

Code: 01011790 **RENO CONCERTO FONDENTE 52% (32/34) 10**
State: Approved by RAQ on 11/10/2018

Product description

dark chocolate of superior quality with features of fluidity suitable for the production of moulded objects, empty bodies, eggs and bars. It contains natural extract of vanilla.

Sales name

extra-dark chocolate
Cocoa solids: 52 % minimum

According to Directive 2000/36/EC.

Ingredients

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

May contain MILK and NUTS.

Physical-chemical analysis

fat (1)	33.5 % \pm 1
total dry cocoa content	52 % min.
non-fat dry cocoa solids	19.3 % \pm 1
sucrose	47.5 % \pm 1
moisture (K.F.)	0.8 % max.
viscosity (O.I.C.C.C.)	1-1.5 Pa.s
yield value (O.I.C.C.C.)	6-10 Pa

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

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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 (18°C max.), dry storage.
In liquid form not more than one month in tank at 45-50°C under continuous gentle stirring.

Packaging

10 kg carton containing 2 polithene paper bags of 5 kg net.
12 kg carton containing 6 blocks of 2 kg net.
12 kg carton containing 3 blocks of 4 kg net.

In liquid form warmed insulated tank lorries (for food only) at 45-55°C.

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.

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

1. Energy	526 kcal
	2194 kJ
2. Protein (N*6.25)	5.9 g
3. Carbohydrate	50.3 g
of which sugars	47.6 g
4. Fat	33.5 g
of which saturated	20.5 g
mono-unsaturated	11.7 g
poly-unsaturated	1.3 g
cholesterol	0 mg
5. Food fibre	6.3 g
6. Salt	0.05 g

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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
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.

Certifications

Preferential Origin for European Customs Code

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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.