

|   |   |                                 |              |
|---|---|---------------------------------|--------------|
|  <p>ICAM S.p.A.<br/>Via Pescatori 53<br/>23900 Lecco</p> <p>Via Caio Plinio 5/7<br/>22030 Orsenigo</p> | <b>PRODUCT SPECIFICATIONS</b>                             | <b>Doc. 080008445</b>           | <b>P:1/3</b> |
|   | <b>080008445 MILK CHOCOLATE COUV. COCOA 29%<br/>KG 15</b> | Granted by<br>Quality Assurance |              |

**PRODUCT NAME** : Milk chocolate (Minimum cocoa solids: 29%) (Minimum milk solids: 14%)

**INGREDIENTS**: Sugar, Cocoa butter, **Milk** powder, Cocoa paste, Whey powder (**milk**), Emulsifier: **Soya** lecithin, Vanilla extract. **Gluten free.**

**MINIMUM COCOA SOLIDS**: 29%

**MINIMUM MILK SOLIDS**: 14%

### **Dimensional characteristics**

|  |                         |                  |                             |
|--|-------------------------|------------------|-----------------------------|
| <b>PACKAGING UNIT:</b>                                   | EAN Code:               | Weight (KG): 15  | L/w/h (cm): n/a x n/a x n/a |
| <b>SHIPPING UNIT:</b>                                    | EAN Code: 8006070184451 | Nr. of Pieces: 1 | L/w/h (cm): 40 x 60 x 12    |
| Pallet Load (boxes per layer/nr. of layers): 4 x 10 = 40 |                         |                  |                             |

### **Storage & Shelf life**

|                            |  |
|----------------------------|--|
| <b>STORAGE CONDITION:</b>  | Store in a cool and dry place, Temp. 18°C max/64°F max. RH: 50 % max |
| <b>SENSORY SHELF LIFE:</b> | 22 months  |

### **Composition**

|                            |         |
|----------------------------|---------|
| Sugar                      | 45,45 % |
| Cocoa butter               | 18,25 % |
| Milk Powder                | 14,73 % |
| Cocoa paste                | 12,05 % |
| Whey powder (milk)         | 09,01 % |
| Emulsifier : Soya lecithin | 00,50 % |
| Vanilla extract            | 00,01 % |

### **Declarations of conformity:**

**HACCP:** The product complies with Regulation 853/2004/EC

**GMO:** The product is GMO free and is not manufactured from GMO raw materials. Therefore it is not subject to labeling under Regulation 1829/2003/EC and Regulation 1830/2003/EC concerning the traceability and labeling of food and feed products produced from GMO and any amending legislation.

**IRRADIATION:** The product has not been submitted to irradiation treatment according to Directive 1999/2/EC, 1999/3/EC concerning foods and food ingredients treated with ionizing radiation.

**CONTAMINANTS:** Residual of contaminants in accordance with Regulation 1881/2006/EC and amendments.

**PACKAGING:** The packaging materials are in compliance with relevant legislation with particular reference to Regulation 1935/2004/EC for food contact materials.

|   |   |                                 |              |
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| <br><i>Ciocolatieri</i><br>1946<br>ICAM S.p.A.<br>Via Pescatori 53<br>23900 Lecco<br><br>Via Caio Plinio 5/7<br>22030 Orsenigo | <b>PRODUCT SPECIFICATIONS</b>                             | <b>Doc. 080008445</b>           | <b>P:2/3</b> |
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### Allergens

The product referred to this technical sheet contains/does not contain allergens as reported to the Directive 2003/89/CE and amendments.

| 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                          | -                      | NO                                       |
| 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 and their derivatives with gluten >20 mg/kg | -                      | NO                                       |
| Mustard and their derivatives                      | -                      | NO                                       |
| Peanuts and peanut derivatives                     | -                      | NO                                       |

### Chemical-physical characteristics

| Analysis                    | UM   | Value       | Tolerance | Method                    |
|-----------------------------|------|-------------|-----------|---------------------------|
| Fat content (on dry matter) | %    | 28 - 30,5   |           | Lab.004 ( refractometry ) |
| Moisture                    | %    | 1           | max       | Lab.001 (K. Fischer)      |
| Nominal particle size       | µm   | 30          | max       | Lab.010 ( micrometry )    |
| Plastic viscosity ( 40° C ) | Pa.s | 3,70 - 4,90 |           | Lab.012 (Casson)          |

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### Microbiological characteristics

| Analysis               | UM        | m*       | M*               | Method                         |
|------------------------|-----------|----------|------------------|--------------------------------|
| TVC                    | cfu/g     | 5000 n=1 | 10000 n=5<br>c=1 | Lab.020.2 (PCA 32°Cx48h)       |
| Moulds                 | cfu/g     | 50 n=1   | 500 n=5 c=1      | Lab.020.7 (RB 20°Cx5d)         |
| Yeast                  | cfu/g     | 50 n=1   | 500 n=5 c=1      | Lab.020.7 (RB 20°Cx5d)         |
| Coliforms bacteria     | cfu/g     | <10 n=1  | 50 n=5 c=1       | Lab.020.3 (Petrifilm 35°Cx48h) |
| E. coli                | in 0.1 g  | Neg. n=1 | -                | Lab.020.4 (Petrifilm 37°Cx48h) |
| Staphylococcus coag. + | in 0.01 g | Neg. n=1 | -                | Lab.020.6 (BP 37°Cx48h)        |
| Salmonella spp.        | in 100g   | Neg. n=1 | -                | ISO 6579:2002                  |

\* Sampling plans according to ICMSF: Microorganisms in Food 2. Sampling for microbiological analysis: Principles and specific applications, Second edition, 1986 ("n"= number of samples; "m"= reference value; "M"= the upper limit which should not be exceeded; "c"= number of samples allowed to fall between "m" and "M").

### Nutritional characteristics

| Average analysis for 100 g | UM   | (Calculation) |
|----------------------------|------|---------------|
| Energy                     | kJ   | 2225          |
| Energy                     | kcal | 532           |
| Fat                        | g    | 29,3          |
| Of which saturates         | g    | 17,4          |
| Carbohydrate               | g    | 59,3          |
| Of which sugars            | g    | 57,9          |
| Fibre                      | g    | 1,9           |
| Protein                    | g    | 6,9           |
| Salt                       | g    | 0,25          |

### Certifications



Halal



Kosher Dairy

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