

Code: 01011136 **WONDERCHOC WHITE 5**
State: Approved by RAQ on 23/08/2021

Product description

fine white paste based on white chocolate for coating and filling.

Sales name

spreadable cream. Semi-finished product for confectionery use.

Ingredients

vegetable fat (palm), white chocolate (full cream MILK powder, sugar, cocoa butter, emulsifier: SOYA lecithin, natural vanilla flavour), sugar, anhydrous MILK fat, flavour, antioxidant: rosemary extract.

The product may contain NUTS.

Physical-chemical analysis

fat (1) _____ 61.7 % ± 2
moisture (K.F.) _____ 1.2 % max

(1) extraction by Soxhlet and petroleum ether after hydrolysis with hydrochloric acid.

Microbiological standards

aerobic plate count (1) _____ 5000 CFU/g max.
yeasts (2) _____ 25 CFU/g max.
molds (2) _____ 25 CFU/g max.
coliforms (3) _____ none detected/g
E.coli (4) _____ none detected/g
salmonella (5) _____ none detected/25 g

- (1) ISO 4833:91
- (2) ISO 7954:87
- (3) ISO 4832:91
- (4) ISO 16649-2:01
- (5) ISO 6579:93

Storage & shelf-life

at least one year in original package in cool (20°C max.) dry storage.

Packaging

5 kg (net) plastic pails.

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Directions to use

WONDERCHOC WHITE is the ideal product to create excellent quality fillings and decorations. The main characteristics are:

- intense taste and optimal consistency
- can be flavoured with fat-based pastes, water-based pastes and alcoholates
- after whipping, the product keeps a soft consistency for a long time
- does not require tempering
- crunchy inclusions stay crisp for a long time
- long shelf life

- **DIRECTION FOR USE:**

The ideal temperature for use is 22-24°C.

When used for fillings, cake decorations and coated pralines, whip in a planetary mixer equipped with a paddle or thick wire whisk until reaching optimal aeration.

For praline fillings, just heat the product to 26-28°C and stir until you obtain a smooth cream.

Nutritional information

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g
(OBTAINED BY CALCULATION)

1. Energy	_____	702 kcal
		2904 kJ
2. Protein (N*6.25)	_____	3.8 g
3. Carbohydrate	_____	32.7 g
of which sugars	_____	32.7 g
4. Fat	_____	61.7 g
of which saturated	_____	34 g
cholesterol	_____	34.2 mg
5. Food fibre	_____	0 g
6. Salt	_____	0.2 g

Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof _____
Crustaceans and products thereof _____
Eggs and products thereof _____
Fish and products thereof _____
Peanuts and products thereof _____
Soybeans and products thereof: _____ X (soya lecithin)
Milk and products thereof (including lactose) _____ X (full cream milk powder, anhydrous milk fat)
Nuts and products thereof _____ CC
Celery and product thereof _____
Mustard and products thereof _____
Sesame seeds and products thereof _____
Sulphur dioxide and sulphites at conc. of more than 10 mg/kg _____
Lupin and products thereof _____
Molluscs and products thereof _____

Key: X = present; (ingredient which contains it)
CC = the presence due to cross contamination cannot be excluded.

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Certifications

Preferential Origin for European Customs Code

Statements

GMO Statement

Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 - 1830/2003 concerning traceability and labelling of genetically modified organism.

HACCP Statement

This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

Ionizing Radiation Statement

This product is not treated with ionizing radiation in any production steps.

Statement on Packaging Materials

The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequent amendments and additions.

Traceability

Product traceability is made according to Regulation (EC) 178/2002.