

Code: 01010221 **NOBEL BITTER 10**
Product 11995147 NOBEL BITTER FOND. SML
State: Approved by RAQ on 11/10/2018

Product description

superior quality dark coating for confectionery. It is based on fractionated vegetable fat with low melting point with consequent excellent palatability.

Sales name

dark coating for confectionery.

Ingredients

vegetable fat (palm kernel, coconut), sugar, low-fat cocoa powder, **lactose**, emulsifier **soya** lecithin, flavours.

May contain traces of **nuts**.

Physical-chemical analysis

| | | |
|--------------------------------|---------|---------|
| fat (1) _____ | 39 | % ± 1.5 |
| total cocoa dry matter _____ | 25 | % min. |
| moisture (K.F.) _____ | 1.5 | % max. |
| viscosity (O.I.C.C.C.) _____ | 0.6-1.2 | Pa*s |
| yield value (O.I.C.C.C.) _____ | 1-4 | Pa |

(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 18 months in original package in cool (20°C max.), dry storage.
Take away from humidity.

Packaging

10 kg carton containing 2 bags of 5 kg net drops.

Directions to use

after gentle melting (45°C max.) NOBEL BITTER can be used as a high class couverture in mouldings or enrobing of confectionery and bakery products.

Tempering is not needed.

IMPORTANT: NOBEL BITTER cannot be mixed with pure chocolate and even minute amounts

| | | |
|----------------|--------------------|------------------------|
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of water can spoil it developing a soapy taste.

Nutritional information

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

| | | |
|---------------------|------|------|
| 1. Energy | 555 | kcal |
| | 2305 | kJ |
| 2. Protein (N*6.25) | 6.8 | g |
| 3. Carbohydrate | 41.2 | g |
| of which sugars | 38 | g |
| polyols | 0 | g |
| starch | 3.2 | g |
| 4. Fat | 39 | g |
| of which saturated | 36.4 | g |
| mono-unsaturated | 2.3 | g |
| poly-unsaturated | 0.3 | g |
| cholesterol | 0 | mg |
| 5. Food fibre | 5.8 | g |
| 6. Salt | 0.07 | 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 (lactose)
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.