

<b>Code:</b>	<b>01010198</b>	<b>CHOCOSMART CIOCCOLATO BIANCO 5</b>
<b>Product</b>	11996758	CHOCOSMART CIOC. BIANCO SML 3387
<b>State:</b>	Approved by RAQ on	08/03/2019

**Product description**

fine white paste based on white chocolate for coating and filling

**Sales name**

spreadable cream. Semi-finished product for confectionery use.

**Ingredients**

vegetable fat (palm kernel, coconut, palm), sugar, whole **milk** powder, white chocolate 10% (whole **milk** powder, sugar, cocoa butter), skimmed **milk** powder, emulsifier **soya** lecithin, flavouring.

The product may contain **nuts**.

**Physical-chemical analysis**

fat (1) \_\_\_\_\_ 42.5 % ± 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 12 months in original package in cool (20°C max.) dry storage.

**Packaging**

5 kg (net) plastic pails.

**Directions to use**

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

CHOCOSMART CIOCCOLATO BIANCO 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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**DIRECTION TO USE****COATINGS:**

Heat in water-bath at 32/35°C, mix and pour directly onto the cake that have to be coated.

To obtain an uniform cover it is advisable to lightly brandish the cake on the apposite grids avoiding the use of broad knife.

To aromatize CHOCOSMART CIOCCOLATO BIANCO paste heat in water-bath at 32/35°C and add flavours, alcoholates, hazelnuts grits, etc mixing with care.

**WHIPPED CREAMS:**

CHOCOSMART CIOCCOLATO BIANCO paste lends itself as alternative to common butter creams and allow to obtain exquisite and velvety creams with dark chocolate taste. Naturally it is possible to add the favourite flavouring essence.

**DIRECTION TO USE:** whip in planetary at medium speed for short time. An excessive work in planetary compromises the final volume of the cream.

**FILLINGS:**

CHOCOSMART CIOCCOLATO BIANCO paste is an excellent filling for pralines and do not require any preliminary work; it is sufficient to keep the product at the temperature of 22/24°C for some hours.

For possible flavourings, heat in water bath at 32/35°C and add the chosen flavour mixing with care.

**Nutritional information**

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

1. Energy_____	598	kcal
	2487	kJ
2. Protein (N*6.25)_____	8.2	g
3. Carbohydrate_____	45.6	g
of which sugars_____	45.6	g
4. Fat_____	42.5	g
of which saturated_____	29.1	g
trans fatty acid_____	0.6	g
cholesterol_____	14	mg
5. Food fibre_____	0	g
6. Salt_____	0.5	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 and skimmed milk 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 \_\_\_\_\_

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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.