

Product 11995348 vers. 4 CIOC.FOND.40/42 SML
Code: 01010844 CIOCCOLATO FOND. 40/42 10
State: Approved by RAQ on 30/01/2014

Product description

dark chocolate suitable for all coating applications where features of high fluency are requested.

Sales name

extra dark chocolate.
Cocoa: 60% min.

According to EU Dir. 2000/36/CE.

Ingredients

cocoa mass, sugar, cocoa butter, emulsifier **soya** lecithin, vanillin.

The product may contain traces of milk and derived ingredients and nuts.

Physical-chemical analysis

fat (1) _____	40	% min.
total dry cocoa content _____	60	% min.
sucrose _____	39.5	% ± 0.5
moisture (K.F.) _____	0.8	% max.
viscosity (O.I.C.C.C.) _____	0.45-0.65	Pa*s
yield value (O.I.C.C.C.) _____	2.5-4.5	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

carton box of 10 kg containing two bags of 5 kg each.

Directions to use

heat in water-bath constantly mixing without exceeding 45°C.
Temper and use at 30-32°C.

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Contamination with compound chocolates must be avoided.

Nutritional information

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

1. Energy	577	kcal
	2399	kJ
2. Protein (N*6.25)	6.2	g
3. Carbohydrate	42.5	g
of which sugars	39.7	g
polyols	0	g
starch	2.8	g
4. Fat	40.8	g
of which saturated	25	g
mono-unsaturated	14.2	g
poly-unsaturated	1.6	g
cholesterol	0	mg
5. Food fibre	7.7	g
6. Salt	0.05	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.