 <b>ICAM S.p.A.</b>	<b>PRODUCT SPECIFICATIONS</b>	<b>Doc. 080008372</b>	<b>P:1/3</b>
	<b>080008372 WHITE CHOCOLATE EDELWEISS KG.4 X3</b>	<b>Rev. 0 Of 26/05/2011</b>	Granted by Quality Assurance

**PRODUCT NAME** : White chocolate

**INGREDIENTS**: Sugar, Cocoa butter, Milk powder, Whey powder. Emulsifier: Soya lecithin. Vanilla extract. **May contain traces of tree nuts.**

#### ***Dimensional characteristics***

<b>PACKAGING UNIT:</b>	EAN Code: 8006070083723	Weight (KG): 4	L/w/h (cm): n/a x n/a x n/a
<b>SHIPPING UNIT:</b>	EAN Code: 8006070183720	Nr. of Pieces: 3	L/w/h (cm): 32 x 22,5 x 30
	Pallet Load (boxes per layer/nr. of layers): 12 x 4 = 48		

#### ***Storage & Shelf life***

<b>STORAGE CONDITION:</b>	Store in a cool, dry place.
<b>SENSORY SHELF LIFE:</b>	18 months

#### ***Composition***


Sugar	36,07 %
Cocoa butter	30,15 %
Milk Powder	25,72 %
Whey powder	07,54 %
Emulsifier : Soya lecithin	00,50 %
Vanilla extract	00,02 %

Testing Plan: according to the internal standard protocol

The product comply with all legal requirements of the EU and EFTA countries as well as of the USA

HACCP: The product complies with safety procedures under the hazard analysis and critical control points system (HACCP ref. EC Reg 852/04)

GMO status : the product doesn't contain, consist in or made of GMO

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### Allergens

Allergen	Presence/Absence (+/-)	Possibility accidental presence (YES/NO)
Egg, egg derivatives, albumen	-	NO
Celery and their derivatives	-	NO
Soya and soya derivatives	+	—
Nuts and nuts derivatives	-	YES
Milk, dairy products, lactose	+	—
Sesame seed and sesame seeds derivatives	-	NO
Lupin and their derivatives	-	NO
Sulphite at concentrations of at least 10mg/l	-	NO
Fish and their derivatives	-	NO
Shellfish and their derivatives	-	NO
Crustaceans and their derivatives	-	NO
Cereal with gluten and their derivatives	-	NO
Mustard and their derivatives	-	NO
Peanuts and peanut derivatives	-	NO

### Chemical-physical characteristics

Analysis	UM	Value	Tolerance	Method
Fat content (on dry matter)	%	36,5 - 38,5		Lab.004 ( refractometry )
Moisture	%	1,5	max	Lab.001 (K. Fischer)
Nominal particle size	µm	17	± 2	Lab.010 ( micrometry )
Plastic viscosity ( 40° C )	Pa.s	1,50 - 2,00		Lab.012 (Casson)


### Microbiological characteristics

Analysis	UM	m	M	Method
TVC	cfu/g	5000	10000	Lab.020.2 (PCA 32°Cx48h)
Moulds	cfu/g	50	500	Lab.020.7 (RB 20°Cx5d)
Yeast	cfu/g	50	500	Lab.020.7 (RB 20°Cx5d)
Coliforms bacteria	cfu/g	<10	50	Lab.020.3 (Petrifilm 35°Cx48h)
E. coli	cfu/g	<10	-	Lab.020.4 (Petrifilm 37°Cx48h)
Staphylococcus coag. +	cfu/g	<100	-	Lab.020.6 (BP 37°Cx48h)
Salmonella spp.	in 100g	Absent	Absent	ISO 6579:2002

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ref. EC Reg 852/04)

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### *Nutritional characteristics*

<b>Avarage analysis for 100 g</b>	<b>UM</b>	<b>(Calculation)</b>
Energy	kJ	2400
Energy	kcal	576
Protein	g	8,2
Carbohydrates	g	51,3
Of which simply sugar	g	51,3
Fat	g	37,5
Of which saturated fat	g	22,3
Dietary fiber	g	0,1
Sodium	g	0,0

### *Certifications*



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