

INGREDIENTS (in descending order)

Ingredients	%-Data (QUID)	E-Number
Sugar (origin – EU)		
Refined vegetable fats (palm kernel, palm, shea)		
Fat reduced cocoa powder	15	
Emulsifiers: sunflower lecithin, Sorbitan tristearate		E322, E492
Natural flavour		

HOW TO USE

It is ideally suited for applications in the Pastry & Bakery and Confectionery sectors, including enrobing, panning, drizzling, bottoming, and molding

Do not heat above 60 °C.

The product should be stirred well

SENSORY ASSESSMENT

Taste	like dark chocolate
Odor	chocolaty, sweet
Colour	dark brown
Visual aspect	pellets
Texture	smooth
Tolerable sensory characteristics:	a greyish-white sheen (fat bloom) can appear on the coating surface triggered by the exposure of coating to excessive temperatures for prolonged periods. Coating bloom does not affect the taste or shelf life of the coating, it is still completely safe to eat

CHEMICAL AND PHYSICAL CHARACTERISTICS

Parameter	Target
Melting point	34-38 °C
Particle size (100%)	< 30µ
Viscosity 45°C	0,4 -0,5 Pas
Moisture	max. 1%

The rheological values (viscosity, yield stress) may vary during the storage of the product in its original packaging.

MICROBIOLOGICAL CHARACTERISTICS

Parameter	Max. value
Salmonella	neg./25g
Listeria	neg./25g
Staphylococcus aureus	< 10 cfu/g
E.coli	< 10 cfu/g
Yeast and moulds	< 100 cfu/g
Total Count	< 10000 cfu/g

NUTRITIONAL DECLARATION per 100 g

Energy	2396 kJ	576 kcal
Fat	39,5 g	
- of which saturates	36,1 g	
Carbohydrates	49,0 g	
- of which sugars	47,1 g	
Protein	3,4 g	
Salt	0,1 g	
Additional nutrition information per 100g product	fats of which trans fatty acids: 0,5 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.

FOOD SAFETY / HACCP

Physical hazards - specific control system: sieves (2mm) and magnet filters.
This product is not irradiated.

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.
Recommendation	Keep packaging closed and dry during storage. After opening limited shelf life. Store the opened packaging cool and dry, consume quickly.
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)
480+2x100x590	0.023	1	370x268x170	0.41	64	160	640	680

COUNTRY OF ORIGIN

Hungary

Produced in the European Union for:



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