

<b>Code:</b>	<b>01010196</b>	<b>CHOCOSMART CIOCCOLATO LATTE 5</b>
<b>Product</b>	11996759	CHOCOSMART CIOC. LATTE SML 3386
<b>State:</b>	Approved by RAQ on	12/10/2018

**Product description**

light brown paste with milk chocolate for coating and filling.

**Sales name**

spreadable cream. Semi-finished product for confectionery use.

**Ingredients**

vegetable fat (palm kernel, coconut, palm), sugar, **milk** chocolate 18% (whole **milk** powder, cocoa, sugar. Cocoa 30% min.), whole **milk** powder, emulsifier **soya** lecithin, flavours.

The product may contains traces of **nuts**.

**Physical-chemical analysis**

fat (1) \_\_\_\_\_ 46.3 % ± 1.5  
moisture (K.F.) \_\_\_\_\_ 1.2 % max

(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 15 months in original package in cool (20°C max.), dry storage.

**Packaging**

5 kg (net) plastic pails.

**Directions to use**

CHOCOSMART CIOCCOLATO LATTE paste is perfectly suitable for coating of cakes, cream puffs, 'Semifreddi' etc.

CHOCOSMART CIOCCOLATO LATTE is ideal for all types of coating and presents the following features:

- ease to cut without superficial breakings,
- possibility to aromatize with orange, coffee, mint, torrone, hazelnuts paste, rum, cognac, etc.
- stability also at low temperatures.

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CHOCOSMART CIOCCOLATO LATTE 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 LATTE 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 LATTE.

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 LATTE 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 LATTE before the whipping process begins (do not use water-based flavourings).

**FILLINGS:**

The whipped creams obtained with CHOCOSMART CIOCCOLATO LATTE, 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 LATTE 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_____	616	kcal
	2560	kJ
2. Protein (N*6.25)_____	6	g
3. Carbohydrate_____	43.9	g
of which sugars_____	43.4	g
4. Fat_____	46.3	g
of which saturated_____	31.6	g
cholesterol_____	13.7	mg
5. Food fibre_____	0.8	g
6. Salt_____	0.25	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)_____	X (whole milk powder)
Nuts and products thereof_____	CC

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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.

### **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.

#### Statement 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 subsequent amendments and additions.

#### Traceability

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