

Product Specification

Product No.:	7.73023.100 Date:		Date: 1	e: 16/10/2015	
Product-Name:	Glossy Icing Chocolate - Dawn Versie		Version	1.0F	
1. General product i	information				
Legal name:	Icing				
Product description:	Chocolate icir	Chocolate icing for coating and decorating of sweet bakery. Freeze-thaw stable.			
Application:	Bakery				
Food legislation	Regulation 11	69/2011/EU (labelling, presentat	tion and	advertising),	
directives	EC 1139/08 a	mended by 49/2000 and further	amende	d by 1830/200	3 (GMO)
	EC 2001/18 a	mended by 50/2000 and further	amende	d by 1829/200	3 (GMO)
	Regulation 13	34/2008/EC (flavouring regulation	on).		
Sensory data:	Taste/odour: Cocoa				
	Colour:	Dark brown			
	Texture:	Hard to soft following the tempe	erature		
Ingredients:	Ingredient			E-number	%
	Sugar				
	Water	Water			
	Glucose syrup	o (contains sulphites)			
	Non hydrogenated vegetable fat (coconut)				
	Cocoa powde	r			6
	Humectant : s	orbitol syrup		E420(ii)	
	Preservative : potassium sorbate			E202	
	Acid: citric aci	d		E330	
	Emulsifier : mono- and diglycerides of fatty acids			E471	



QUID-information:	Cocoa powder : 6 %			
Basic recipe/Dosage:	Ready to use or warm up 40 - 45 °C	C for dipping or enrobing.		
Customs tariff:				
Dangerous Good:	yes 🗌	no 🖂		



2. Analytical data

Parameter	Target	Range	Method
Sulphites content		Max. 30 ppm	

3. Package information

Legislation :	Packaging adheres to EC regulations
Material:	Bucket
Content:	14kg
SAP-Nr :	7.73023.100

Microbiological Parameters:

	Value max.
Enterobacteriaceae	10/g
Moulds	100/g
Yeast	10 000/g
Osmophilic yeast	5 000/g

Shelf life:	360 days	(from date of manufacture)
Storage conditions:	Store cool and dry, out of direct sunlight. Transportation at temperatures lower than 25°C (77°F). Pallets never shall be overloaded.	



4. Nutritional information

Energy	1582 kJ	375 kcal	Fat	7.4	g/100g
Protein	1.2	g/100g	Saturated fat	6.4	g/100g
Milk protein	/	g/100g	Monounsaturated fat		g/100g
Carbohydrates	73.8	g/100g	Polyunsaturated fat		g/100g
Of which sugar	66	g/100g	Milk fats	/	g/100g
Starch		g/100g	Sodium	3	mg/100g
Dietary fibre	1.7	g/100g	Salt	0.01	g/100g



5. Allergen information (according to ALBA)

- + = contains
- = free from
- ? = may contain traces, or unknown

-	cow's milk protein	18	-	nuts
-	lactose	19	-	nut oil
-	chicken's egg	20	-	peanuts
-	soya protein	21	-	peanut oil
-	soya oil	22	-	sesame
(*)	gluten	23	-	sesame oil
(**)	wheat	24	-	glutamate
-	rye	25	+	sulphites (E220 – E227) > 10 ppm
-	beef	26		
-	pork	27		
-	chicken	28		
-	fish	29		
-	shellfish, molluscs and crustaceans	30		
+	maize (sorbitol syrup)	31	-	coriander
+	сосоа	32	-	celery
		33		
-	legumes/pulses	34	-	carrot
		35	-	lupine
		36	-	mustard
	- - (*) (**) - - - + +	 lactose chicken's egg soya protein soya oil gluten wheat rye beef pork chicken fish shellfish, molluscs and crustaceans maize (sorbitol syrup) cocoa 	- lactose 19 - chicken's egg 20 - soya protein 21 - soya oil 22 (*) gluten 23 (**) wheat 24 - rye 25 - beef 26 - pork 27 - chicken 28 - fish 29 - shellfish, molluscs and crustaceans 30 + maize (sorbitol syrup) 31 + cocoa 32 - legumes/pulses 34 - jas 35	Iactose19.chicken's egg20.soya protein21.soya oil22.(*)gluten23.(**)wheat24rye25beef26pork27fish29fish29shellfish, molluscs and crustaceans30naize (sorbitol syrup)31Legumes/pulses.34Legumes/pulses.35.

(*) conform to the regulation 41/2009/EC : "gluten free" if the gluten content does not exceed 20 mg/kg (**) glucose syrup from wheat has not to be declared acc. Regulation 1169/2011/EU



Overview of the presence/ absence of ingredients:

-	milk constituents	-	wheat flour
-	milk powder	-	wheat meal
-	soya lecithin	-	wheat starch
-	soya flour	-	breadcrumb
-	soya meal	-	egg yolk

Suitable for vegetarians Yes Suitable for vegans Yes

6. Additional information

GM Information This product is free from GM-ingredients and GM additives. Therefore, the product does not require labelling according to EC Directives 1139/98, 258/97, 49/2000 and 50/2000, amended by 1829/2003 and 1830/2003.

Updated by :	Dechilly Dorothee
Modification :	NPA 150915-2 : Creation
Position :	Regulatory Affairs Department

This product has been manufactured under French and ECC regulations.