

**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 %  $\pm$  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.