

Code: 01011698 **SINFONIA CIOCCOLATO FONDENTE 68% 5**
State: Approved by RAQ on 24/10/2019

Product description

dark chocolate of superior quality with features of fluidity suitable for coating and for the production of pralines.

Sales name

extra dark chocolate.
Cocoa: 68 % min.

In accordance with the EU law Directive 2000/36/CE.

Ingredients

cocoa mass, sugar, cocoa butter, emulsifier SOYA lecithin, natural extract of vanilla.

May contain MILK and NUTS.

Physical-chemical analysis

fat (1) _____ 41.7 % ± 1.5
total dry cocoa content _____ 68 % min
moisture (K.F.) _____ 1 % 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 18 months in original package in cool (20°C max), dry storage

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Packaging

5 kg carton containing 1 bag of 5 kg net.

Directions to use

heat in water-bath constantly mixing, always under temperature of 45°C.
Temper and use at 30-32°C.
Contamination with compound chocolates must be avoided.

Nutritional information

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

1. Energy _____ 568 kcal
2357 kJ
2. Protein (N*6.25) _____ 8.8 g
3. Carbohydrate _____ 34.1 g
of which sugars _____ 30.3 g
polyols _____ 0 g
starch _____ 3.8 g
4. Fat _____ 41.7 g
of which saturated _____ 25.8 g
mono-unsaturated _____ 14.4 g
poly-unsaturated _____ 1.6 g
cholesterol _____ 0 mg
5. Food fibre _____ 10.6 g
6. Salt _____ 0.04 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) _____ CC
Nuts and products thereof _____ CC (hazelnuts and almonds)
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.