APPROVED

Approved
27/04/2017 SW

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# PRODUCT SPECIFICATION

Emission date: 28/03/2017
Revision: 03
N° recette: SFR0169 - G00587

**Product name: COCOA CREAM**

## *A. PRODUCT INFORMATION*

| | | | |
|---|---|---|---|
| **DESCRIPTION / APPLICATION:** | Ready to use fat based filling. Recommended for cold and hot applications. Smooth texture, good mouthfeel, baskestable, short texture (easy to pipe like piping gel) and sticky (can stick two macaroon shells,…). | | |
| **DOSAGE:** | Ready to use product | | |
| **INGREDIENTS LIST:** | Sugar | | 49.2% |
| | Water | | 32.7% |
| | Vegetable palm oil | | 5-6% |
| | Modified maize starch | E1442 | 3 - 4 % |
| | Dark couverture chocolate (Min.cocoa 70,5%) [cocoa mass, sugar, fat reduced cocoa powder, emulsifier :**soy** lecithin, natural vanilla flavouring] | | 3,2% |
| | Fat reduced cocoa powder | | 3 % |
| ***Colour:*** | Caramel | E150a | < 1% |
| ***Acid:*** | - Glucono delta lactone | E575 | <1% |
| ***Gelling agents:*** | - Gellan gum | E418 | < 1% |
| | - Sodium alginate | E401 | < 1% |
| | Natural cocoa flavouring with other natural flavourings | | < 1% |
| ***Acidity regulator:*** | - Calcium chloride | E509 | < 1% |
| ***Preservative:*** | - Potassium sorbate | E202 | 0.05% |
| ***Emulsifier:*** | - Polysorbate 80 | E433 | < 1% |
| **PACKAGING :** | Plastic pails of 6kg<br>***N.B: Closed packaging should not be stored at a temperature below 0°C due to possible degradation of the packaging*** | | |
| **STORAGE:** | Cold and dry conditions (15-20°C) | | |
| **SHELFLIVE:** | 18 months in plastic pails | | |

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## *B. PHYSICAL/CHEMICAL DATA*

| Parameter | Target | Variation | Method |
|---|---|---|---|
| **Brix** | 64 | +/- 2 | Atago refractometer PAL-3 |
| **PH** | 4.50 | +/- 0,20 | Mettler Toledo PH-meter S20 |

## *C. ORGANOLEPTIC PROPERTIES*

| | |
|---|---|
| **Taste** | Typical of chocolate |
| **Flavour** | Typical of chocolate |
| **Colour** | Dark brown |
| **Texture** | Thickened |

## *D. MICROBIOLOGICAL SPECIFICATIONS*

| Micro-organism | Tolerances | Norm |
|---|---|---|
| **TVC** | Max 10000 in 1g | AFNOR V08-051 02/1999 |
| **Yeasts** | Max 500 in 1 g | ISO 7954 01/1987 |
| **Moulds** | Max 100 in 1 g | ISO 7954 01/1987 |
| **E.coli** | Max 10 / g | AFNOR V08-017 06/1980 |
| **Salmonella** | Negativ / 25 g | AFNOR V08-052 05/1997 |
| **Enterobacteria** | Max 10 / g | ISO 21528 partie 2 08/2004 |
| **Staphilococcus supposed pathogenic** | Max 10 / g | NBN en ISO 6888-1 : 1999 |
| **Bacillus Cereus** | Max 10 / g | NBN en ISO 7932 : 2005 |

## *E. NUTRITIONAL INFORMATION*

| | |
|---|---|
| **Energy** | 292Kcal/ 1229 Kj |
| **Fat** | 7.3 g/100g |
| of which saturates | 3.6 g / 100 g |
| **Carbohydrates** | 55 g/100g |
| of which sugars | 50.4 g/100g |
| **Protein** | 0.9 g / 100 g |
| **Fibre** | 1.4 g / 100 g |
| **Salt** | 0.1 g / 100 g |

Data's are calculated following the control on the quality product law
The natural raw materials of the product could create value fluctuations

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## *F. FOOD INTOLERANCE DATA (according with "ALBA" list)*

| | | | | | |
|---|---|---|---|---|---|
| 1 | Cow's milk protein | ? | 19 | Nut oil | - |
| 2 | Lactose | ? | 20 | Peanuts | - |
| 3 | Chicken's egg | - | 21 | Peanut oil | - |
| 4 | Soy protein | + | 22 | Sesame | - |
| 5 | Soy oil | + | 23 | Sesame oil | - |
| 6 | Gluten | ? | 24 | Glutamate | - |
| 7 | Wheat | ? | 25 | Sulphite (E220 –E227) | ? |
| 8 | Rye | - | 26 | Benzoic acid and parabens (E210- E219) | - |
| 9 | Beef | - | 27 | AZO Dyes * | - |
| 10 | Pork | - | 28 | Tartrazine (E102) | - |
| 11 | Chicken | - | 29 | Cinnamon | - |
| 12 | Fish | - | 30 | Vanillin | + |
| 13 | Shell fish and crustaceans | - | 31 | Coriander | - |
| 14 | Maize | + | 32 | Celery | - |
| 15 | Cocoa | + | 33 | Umbelliferae | - |
| 16 | Yeast | - | 34 | Carrot | - |
| 17 | Legumes/pulses | - | 35 | Lupine | - |
| 18 | Nuts | - | 36 | Mustard | - |

* = E102, E110, E122, E123, E124, E128, E129, E151, E154, E155

| | | | | | |
|---|---|---|---|---|---|
| 1 | Milk constituents | ? | 19 | Wheat flour | ? |
| 2 | Milk powder | ? | 20 | Wheat meal | - |
| 3 | Soy a lecithin | + | 21 | Wheat starch | - |
| 4 | Soy a flour | - | 22 | Breadcrumb | - |
| 5 | Soy a meal | - | 23 | Egg Yolk | - |

+ = present
- = absent
? = could contain traces or uncertain

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## *G. Additional Information*

- **GMO Information**
  All the materials are GMO free and they are in conformity with the EC Directives 1139/98, 258/7, 49/2000 and 50/2000, amended by 1829/2003 and 1830/2003.

- **Radiation**
  The products contain no ingredients treated with ionizing radiation.

- **Contaminants**
  Contaminants: Conform EU Regulation 1881/2006 + later amendments.
  Pesticides: Conform EU Regulation 396/2005 + later amendments.

  Suitable for vegetarians, vegans.
  All our product are certified Halal & Kasher

| | |
|---|---|
| Customs tariff | 1806 20 95 |

| | |
|---|---|
| Name : | Philippe Delahaye |
| Function: | Laboratory responsible |
| Company: | Bakbel Europe |