

Product Technical Specification

Supplier product code	55201	
Version	0015	
Issue date	19-Jan-21	
Range	Scott's	
Product title	Goldichoc Dark Drops	
Product description	<p>An all-purpose bakers' coating in drop form, with a smooth texture and rich dark chocolate appearance and flavour. A free-flowing coating formulated for enrobing work</p>	
Pack size:	12.5kg	
Contacts		
Specifications queries	Email:	technical@randwscott.com
Manufacturing Site Technical Manager	Name:	Joanne Cuthbertson
	Email:	joanne.cuthbertson@randwscott.com
	Telephone:	01555 777900
	Mobile:	07816066214
	Address:	52 Clyde Street Carluke Lanarkshire ML8 5BD
Applications information	Web address:	https://www.randwscott.com/
	Contact:	ajar@randwscott.com
Sales queries	Email:	sales@randwscott.com
Legal Compliance		
<p>This product, it's hygienic manufacture, food safety, ingredients, packaging, labelling, storage and transportation within our control, conform to all relevant UK/EU legislation in force at the date of manufacture.</p>		
BRC	https://www.brcdirectory.com/InternalSite//Site.aspx?BrcSiteCode=3416560	
<p>Completed on behalf of R&W Scott:</p> <p style="text-align: center;"><i>Elizabeth Gibson</i></p> <p>Signed:</p> <p>Name: Elizabeth Gibson</p> <p>Position: Technical Assistant</p> <p>Reviewed and approved on behalf of R&W Scott:</p> <p style="text-align: center;"><i>Joanne Cuthbertson</i></p> <p>Signed:</p> <p>Name: Joanne Cuthbertson</p> <p>Position: Site Technical Manager - R&W Scott</p>		



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Legal name	
<p><i>This product may NOT be classified as "Chocolate" or other reserved descriptions stated within the Cocoa and Chocolate Products Regulations.</i></p> <p>Dark Chocolate Flavour Coating</p>	
Ingredients list	
<p>Sugar, Vegetable Oil (Palm Kernel, Fully Hydrogenated Palm Oil), Fat Reduced Cocoa Powder, Whey Powder (Milk) Emulsifier: Soya Lecithin, Flavour.</p>	
<p>Allergens: Please see the ingredients in bold text.</p>	
Composition	Typical figures %
Sugar	35 - 40
Vegetable Oil (Hydrogenated)	35 - 40
Fat Reduced Cocoa Powder	10 - 15
Whey Powder	8 - 12
Soya Lecithin E322	<1
Flavour	<0.1
Countries of origin - available upon request	
Palm oil details	
Contains components sourced from Palm Oil/Palm Kernel Oil and/ or derivatives	Palm Oil - Hydrogenated
RSPO information	N/A
UTZ Information	N/A
Nutritional	
Method: Calculated	Typical figures per 100 g
Energy (kJ/kcal)	2366/ 568
Fat (g)	38
of which saturates (g)	34
Carbohydrates (g)	49

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of which sugars (g)		47
Protein (g)		4.6
Salt (g)		0.15
Dietary information		
	Suitable for	Comments
Vegetarians	Yes	
Vegans	No	Contains Milk
Kosher	No	Not Certified
Halal	Yes	Not Certified
Genetically modified materials		
To the best of our knowledge, this product is not made from genetically modified material and does not use processing aids or additives which are genetically modified. A GM policy is available on request.		
Irradiated materials		
This product does not contain any ingredients that have been treated with ionising radiation.		
Nanomaterials		
This product does not contain any engineered nanomaterials.		
Shelf life: unopened		
12 months from date of manufacture.		
Shelf life: opened		
Once opened, it is the responsibility of our customers to establish the maximum permitted time until all material should be used. This will depend on their specific environment, practices and procedures.		

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Free From claims				
We do not make any "Free From" claims for our products as we do not conduct any validation testing.				
Substances or products causing allergies or intolerances				
Substance	Product ingredient contains?	Used on same production line?	Used in same Factory	Comments
Cereals containing gluten, wheat; rye; barley; oats; spelt; kamut and products thereof,	No	Yes	Yes	Shared pipework with Wheat Flour & Barley
except: wheat based glucose syrups including dextrose.	No	No	Yes	Exempt from allergen labelling
Crustaceans and products thereof	No	No	No	
Eggs and products thereof	No	No	Yes	Dried egg white, liquid egg
Fish and products thereof	No	No	No	
Peanuts and products thereof	No	No	No	
Soybeans and products thereof	Yes	Yes	Yes	Lecithins
Milk and products thereof, including lactose	Yes	Yes	Yes	Whey Powder
Nuts: Almonds; hazelnuts; walnuts; cashews; pecan nuts; Brazil nuts; pistachio nuts; macademia	No	No	No	
Celery and products thereof	No	No	No	
Mustard and products thereof	No	No	No	
Sesame seeds and products thereof	No	No	No	
Sulphur dioxide and sulphites > 10 mg/kg	No	No	Yes	lemon juice, glucose Syrups
Lupin and products thereof	No	No	No	
Molluscs and products thereof	No	No	No	
Microbiological testing				
At the time of manufacture				
Organism	Target	Maximum		
TVC	<10,000 cfu/g	>10,000 cfu/g		
Yeasts & Moulds	<100 cfu/g	>100 cfu/g		

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Enterobacteriaceae	<10 cfu/g	>100 cfu/g
E.coli	<10 cfu/g	10 cfu/g
Salmonella	ND/ 25g	N/A
UKAS accredited methodology used. Test frequency based on risk assessment (Ashwood, off-site lab)		

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Chemical		
Test	Method	Standard
N/A		
Physical		
Test	Method	Standard
Appearance	Organoleptic	Dark Brown Drops
Flavour	Organoleptic	Sweet but bitter taste, no off flavours
Texture	Organoleptic	Smooth, melt in the mouth
Aroma	Organoleptic	Sweet cocoa aroma with no off taints
Colour	By Hunter Lab (colorimeter)	L 23.81 +/- 4.00
Viscosity	By Gallenkamp	330 - 340°
Particle Size	Micrometer	<45µm

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Brief process description

Raw powders weighed → Powder refined → Fat addition → Emulsifier addition → Transfer to holding tank → Line tank → Temperature controlled → Hopper → Packed.

