

Cocoa butter drops

Ingredients:

Cocoa butter 100,00%

Additional information:

Cacao Min. 100%
Dry cocoa solids 100%
Dry defatted cocoa solids 0%
Dry milk solids 0%
Milkfat 0%
Milk solids 0%

Chemical – physical properties:

- Ideal dimensions 10mm (min. 9mm – max. 11mm; a tolerance of 10 % deviation on the entire batch)
- Foreign objects free

Free fatty acids 1,75 max
Refraction nD40 1,456-1,458
Clear point 32-35
Unsaponifiables (%) 0,35% max
Iodine value 33-40
Blue value 0,05 max
E 1%/1cm 0.14 max. after washing with alkali

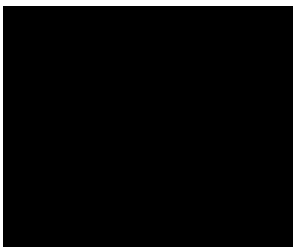
Organoleptic properties:

Solid cocoa butter pieces, with a yellowish colour and a characteristic flavour and odour.
Deodorized cocoa butter.

Allergens:

‘+’ = present / ‘-’ = absent / ‘?’ = may be present via cross contamination

Cereals containing gluten	-	Nuts	-	Sesame seeds	-
- Wheat	-	- Almonds	-	Sulphur dioxide / Sulphites (>10ppm SO2)	-
- Rye	-	- Hazelnuts	-	Lupin	-
- Barley	-	- Walnuts	-	Molluscs	-



- Oats	-	- Cashews	-
Crustaceans	-	- Pecan nuts	-
Eggs	-	- Brazil nuts	-
Fish	-	- Pistachio nuts	-
Peanuts	-	- Macadamia nuts	-
Soybeans	-	Celery	-
Milk	-	Mustard	-

Nutritional values:

Per 100g:

Energy	3766 kJ / 900 kcal
Total fat	99,9 g
Saturated fat	61,5 g
Trans fat	<0,1 g
Cholesterol	3 mg
Carbohydrate	0 g
Total sugar	0 g
Added sugar	0 g
Dietary fibre	0 g
Protein	0 g
Salt	0 g
Sodium	0 mg
Calcium	0,25 mg

Microbiological properties:

- Total plate count	Max 5000 cfu/g
- Yeasts	Max 100 cfu/g
- Moulds	Max 100 cfu/g
- Enterobacteriaceae	Max 10 cfu/g
- Salmonella	Absent/375g

Special diet:

Suitable for Kosher, Halal
Suitable for vegetarians, vegans

Storage conditions:

- Store cool and dry



- Storage ideally between 15-18 °C, RH max 65%
- Enclosed storage away from direct light
- Odourless environment
- Do not stack additional product on top of pallets

Shelf life:

18 months from date of production.

GMO Status:

This product isn't produced with GMO.
According to EC/1829/2003 and EC/1830/2003 there is no labelling required.

Ionizing radiation:

This product isn't produced with ionizing radiation.

Packaging:

2,5kg cartons (per 20 in outer carton)
3kg pails (per 4 in outer carton)
10kg cartons (bag-in-box)

Allergens:- When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policy will apply.						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO