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SINCE 1919

DATA SHEET

Code:	**01010197**	**CHOCOSMART CIOCCOLATO 5**
Product	11996748	CHOCOSMART CIOCCOLATO SML 3346B
State:	Approved by RAQ on	08/03/2019

Product description

powdered chocolate paste with dark brown colour for coating and filling.

Sales name

spreadable cream. Semi-finished product for confectionery use.

Ingredients

vegetable fat (palm kernel, coconut, palm), powdered chocolate 25% (sugar, cocoa.
Cocoa 35% min.), sugar, low fat cocoa powder, skimmed **milk** powder, **whey** powder,
emulsifier **soya** lecithin, flavouring.

The product may contain **nuts**.

Physical-chemical analysis

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fat (1)_____47.8 % ± 1.5
moisture (K.F.)_____ 1.2 % max.
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(1) extraction by Soxhlet and petroleum ether after hydrolysis with hydrocloric acid.

Microbiological standards

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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
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(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 15 months in original package in dry and cool (20°C max.) place.
A cold storage for long time could bring to the formation of granules of cocoa butter
which can be melted by warming up to 35-40°C.

Packaging

5 kg (net) plastic pails.

Directions to use

CHOCOSMART CIOCCOLATO paste is perfectly suitable for coating of cakes, cream puffs,
pies by the slice, Sacher tarts, 'Semifreddi' etc, assuring a delicious and excellent
taste of dark chocolate.
CHOCOSMART CIOCCOLATO is ideal for all types of coating and presents the following
features:
- ease to cut without superficial breakings,

Note: the provided informations are based on our research
and on our best knowledges; we recommend to the users
to carry out their own tests to determine if the product is
suitable for their particular purposes in their operational
conditions.

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- possibility to aromatize with orange, coffee, mint, torrone, hazelnuts paste, rum, cognac, etc.
-stability also at low temperatures.
CHOCOSMART CIOCCOLATO whipped in a mixer, make excellent replacements for ordinary buttercreams or ganache creams and, of course, give you the chance to add your favourite flavours.

HOW TO USE:
COATINGS:
Heat CHOCOSMART CIOCCOLATO to a temperature of 32-35°C in a bain-marie or microwave oven (400-500W), stir and pour directly into the product. To obtain an even covering, you are advised to gently shake the products gently on a suitable rack, and not to use a spatula. For partial covering, dip the products in melted CHOCOSMART CIOCCOLATO.
To flavour the creams, just add essential oils or oil-based creams (hazelnut cream, coffee cream) to the melted product and mix carefully (do not use water-based flavourings).
WHIPPED CREAMS:
Allow CHOCOSMART CIOCCOLATO to reach room temperature (20-22°C) and then whip in a mixer equipped with paddle at medium speed for a short time until the volume has doubled. Overworking the product in the mixer, due to the excessive heating thereof, can compromise the final volume of the whipped cream. If you wish to flavour the product, you are advised to add essential oils or oil-based creams (hazelnut cream, coffee cream) to CHOCOSMART CIOCCOLATO before the whipping process begins (do not use water-based flavourings).
FILLINGS:
The whipped creams obtained with CHOCOSMART CIOCCOLATO, as described above and used either as they are or flavoured according to taste, can be used as an excellent refined praline filling.
For this use, CHOCOSMART CIOCCOLATO can also be used without whipping: just heat up in a bain-marie or microwave oven (400-500W) to a temperature of 32-34°C.

Nutritional information

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

1. Energy_____	609	kcal
	2528	kJ
2. Protein (N*6.25)_____	5.1	g
3. Carbohydrate_____	39.6	g
of which sugars_____	37.9	g
4. Fat_____	47.8	g
of which saturated_____	32.8	g
of which trans_____	< 0.01	g
cholesterol_____	0	g
5. Food fibre_____	3.1	g
6. Salt_____	0.13	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_____

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Peanuts and products thereof_____
Soybeans and products thereof:_____ X (soya lecithin)
Milk and products thereof (including lactose)_____ X (skimmed milk and whey
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_____
_____
Key: X = present; (ingredient which contains it)
     CC = the presence due to cross contamination cannot be excluded.
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Statements

GMO Statement
Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 – 1830/2003 concerning traceability and labelling of genetically modified organism.

HACCP Statement
This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

Ionizing Radiation Statement
This product is not treated with ionizing radiation in any production steps.

Stratement on Packaging Materials
The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequest amendments and additions.

Traceability
Product traceability is made according to Regulation (EC) 178/2002.

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