



TECHNICAL DATA SHEET

Confectionery Coating Madrid

Product code:
11.10.10.10
Valid from
07.05.2024
Version 2

INGREDIENTS (in descending order)

Ingredients	%-Data (QUID)	E-Number
Sugar		
Fully and partially hydrogenated vegetable fats (palm kernel)		
Sweet whey powder (milk)	11,2	
Fat reduced cocoa powder		
Skimmed milk powder	0,8	
Emulsifiers: lechitin		E322
Flavour		
Salt		

HOW TO USE

Confectionery coating is also known as chocolate compound, confectioner's coating or nontempering chocolate. This is not real chocolate, because it does not contain cocoa butter. It is perfect for coating of confectionery products. Recommended enrobing temperature: 38-42 °C. Heating temperature: max. 55 °C.

SENSORY ASSESSMENT

Colour	medium brown
Flavour	chocolaty, sweet
Visual aspect	pellets

CHEMICAL AND PHYSICAL CHARACTERISTICS

Melting point	34-38 °C
Particle size (100%)	< 30µ
Viscosity 40 °C	0,95 -1,05 Pas
Density 40°C	1,25 ± 5 % g/cm ³
Trans fats	0.7 g
Moisture	max. 1.3%

MICROBIOLOGICAL CHARACTERISTICS

Salmonella	absent /25 g
Listeria	absent/25 g
Staphylococcus aureus	< 10 cfu/g
E.coli	< 10 cfu/g
Yeast and mould	< 100 cfu/g
Total count	< 10000 cfu/g

NUTRITIONAL DECLARATION per 100 g

Energy value	2338 kJ	561 kcal
Fat	34.6 g	
- of which saturates	32.8 g	
Carbohydrates	59.3 g	
- of which sugars	59,0 g	
Protein	2.3 g	

Salt

0.3 g

GENETIC MODIFICATION

This product contains no genetically modified ingredients. Therefore it does not require GMO labelling according to the regulation 1829/2003/EC and 1830/2003/EC.

QUALITY ASSURANCE AND FOOD SAFETY

Produced under a combined system HACCP and IFS Version 8.

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

Substances	yes	traces	no
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.			x
Crustaceans and products thereof.			x
Eggs and products thereof.			x
Fish and products thereof.			x
Peanuts and products thereof.			x
Soybeans and products thereof.			x
Milk and products thereof (including lactose).	x		
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof.			x
Celery and products thereof.			x
Mustard and products thereof.			x
Sesame seeds and products thereof.			x
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.			x
Lupin and products thereof.			x
Molluscs and products thereof.			x

STORAGE

Storage	Store in securely resealed bags at a temperature max. 23 °C, and at max. 70% humidity in an area free of odors and infestation.
Shelf life:	12 months from the date of production

PACKAGING

Product packaging	Carton box and polyethylene bag.							
Net weight	10 kg							
Plastic bag			Carton box		Pallet			
Sizes LxW (mm)	Gross weight (kg)	No.of plastic bag	Sizes (mm) LxWxH	Gross weight (kg)	No.of carton box	Height (cm)	Net weight (kg)	Gross weight (kg)
480x2x100x590	0.023	1	370x268x170	0.41	64	160	640	680

Produced in the European Union for:



Str.Buziasului, Nr.36J, Romania, Lugoj

Tel. 0040 256 350267 Fax 0040 256 350268

E-mail: export@eurocas.ro Web: www.eurocas-international.com