

Product 11997846 vers. 2 WONDERCHOC WHITE SML 4018S
Code: 01011136 WONDERCHOC WHITE 5
State: Approved by RAQ on 13/01/2014

Product description

fine white paste based on white chocolate for coating and filling.

Sales name

spreadable cream. Semi-finished product for confectionery use.

Ingredients

vegetable fat (palm), white chocolate (full cream **milk** powder, sugar, cocoa butter, emulsifier: **soja** lecithin, natural extract of vanilla), sugar, anhydrous **milk** fat, flavour, antioxidant: rosemary extract.

The product may contain traces of nuts.

Physical-chemical analysis

fat (1) _____ 61.7 % ± 2
moisture (K.F.) _____ 1.2 % 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 one year in original package in cool (20°C max.) dry storage.

Packaging

5 kg (net) plastic pails.

Directions to use

WONDERCHOC WHITE is the ideal product to create excellent quality fillings and decorations.

The main characteristics are:

- intense taste and optimal consistency
- can be flavoured with fat-based pastes, water-based pastes and alcoholates
- after whipping, the product keeps a soft consistency for a long time
- does not require tempering
- crunchy inclusions stay crisp for a long time
- long shelf life

- DIRECTION FOR USE:

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The ideal temperature for use is 22-24°C.

When used for fillings, cake decorations and coated pralines, whip in a planetary mixer equipped with a paddle or thick wire whisk until reaching optimal aeration. For praline fillings, just heat the product to 26-28°C and stir until you obtain a smooth cream.

Nutritional information

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

1. Energy	702	kcal
	2904	kJ
2. Protein (N*6.25)	3.8	g
3. Carbohydrate	32.7	g
of which sugars	32.7	g
4. Fat	61.7	g
of which saturated	34	g
cholesterol	34.2	mg
5. Food fibre	0	g
6. Salt	0.2	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) _____ X (full cream milk powder,
 anhydrous milk fat)
 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.