

1. IDENTIFICATION

1.1 Product Name and Code

LUXURY MILK CHOCOLATE

Code: 41280

1.2 Description

Milk chocolate.

Available with certification UTZ, KOSHER and HALAL.

1.3. Composition

SUGAR, COCOA BUTTER, WHOLE MILK POWDER, COCOA MASS, EMULSIFIER (E-322 SOYA LECITHIN) AND NATURAL VANILLA FLAVOUR.

Dry cocoa solids: 37,6 % minimum

2. PACKAGING AND STORAGE

2.1. Expiry date

18 months after manufacturing date.

2.2. Packaging

Cardboard box with two plastic bags inside, net weight of 10 kg. Europalet 80 x120 cm.

2.3. Storage conditions

Keep in a cool and dry place between 15 and 25 °C, R.H. <65%.

Keep the packaging closed after being opened. Follow the storage conditions.

3. APPLICATION

Heat the product by heat jacket and stir constantly until 45/50 °C. Cool to 27/28 °C and temper to 29/30 °C.

In a cold tunnel it is recommended a temperature between 12/16°. RH <55%. Relative humidity in working room < 55%.

4. TECHNICAL SPECIFICATIONS

4.1 Physical/chemical specifications

Parameter	Range	Method
APPEARANCE	light brown solid	CG03
TASTE	milk chocolate	CG03
HUMIDITY 115°C	< 1,5%	CG05
FINESS	< 25 microns	Mastersize CG10

4.2 Microbiological specifications

Parameter	Range	Method
Total aerobic	< 10.000 ufc/g	UNE-EN ISO 4833:2014
Enterobacter	< 10 ufc/g	ISO 21528-2:2004
Yeast and Moulds	Maximum 100 ufc/g	ISO 21527-2:2008
<i>Listeria monocytogenes</i>	Not detected/25g	PNT 2985
<i>Salmonella spp</i>	Not detected/25g	PNT 2988

5. NUTRITIONAL INFORMATION

(Theoretical data according to literature sources)

Energy value kJ / kcal (per 100 g)	2323 kJ/100g	556 kcal/100g
Total protein (g/100 g)	7,2	± 0,5
Carbohydrates (g/100 g)	48,9	± 2
of which		
Sugars	48,1	± 2
Fat composition (g/100 g)	37,7	± 2
of which		
Saturated	23,7	± 2
Monounsaturated	12,2	± 2
Polyunsaturated	1,5	± 0,5
Dietary fiber (g/100 g)	2,1	± 0,5
Salt (g/100 g)	0,20	± 0,05

6. ALLERGENIC CONSTITUENTS

ALLERGENS	CONTAINS	MAY CONTAIN	ABSENCE
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof			X
Crustaceans and products thereof			X
Eggs and products thereof			X
Fish and products thereof			X
Peanuts and products thereof			X
Soybeans and products thereof	Soya lecithin		
Milk and products thereof (including lactose)	Lactose and protein		
Nuts i. e. Almond , Hazelnut, Walnut, Cashew, Pecan nut (Carya illinoiesis, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof			X
Celery and products thereof			X
Mustard and products thereof			X
Sesame seeds and products thereof			X
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ .			X
Lupin and products thereof			X
Mollusc and products thereof			X

7. G.M.O.

According to regulations CE 1829/2003 and 1830/2003, it does not have to be labelled as "containing GMO material or GMO derived material".

8. IRRADIATED

The ingredients used in our products are not irradiated, nor is the final product.

9. CONTAMINANTS

The product adheres to E.C. Regulation 1881/2006 regarding contaminants.

10. PESTICIDES

The product adheres to E.C. Regulation 396/2005 regarding pesticides.

11. LABELLED

The products are packed according to C.E. 1169/2011.