Overview of HACCP - available upon request

Metal detection

Checked at start up, every hour and end of each packing run: 2mm Ferrous, 2mm Non-Ferrous, 3.2mm Stainless Steel test pieces.

Sieves

Checked at start & end of each of each production run: 2mm filter.
Checked annually: 3000 gauss magnet.

Packaging

Packed into a 100µm MDPE bag with blue inner. Label applied to each bag.
8 bags per layer, 10 layers high, 80 bags per pallet. All pallets shrink/stretched wrapped.

Recycling information

Bag- Plastic not currently recycle.

Production date code

5 digit code. 1st & 2nd = year; 3-5 = day of the year e.g 26/08/2016 = 16238
In the event of any issues, please quote information as per example below:

Best before end
date: MMM YYYY

Production date code: 5
digit code 1st & 2nd = year,
3rd – 5th = day of year

B.B.E: Dec 2016 16074

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Health & safety data		
Physical Appearance	Dark Brown Drop	
Ingredients	See ingredients section of the specification.	
Intended use	For bakery use.	
Storage & Handling	See specification.	
Occupational exposure hazards	None, under normal conditions of use at room temperature. Avoid eye contact.	
Fire/explosion hazard	The product will burn if ignited, but under normal conditions of use, will present no fire risk.	
First Aid	Eyes:	Flush with plenty of water. Seek medical advice if needed.
	Skin:	Wash With Soap and Water
	Ingestion:	No hazard under normal conditions of use.
	Inhalation:	No hazard under normal conditions of use.
Spillage	Wash area with detergent and water to avoid slip hazard.	
Disposal of waste	Normal waste disposal in accordance with local and national laws.	
Other hazards	None known.	
Protective clothing	Normal for food handling.	

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Handling and usage instructions
Possible applications:
Moulding, coating, enrobing, dipping, flavouring butter creams and spinning.
Recommended storage
Product should be stored in dry conditions between 5°C and 18°C, away from heat sources and odorous materials. The shelf life of this product is recommended provided the packaging remains unopened and product is stored correctly. It is the responsibility of our customers to carefully consider and establish that the product lasts for the required shelf life of their end products.
Recommended handling and processing:
a) Opening
Once opened, it is the responsibility of our customers to establish the maximum permitted time until all material should be used. This will depend on their specific environment, practices and procedures.
b) Unused material
Any unused material should immediately be wrapped in close fitting polythene, expelling as much air as possible; then stored in an airtight container for later use.
It is the responsibility of our customers to carefully consider and establish that any re-wrapped material is fit for purpose when using it.
c) Melting
Heat the coating to around 45°C, using agitation to ensure all the fat crystals are melted. Under no circumstances should the coating be heated above 50°C as this will cause thickening, or in extreme cases burning and discolouration.
d) Handling
Before using the coating allow the temperature to drop to 40°C - 45°C, to ensure the formation of stable fat crystals.
e) Cooling
For optimum results we recommend that the product is cooled using a cool room or cooling tunnel, especially if a large surface area or thick layer of coating is applied.
If a cooling tunnel is not available, leave to set in a cool, dry room with a maximum temperature of 18°C, allowing for adequate cool air circulation.

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f) Remelting

It is not advisable to repeatedly set and re-heat coatings, as coatings will tend to thicken.

g) Addition of oil or emulsifiers

If adding oil or emulsifier to a coating to adjust viscosity; ensure that the emulsifier and oil are compatible with the coating.

Do not add water to thin coatings.

If adding flavour or colour, always ensure flavours and colours used are oil based.

i) Equipment

Always ensure equipment used in melting and depositing coatings is free from moisture.

If cleaning equipment, always use oil to flush out equipment prior to use.

j) Factory environment

Avoid introducing steam or moisture from other processing equipment to the factory environment where handling coatings.

An air conditioning system with low humidity condition is recommended when handling coatings.

If air conditioning is not available, use fans to assist the flow of cool air together with a dehumidifier to reduce humidity.

Rework

Ensure rework is not overexposed to air or moisture causing drying out or stickiness. Where material is reworked this should not be contaminated.

Rework material should be kept in a cool dry place, wrapped well and used within a short period of time.

It is the responsibility of our customers to carefully consider and establish that any re-work material is fit for purpose and that the maximum permitted time until all material should be used when using it, depending on their specific environment, practices and procedures.

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Things to be aware of:

a) Fat bloom – white discolouration on surface of coating

Ensure correct melting and usage temperature of coatings.

Ensure sufficient cooling and setting temperature of coatings.

Ensure correct storage conditions of finished products.

b) Sugar bloom

Sugar bloom is caused by moisture coming into contact with the compound, as the water dries, the dissolved sugar crystallises and precipitates onto the surface of the compound. The resulting small sugar crystals give the compound a dusty appearance.

c) Drop size

Drops can vary from batch and have no specified size or shape, due to method of manufacture.

d) Bar size

Bars are consistent in terms of dimensions.

e) Bake stability

Coatings are not bake stable and therefore should not be included in unbaked bakery products such as cookie dough.