 <i>Cioccolatieri</i> 1946 ICAM S.p.A. Via Pescatori 53 23900 Lecco Via Caio Plinio 5/7 22030 Orsenigo	PRODUCT SPECIFICATIONS		Doc. 080007852	P:1/3
	080007852 COCOA BUTTER IN DROPS KG3,5		Rev. 0 Of 20/10/2021 Granted by Quality Assurance	

PRODUCT NAME : Cocoa butter

INGREDIENTS: Cocoa butter. For professional user only.

Dimensional characteristics

PACKAGING UNIT:	EAN Code:	Weight (Kg): 12	L/w/h (cm): n/a x n/a x n/a
SHIPPING UNIT:	EAN Code: 8006070178528	L/w/h (cm): 38,3 x 25,5 x 22,2	
Pallet Load (boxes per layer/nr. of layers): 9 x 6 = 54			

Storage & Shelf life

STORAGE CONDITION:	Store in a cool and dry place, Temp. 18°C max/64°F max. RH: 50 % max
SENSORY SHELF LIFE:	24 months

Composition

Cocoa butter	100 %
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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	-	NO
Nuts and nuts derivatives	-	NO
Milk, dairy products, lactose	-	NO
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
Free fatty acids (as oleic acid)	%	1,5	max	Lab.005 (AOAC, 940.28)
Peroxid Value	meqO2/kg	2	max	Lab.008 (AOAC, 965.33)
Aroma indices	E1%1cm	10	max	Lab.014 (Rostagno)
Cooling/solidification curve	DT°/Dt	0,12	min	Lab.013 (ICA, Analytical method 31)
Blue value	%	0,05	max	Lab.007 (ICA, Analytical method 29)

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Microbiological characteristics

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

* 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	3700
Energy	kcal	900
Protein	g	0
Carbohydrates	g	0
Of which simply sugar	g	0
Fat	g	100
Of which saturated fat	g	60
Dietary fiber	g	0
Sodium	g	0

Certifications



Kosher

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