



Article No.: 1366006

Product designation: Schokobella

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1. Name of the food: chocolate cream

Note: products made with Schokobella are to be described as chocolate cream biscuits.
declare when used as a coating: with fat coating

Ingredients <i>[allergens in UPPERCASE LETTERS]:</i>	
sugar	>30-40 %
rapeseed oil	>20-30 %
palm fat	>10-20 %
low fat cocoa	>10-20 %
glucose syrup	≥2-10 %
emulsifiers E472a, sunflower lecithin	≥2-10 %
MILK protein	<2 %
flavouring	<2 %

All details are based on FIR REG (EU) No. 1169/2011. Cross contaminations are disregard

QUID: 17 % low fat cocoa



Article No.: 1366006

2. Sensory properties:

Colour:	brown
Smell:	like cocoa
Flavour:	sweet, like cocoa
Consistency:	cream

3. Chemical / physical parameters:

Parameter	Value	Method
sucrose content (%)	ca. 36	enzymatically
fat content (%)	ca. 48	Soxhlet

4. Microbiology:

Parameter	max. Value	Method
Total germ count (not including lactic acid bacteria)	10.000 /g	ASU L 06.00-18
Mould	100 /g	ASU L 01.00-37
Yeast	100 /g	ASU L 01.00-37
Coliform germs	10 /g	ASU L 01.00-54
Salmonella	not detectable /25g	ASU L 00.00-20

5. Packaging / minimum shelf life / storage conditions:

Packaging:	6 kg plastic bucket
Best before:	540 days
Storage conditions:	at 20°C, dry, sealed, in original packaging, keep away from freeze, heat and direct insolation



Article No.: 1366006

6. Basic recipe / Application / Dosage recommendation:

Application for filling

Methode / Application:
➤ The article must be whipped to produce a filling cream

Application as a coating

Methode / Application:
➤ The article must be melted to be used as a coating (temperature approx. 40 °C)

application advice

Methode / Application:
➤ Ready to use

7. Nutritional information (of the article):

Average nutritional values per 100 g (calculated)	Value
Energy in kJ / kcal	2517 / 606
Fat in g	45,5
- of which saturated fatty acids in g	20,2
Carbohydrates in g	42,5
- of which sugar in g	38,1
Dietary fibre in g	5,2
Protein (N x 6,25) in g	3,8
Salt (calculated) in g	0,1
Bread exchange units	3,5



Article No.: 1366006

8. Ingredients which can trigger allergies or other incompatibility reactions*:

Based on FIR REG (EU) No. 1169/2011.

Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or hybrid strains thereof) and products made thereof	-
-wheat	-
-rey	-
-barley	-
-oats	-
-spelt	-
-kamut	-
-hybrid stains	-
Crustaceans and products made thereof	-
Eggs and products made thereof	-
Fish and products made thereof	-
Peanuts and products made thereof	-
Soya and products made thereof	-
Milk and products made thereof (including lactose)	+
Nuts and products made thereof	S
-almonds	-
-hazelnuts	S
-walnuts	-
-cashew nuts	-
-pecan nuts	-
-brazil nuts	-
-pistachios	-
-macadamia nuts	-
-queensland nuts	-
Celery and products made thereof	-
Mustard and products made thereof	-
Sesame seeds and products made thereof	-
Sulphur dioxide and sulphite (as SO₂)	-
lupine and products made thereof	-
Molluscs and products made thereof	-

+: part of recipe

S: may contain in trace

-: is not part of the recipe

All raw material data is based on information from our suppliers.



Article No.: 1366006

This product does not contain any ingredients from genetically modified organisms (GMO) with mandatory labelling pursuant to EC Directives No. 1829/2003 and No. 1830/2003.

The product including its packaging complies with REG (EC) 178/2002 and its subsequent versions, the German Food and Feed Code ("LFGB") and its subsequent ordinances as well as the relevant principles of the German Food Code as amended from time to time.

The specific product details constitute a description of the product. Natural substances in particular can result in fluctuations in the composition and accordingly in the properties. Without acknowledging any legal claims, we endeavour to compensate for this effect with suitable measures in order to preserve the specific application features.

Note

To identical version numbers of an article, there could be multiple valid product specification with a different issuing date. Through constant updating for e.g. of certain recipe ingredients that change depending on the crop's harvest and result in minimal fluctuations in the nutritional value of the product.

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This product specification has been created by a centralized recipe management system and is therefore valid also if no signature appears.