

Code:	01010357	IRCA CHOC 5
Product	11995985	IRCA CHOC SML 2690
State:	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.

StatementsGMO 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.