

**Code:** 01011539 **COVERDECOR WHITE CHOCOLATE 3**  
**State:** Approved by RAQ on 25/10/2018

**Product description**

white chocolate paste 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**

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

**Ingredients**

sugar, vegetable fat (shea, sunflower), white chocolate 20%(sugar, cocoa butter, whole MILK powder, skimmed MILK powder), WHEY powder, LACTOSE , emulsifier sunflower lecithin, natural flavouring

It may contain traces of SOYA and NUTS.

**Physical-chemical analysis**

fat (1)\_\_\_\_\_ 36.3 % ± 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 one year in original package in cool (20°C max.) dry storage.

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**Packaging**

3 kg plastic pails.

**Directions to use**

## COATINGS:

heat COVERDECOR WHITE 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 \_\_\_\_\_ 573 kcal  
2388 kJ
2. Protein (N\*6.25) \_\_\_\_\_ 3.3 g
3. Carbohydrate \_\_\_\_\_ 58.3 g  
of which sugars \_\_\_\_\_ 58.3 g
4. Fat \_\_\_\_\_ 36.3 g  
of which saturated \_\_\_\_\_ 15.3 g
5. Food fibre \_\_\_\_\_ 0 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 (whole milk powder, skimmed milk powder, whey powder, lactose)  
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.