

# **DATA SHEET**

 Code:
 01011796
 RENO CONCERTO BIANCO 34/36 10

 State:
 Approved by RAQ on
 21/07/2020

### **Product description**

high quality white chocolate suitable for the production of moulded objects, empty bodies, eggs and bars. It contains natural vanilla extract.

#### Sales name

white chocolate

According to Directive 2000/36/EC.

#### Ingredients

sugar, WHOLE MILK powder, cocoa butter, emulsifier SOYA lecithin, natural vanilla extract.

The product may contain NUTS.

### **Physical-chemical analysis**

fat (1)	34.8 % ± 1
total dry cocoa content	25.5 % min.
total dry milk solids	29.5 % min.
milk fat	7.5 % min.
moisture (K.F.)	1.2 % max.
viscosity (0.I.C.C.C.)	1.8-2.8 Pa*s
yield value (0.I.C.C.C.)	3-6 Pa

(1) extraction by Soxhlet and petroleum ether after hydrolysis with hydrocloric 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
<ol> <li>ISO 4833:91</li> <li>ISO 7954:87</li> <li>ISO 4832:91</li> <li>ISO 16649-2:01</li> <li>ISO 6579:93</li> </ol>	

### Storage & shelf-life

at least 12 months in original package in cool (20°C max.), dry storage.

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### Mod. D-09-01/01 rev.3 del 13/05/2019

irca S.p.A. Sede legale: Via degli Orsini, 5 21013 Gallarate (VA) Uff. commerciali / amministrativi: Viale Danimarca, 30 - Gallarate (VA) Tel. +39 0331 284111 - Telefax +39 0331 772600 website: http://www.irca.eu - email: info@irca.eu Note: the provided informations are based on our research and on our best knowledges; we recommend to the users to

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and on our best knowledges; we recommend to the users to carry out their own tests to determine if the product is suitable for their particular purposes in their operational conditions.



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### Packaging

10 kg carton containing 2 bags of 5 kg net.

**Directions to use** 

bring to 40°-45°C using an indirect heat source like a water-bath. Carefully avoid overheating. Temper at 27-29°C.

### **Nutritional information**

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

1. Energy\_\_\_\_\_ 561 kcal

- 2341 kJ 2. Protein (N\*6.25)\_\_\_\_\_ 7.9 g
- 3. Carbohydrate\_\_\_\_\_54 g
- of which sugars\_\_\_\_\_54 g
- 4. Fat\_\_\_\_\_ 34.8 g
- of which saturated \_\_\_\_\_ 21.4 g
- mono-unsaturated\_\_\_\_\_ 11.9 g poly-unsaturated\_\_\_\_\_ 1.5 g
- cholesterol\_\_\_\_\_ 21 mg
- 5. Food fibre 0 g
- 6. Salt 0.42 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 (whole milk powder)
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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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.

<u>Ionizing Radiation Statement</u> This product is not treated with ionizing radiation in any production steps.

<u>Statement on Packaging Materials</u> 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 subsequest amendments and additions.

<u>Traceability</u> Product traceability is made according to Regulation (EC) 178/2002.

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