with hydrochloric acid.

Microbiological standards

aerobic plate count (1)_____	5000 CFU/g max.
yeasts (2)_____	25 CFU/g max.
molds (2)_____	25 CFU/g max.
coliforms (3)_____	none detected/g
E.coli (4)_____	none detected/g
salmonella (5)_____	none detected/25 g

(1) ISO 4833:91
(2) ISO 7954:87
(3) ISO 4832:91
(4) ISO 16649-2:01
(5) ISO 6579:93

Storage & shelf-life

at least 12 months in original package in cool (20°C max.), dry storage.

Packaging

10 kg carton containing 2 bags (polythene lined paper bags) of 5 kg net.

Directions to use

bring to 40°-45°C using an indirect heat source like a water-bath. Carefully avoid over-heating.
Temper at 27-29°C.

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Avoid any contamination with compound coatings.

Nutritional information

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g
(OBTAINED BY CALCULATION)

1. Energy	554 kcal
	2314 kJ
2. Protein (N*6.25)	6.7 g
3. Carbohydrate	57.3 g
of which sugars	54.3 g
4. Fat	34.6 g
of which saturated	20.4 g
cholesterol	18 mg
5. Food fibre	0 g
6. Salt	0.38 g

Allergens

ACCORDING TO WHAT STATED IN THE LEGISLATION 2003/89/EC:

Cereals containing gluten and products thereof _____
Crustaceans and products thereof _____
Eggs and products thereof _____
Fish and products thereof _____
Peanuts and products thereof _____
Soybeans and products thereof: _____ X (soya lecithin)
Milk and products thereof (including lactose) _____ x (full cream milk powder)
Nuts and products thereof _____ CC
Celery and product thereof _____
Mustard and products thereof _____
Sesame seeds and products thereof _____
Sulphur dioxide and sulphites at conc. of more
than 10 mg/kg _____
Lupin and products thereof _____
Molluscs and products thereof _____

Key: X = present; (ingredient which contains it)
CC = the presence due to cross contamination cannot be excluded.