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| ***Product:*** | White chocolate |  |
| ***Code:*** | 02.024 |  |
| ***State:*** | M.H-02 |  |

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| **Product description** | | | | | | |
| Superior quality White chocolate Madagascar vanilla. | | | | | | |
| **Sales name** | | | | | | |
| White chocolate Madagascar vanilla . | | | | | | |
| **Ingredients** | | | | | | |
| Sugar, cocoa butter, **milk** powder. Emulsifier: **Soya** lecithin. Vanilla extract.  **May contain traces of organic nuts. Gluten-free.** | | | | | | |
| **Physical-chemical analysis** | | | | | | |
| fat (1) | | | |  | | |
| total cocoa dry matter | | | |  | | |
| moisture (K.F.) | | | |  | | |
| . viscosity (O.I.C.C.C.) | | | |  | | |
| yield value (O.I.C.C.C.) | | | |  | | |
| **Microbiological standards** | | | | | | |
| aerobic plate count | | 5000 CFU/g max. | | | ISO 4833:91 | |
| yeasts | | 25 CFU/g max | | | ISO 7954:87 | |
| molds | | 25 CFU/g max. | | | ISO 7954:87 | |
| coliforms | | none detected/g | | | ISO 4832:91 | |
| E.coli | | none detected/g | | | ISO 16649-2:01 | |
| salmonella | | none detected/25 g | | | ISO 6579:93 | |
| ***Storage & shelf-life*** | | | | | | |
| At least one year in original package in cool (16°C max.), dry storage.  **Take away from humidity.** | | | | | | |
| ***Packaging*** | | | | | | |
| Bioriented Polypropylene (BOPP) film. Heat sealable bopp for food packaging -> paper box. | | | | | | |
| ***Directions to use*** | | | | | | |
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| ***Product:*** | White chocolate | |  | | |
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| ***Nutritional information*** | | | |
| NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g. (OBTAINED BY CALCULATION) | | | |
| Energy | | 580,0 kcal | |
| Protein | | 7,9 g | |
| Carbohydrate  Of which sugar | | 51,0 g  51,0 g | |
| Fat  of which saturated | | 38,3 g  22,9 g | |
| Food fibre | | 0,1 g | |
| Salt | | 0,0 g | |
| **Allergens** | | | |
| ACCORDING TO WHAT STATED IN THE LEGISLATION 2003/89/EC: | | | |
| Allergen | Presence/Absence (+/-) | | Possibility accidental presence (YES/NO) |
| Cereals containing gluten and their derivatives | - | | Yes |
| Crustaceans and their derivatives | - | | No |
| Eggs and their derivatives | - | | No |
| Fish and their derivatives | - | | No |
| Peanuts and their derivatives | - | | Yes |
| Soybeans and their derivatives | + | |  |
| Milk and their derivatives (including lactose) | + | |  |
| Nuts and their derivatives | - | | Yes |
| Celery and their derivatives | - | | No |
| Mustard and their derivatives | - | | No |
| Sesame seeds and their derivatives | - | | Yes |
| Sulphite at concentrations of at least 10mg/l | - | | No |
| Lupin and their derivatives | - | | No |
| Molluscs and their derivatives | - | | No |
| Key: X = present; (ingredient which contains it) CC = the presence due to cross contamination cannot be excluded.  Printed | | | |

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