

<b>Code:</b>	<b>01010357</b>	<b>IRCA CHOC 5</b>
<b>Product</b>	11995985	IRCA CHOC SML 2690
<b>State:</b>	Approved by RAQ on	25/09/2019

**Product description**

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

**Sales name**

spreadable cream. Semifinished product for confectionery.

**Ingredients**

chocolate powder 45% (cocoa, sugar), vegetable oils (sunflower, palm), low fat cocoa powder, emulsifier: **soya** lecithin, vanillin.

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

**Physical-chemical analysis**

fat (1) \_\_\_\_\_ 53.5 % ± 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) \_\_\_\_\_ <10 CFU/g  
E.coli (4) \_\_\_\_\_ <10 CFU/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 CHOC must be warmed up and stirred for a few minutes at 35-40°C.

**Packaging**

5 kg (net) plastic pail.

**Directions to use**

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IRCA CHOC is ready for use.

**Nutritional information**

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

1. Energy	585	kcal
	2425	kJ
2. Protein (N*6.25)	13.4	g
3. Carbohydrate	11.7	g
of which sugars	5.9	g
4. Fat	53.5	g
of which saturated	11.0	g
mono-unsaturated	12.0	g
poly-unsaturated	30.5	g
cholesterol	0	g
5. Food fibre	10.4	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)	_____ 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.