

Product 11995289 vers. 4 RENO FOND. 58% (36/38) SML
Code: 01010318 RENO DARK 58% (36-38)
State: Approved by RAQ on 12/05/2014

Product description

dark chocolate of superior quality with features of fluidity suitable for coating and for the production of pralines.
 It contains natural extract of vanilla.

Sales name

extra dark chocolate of superior quality.
 Cocoa: 58 % min.

In accordance with the EU law Directive 2000/36/CE.

Ingredients

cocoa mass, sugar, cocoa butter, emulsifier **soya** lecithin, natural extract of vanilla.
 The product may contain traces of milk and nuts.

Physical-chemical analysis

fat (1) _____	36	% min
total dry cocoa content _____	58	% min
sucrose _____	41.5	% ± 0.5
moisture (K.F.) _____	0.8	% max
viscosity (O.I.C.C.C.) _____	0.8-1.1	Pa*s
yield value (O.I.C.C.C.) _____	4.5-9	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 18 months in original package in cool (20°C max), dry storage

Packaging

10 kg carton containing 2 polithene paper bags of 5 kg net.
 5 kg carton containing 1 polithene paper bag of 5 kg net.
 12 kg carton containing 6 blocks of 2 kg net.

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Directions to use

heat in water-bath constantly mixing, always under temperature of 45°C.
Temper and use at 30-32°C.
Contamination with compound chocolates must be avoided.

Nutritional information

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

1. Energy_____	540	kcal
	2245	kJ
2. Protein (N*6.25)_____	6.5	g
3. Carbohydrate_____	45	g
of which sugars_____	42	g
4. Fat_____	37.4	g
of which saturated_____	22.9	g
mono-unsaturated_____	13	g
poly-unsaturated_____	1.5	g
cholesterol_____	0	g
5. Food fibre_____	5.5	g
6. Sodium Na_____	0.03	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)_____ CC

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.