

# **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<br>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 <b>sulphites</b> )  |          |               |         |
|                         | 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<br>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.<br>Transportation at temperatures lower than 25°C<br>(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  |
|      | -<br>-<br>(*)<br>(**)<br>-<br>-<br>-<br>+<br>+ | <ul> <li>lactose</li> <li>chicken's egg</li> <li>soya protein</li> <li>soya oil</li> <li>gluten</li> <li>wheat</li> <li>rye</li> <li>beef</li> <li>pork</li> <li>chicken</li> <li>fish</li> <li>shellfish, molluscs and crustaceans</li> <li>maize (sorbitol syrup)</li> <li>cocoa</li> </ul> | -       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.