

# PRODUCT SPECIFICATION

## Dawn Bakers's Select Dark Chocolate Glossy Icing 14 kg 0.00812.108

### General Information

**Legal Name:** Chocolate flavoured icing  
**Product description:** Ready to use icing

### Composition

| Ingredient                | Description                           | E-No. | Source          |
|---------------------------|---------------------------------------|-------|-----------------|
| Sugar                     |                                       |       | Sugar beet      |
| invert sugar syrup        |                                       |       | Sugar beet      |
| Vegetable oil             |                                       |       | Sunflower, Palm |
| Glucose syrup             |                                       |       | Maize           |
| Water                     |                                       |       | Water           |
| cocoa powder, fat reduced |                                       |       | cocoa beans     |
| Salt                      |                                       |       | Mineral         |
| emulsifier                | Mono- and diglycerides of fatty acids | E471  | Palm            |
| preservative              | Potassium sorbate                     | E202  | Chemical        |
| acid                      | citric acid                           | E330  |                 |
| natural flavouring        |                                       |       |                 |

cocoa powder, fat reduced: 5%

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### Nutritional Information

Nutritional information per 100 g of product

| Nutrient           | Value | Unit |
|--------------------|-------|------|
| Energy             | 1.809 | kJ   |
| Energy             | 428   | kcal |
| Fat                | 19    | g    |
| of which saturates | 11    | g    |
| Carbohydrate       | 64    | g    |
| of which sugars    | 58    | g    |
| Fibre              | 0,00  | g    |
| Protein            | 1,2   | g    |
| Salt               | 0,00  | g    |

### Allergens

+ = present, - = absent, ? = may contain traces

| Allergen  | Value | Source |
|---|-------|--------|
| Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof                             | -     |        |
| Wheat   | -     |        |
| Spelt   | -     |        |
| Kamut   | -     |        |
| Rye   | -     |        |
| Barley  | -     |        |
| Oats  | -     |        |
| Crustaceans and products thereof  | -     |        |
| Eggs and products thereof   | -     |        |
| Fish and products thereof   | -     |        |
| Peanuts and products thereof  | -     |        |
| Soybeans and products thereof   | -     |        |
| Milk and products thereof (including lactose)   | -     |        |
| Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof | -     |        |
| Almond  | -     |        |
| Hazelnuts   | -     |        |
| Walnuts   | -     |        |
| Cashews   | -     |        |
| Pecan nuts  | -     |        |

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|  |   |  |
|--|---|--|
| Brazil nuts  | - |  |
| Pistachio nuts   | - |  |
| Macadamia / Queensland nuts  | - |  |
| Celery and products thereof  | - |  |
| Mustard and products thereof   | - |  |
| Sesame seeds and products thereof  | - |  |
| Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> | - |  |
| Lupin and products thereof   | - |  |
| Molluscs and products thereof  | - |  |

### Dietary Information

| Diets              | Suitability |
|--------------------|-------------|
| Celiacs            | yes         |
| Halal              | yes         |
| Kosher             | yes         |
| Vegans             | yes         |
| Vegetarians        | yes         |
| Kosher Certificate | no          |
| Halal Certificate  | no          |

### Sensoric Parameters

**Taste:** cocoa  
**Odor:** cocoa  
**Colour:** brown  
**Texture:** viscous

### Microbiological Parameters

| Parameters        | Target | Minimum | Maximum | Method |
|-------------------|--------|---------|---------|--------|
| Total plate count |        |         | 150/G   |        |
| Yeast             |        |         | 10/G    |        |
| Moulds            |        |         | 10/G    |        |
| Coliform bacteria |        |         | 0/G     |        |
| E. coli           |        |         | 0/G     |        |
| Salmonella        |        |         | 0/25G   |        |

### Chemical / Physical Parameters

| Parameters    | Target | Minimum | Maximum | Method |
|---------------|--------|---------|---------|--------|
| Water content | 11,8   | 11,3    | 12,3    |        |
| pH Value      | 6      | 5       | 7       |        |

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### Regulatory information

**Food legislation Directives / Regulation:**

Regulation (EC) 1333/2008 (food additives)

Regulation (EU) 231/2012 (specifications for food additives)

Regulation (EU) 1169/2011 on the provision of food information to consumers

Regulation (EC) 1334/2008 (flavourings)

**Contaminants:**

The content of certain contaminants corresponds to the requirements of the Regulation (EC) 1881/2006 (Maximum levels for certain contaminants) and its modifications

**Pesticides Residues:**

The product complies with Regulations (EC) 396/2005, 178/2006 and 149/2008 (Maximum residue levels of pesticides) and its modifications

**Food Contact Material:**

The packaging materials correspond to the requirements of the Regulation (EC) 1935/2004, Regulation (EC) 2023/2006 and Regulation (EU) 10/2011 for plastic materials and its modifications

### GMO STATEMENT

This product will not be subjected to labeling as intended under article 13 of Regulation (EC) NO 1829/2003 and 1830/2003 on genetically modified food and feed of September 22, 2003. This declaration is based on the supplier's documentation from the source of the stated ingredients, supplemented with other data where necessary.

### Storage instructions and shelf life

**Storage conditions:** 18 - 24°C

**Shelf life:** 12 months

### Packaging Information

**Primary packaging:** bucket 14KG