

Code:	01010358	IRCA CAO 5
Product	11995350	IRCA CAO SML 1733/A
State:	Approved by RAQ on	11/05/2017

Product description

dark brown paste based on cocoa powder and vegetable oils with extremely strong and bitter taste of cocoa. Its texture particularly soft and creamy makes IRCA CAO very suitable to substitute cocoa powder and cocoa liquor for flavoring whipped cream, custard cream, etc. It avoids the troubles frequently associated with the use of cocoa powder (lumps) or cocoa liquor (melting temperature somewhat high).

Sales name

semifinished confectionery product.

Ingredients

low fat cocoa powder (50%), vegetable oils (sunflower, palm), emulsifier: **soya** lecithin, flavouring.

The product may contain traces of **milk** and **nuts**.

Physical-chemical analysis

fat (1) _____ 55.7 % ± 1.5
moisture (K.F.) _____ 2.5 % 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 at 20-25°C. Lower temperatures may cause a partial cristallisation of cocoa butter giving a grittly appearance to the cream; in this case IRCA CAO must be warmed up and stirred for a few minutes at 35-40°C.

Packaging

5 kg (net) plastic pail.

Directions to use

IRCA CAO is ready for use.

Nutritional information

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

1. Energy_____	604	kcal
	2494	kJ
2. Protein (N*6.25)_____	13.1	g
3. Carbohydrate_____	7.2	g
of which sugars_____	1	g
4. Fat_____	55.7	g
of which saturated_____	11.3	g
5. Food fibre_____	11.1	g
6. Salt_____	0.13	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.

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.