

Product 11995929 vers. 3 RENO FOND. 72% (40/42) SML 2605/A
Code: 01010393 RENO DARK 72% (40-42)
State: Approved by RAQ on 02/04/2019

Product description

bitter dark chocolate with strong taste suitable for all coating applications where features of high fluency are requested.
It contains natural extract of vanilla.

Sales name

dark chocolate.
Cocoa: 72% min.

In accordance with the European and Italian legislation (Dir. 2000/36/CE and DLgs n°178/2003).

Ingredients

cocoa mass, sugar, cocoa butter, emulsifier: **soya** lecithin, natural extract of vanilla.

The product may contains traces of **milk, nuts and products thereof.**

Physical-chemical analysis

fat (1)_____	40	% min.
total dry cocoa content_____	72	% min.
non-fat dry cocoa solids_____	31.7	% ± 1
sucrose_____	27	% ± 1
moisture (K.F.)_____	0.8	% max.
viscosity (O.I.C.C.C.)_____	0.6-1	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 18 months in original package in cool (20° C max.), dry storage.

Packaging

10 kg carton containing 2 bags of 5 kg net.
5 kg carton containing 1 bag of 5 kg net.

Directions to use

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heat in water-bath constantly mixing, always under the 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
	2250	kJ
2. Protein (N*6.25)_____	9.6	g
3. Carbohydrate_____	32.1	g
of which sugars_____	27.7	g
4. Fat_____	41.5	g
of which saturated_____	25.6	g
mono-unsaturated_____	14.6	g
poly-unsaturated_____	1.3	mg
cholesterol_____	0	g
5. Food fibre_____	8	g
6. Salt_____	0.1	g

Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

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.