

<b>Code:</b>	<b>01010358</b>	<b>IRCA CAO 5</b>
<b>Product</b>	11995350	IRCA CAO SML 1733/A
<b>State:</b>	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.