

Code: 01011791 **RENO CONCERTO FONDENTE 58% (36/38) 10**
State: Approved by RAQ on 15/12/2020

Product description

dark chocolate of superior quality with features of fluidity suitable for coating and for the production of pralines. It contains natural extract of vanilla.

Sales name

extra dark chocolate of superior quality.
Cocoa: 58 % min.

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

Ingredients

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

The product may contain MILK and NUTS.

Physical-chemical analysis

fat (1)	36 % min
total dry cocoa content	58 % min
non-fat dry cocoa solids	21.6 % ± 1
sucrose	41.5 % ± 0.5
moisture (K.F.)	0.8 % max
viscosity (O.I.C.C.C.)	0.8-1.1 Pa*s
yield value (O.I.C.C.C.)	4.5-9 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 (20°C max), dry storage

Packaging

10 kg carton containing 2 polithene paper bags of 5 kg net.
5 kg carton containing 1 polithene paper bag of 5 kg net.
12 kg carton containing 6 blocks of 2 kg net.
12 kg carton containing 3 blocks of 4 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.

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

1. Energy	559 kcal
	2324 kJ
2. Protein (N*6.25)	6.5 g
3. Carbohydrate	45 g
of which sugars	42 g
polyols	0 g
starch	3 g
4. Fat	37.4 g
of which saturated	22.9 g
mono-unsaturated	13 g
poly-unsaturated	1.5 g
cholesterol	0 mg
5. Food fibre	8.1 g
6. Salt	0.08 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.