

## PRODUCT SPECIFICATIONS

Doc. 080008288

Rev. 0

Of 22/01/2020

Granted by
Quality Assurance

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# 080008288 WHITE CHOCOLATE VANINI AURUM KG.4 X3

PRODUCT NAME: White chocolate with caramel

<u>INGREDIENTS</u>: Cocoa butter, Sugar, **Milk** powder, Caramelised sugar, Skimmed **milk** powder, Emulsifier: **Soya** lecithin, Salt, Natural flavour, Vanilla Extract. **Gluten free.** 

### Dimensional characteristics

PACKAGING UNIT:	EAN Code: 8006070082887	Weight (KG): 4 L/w/h (cm): n/a x n/a x n/a	
SHIPPING UNIT:	EAN Code: 8006070182884	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

3	
STORAGE CONDITION:	Store in a cool and dry place, Temp. 18°C max/64°F max. RH: 50 % max
SENSORY SHELF LIFE:	18 months

**Composition** 

composition	
Cocoa butter	35,11 %
Sugar	32,71 %
Milk Powder	29,83 %
Caramelised sugar	00,85 %
Skimmed Milk Powder	00,78 %
Emulsifier : Soya lecithin	00,30 %
Salt	00,20 %
Natural flavour	00,20 %
Vanilla extract	00,02 %

#### **Declarations of conformity:**

**HACCP:** The product complies with Regulation 852/2004/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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## 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	%	42 - 44,5		Lab.004 ( refractometry )
Moisture	%	1,5	max	Lab.001 (K. Fischer)
Nominal particle size	μm	17	max	Lab.010 ( micrometry )
Plastic viscosity ( 40° C )	Pa.s	1,00 - 1,50		Lab.012 (Casson)

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Microbiological characteristics

<i>Microbiological charac</i> Analysis	UM	m*	M*	Method
TVC	cfu/g	5000 n=1	10000 n=5 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

<sup>\*</sup> 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

Avarage analysis for 100 g	UM	(Calculation)
Energy	kJ	2497
Energy	kcal	600
Fat	g	43,3
Of which saturates	g	26,0
Carbohydrate	g	43,9
Of which sugars	g	43,9
Fibre	g	0,1
Protein	g	8,7
Salt	g	0,5

## **Certifications**



#### Halal



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