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**Code:** 01011537      **COVERDECOR DARK CHOCOLATE 3**  
**State:** Approved by RAQ on 09/10/2018

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**Product description**

chocolate paste with dark brown colour for coating donuts, krapfen and baked goods. The product does not contain palm and lauric fats. It keeps a shiny aspect even after freezing. At room temperature it doesn't stick and has a plastic consistency which avoids crackings. Its characteristics are not altered by moisture during the defrosting process.

**Sales name**

dark coating with chocolate. Semi-finished product for confectionery use.

**Ingredients**

chocolate 38% (sugar, low fat cocoa powder, cocoa butter.), vegetable fat (shea, sunflower), sugar, skimmed MILK powder, WHEY powder, emulsifier sunflower lecithin, natural flavouring.

The product may contain SOYA and NUTS.

**Physical-chemical analysis**

fat (1) \_\_\_\_\_ 35.5 % ± 1.5  
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 15 months in original package in dry and cool (20°C max.) place.

**Packaging**

3 kg plastic pails.

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**Directions to use**

heat COVERDECOR DARK CHOCOLATE to a temperature of 48-50°C in a bain-marie or microwave oven (400-500W) and stir.  
Dip the sweets at room temperature in the melted cream, put them on a tray and let the coating harden.

**Nutritional information**

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

1. Energy \_\_\_\_\_ 559 kcal  
2328 kJ
2. Protein (N\*6.25) \_\_\_\_\_ 5.5 g
3. Carbohydrate \_\_\_\_\_ 53.2 g  
of which sugars \_\_\_\_\_ 52 g
4. Fat \_\_\_\_\_ 35.5 g  
of which saturated \_\_\_\_\_ 15.1 g
5. Food fibre \_\_\_\_\_ 2.1 g
6. Salt \_\_\_\_\_ 0.2 g

**Allergens**

ACCORDING TO WHAT STATED IN THE LEGISLATION 1169/2011/UE:

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: \_\_\_\_\_ CC  
Milk and products thereof (including lactose) \_\_\_\_\_ X (skimmed milk powder, whey 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.

### 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.