

Product Specification

Product N°: 802733301 - G11102 Date: 04/07/2017

Product-Name: GLAÇAGE CHOCOLAT w/o hydrogenated fat Dawn Version: 2.3F

RSPO MB

1. General product information

Legal name: Glaze

Product description: Glaze with a nice taste of dark chocolate. Creamy texture that can be easily worked.

Smooth and shiny aspect. Could be diluted up to 5% syrup for a more soft texture. Ideal

for the glazing and for a use with a piping bag after being warmed up to 35°C.

This product is compliant with the RSPO supply chain system and contributes to the

production of RSPO-certified sustainable palm oil.

Certificate number: CU-RSPO SCC-832007.

Application: Bakery – pastry => To heat in micro-waves or bain-marie to 40°C. Application to 35 –

40°C.

Chocolate sauce for profiteroles or ice-creams => to heat in micro-waves or bain-marie

to 40°C.

Chocolate filling for doughnuts or chocolate tart.

Sensory data: Taste/odour: Typical chocolate

Colour: Dark

Texture: Doughy, pasty

Ingredients:	E-number	%
Chocolate couverture (cocoa mass; sugar; cocoa butter; emulsifier: soya lecithin; flavouring)	of which E322	38
Water		
Sugar		
Humectant: sorbitol	E420	
Non-hydrogenated vegetable fat (coco, palm)		
Caramelised sugar syrup		
Glucose syrup		
Emulsifier: soya lecithin	E322	
Preservative: potassium sorbate	E202	



QUID-information:	Dark chocolate couverture: 38 %		
Basic recipe/Dosage:			
Dangerous Good:	yes		no 🛚

Page 2/5 G11102 - V 2.3F



2. Analytical data

Parameter	Target	Range
Brix *	69.25	65.0 – 73.5
pH *	5.13	4.70 – 5.55

^{*} Temporary values to be confirmed by Quality Control statistics.

3. Package / storage information

 Material:
 Pails

 Content:
 6 kg

 SAP n°:
 802733301

 Shelf life:
 360 days
 (from date of manufacture)

 Storage condition:
 Preferably in a cold and dry place

4. Microbiological Parameters

	Value max.
Yeast	100/gr
Moulds	100/gr
Enterobacteriaceae	10/gr

5. Nutritional information (per 100g)

Energy	1706 kJ	408 kcal	Carbohydrate	46.6	g
Fat	22.8	g	of which sugars	30.7	g
of which saturates	16.4	g	of which starch		g
of which mono-unsaturates	5.8	g	Fibre	2.6	g
of which poly-unsaturates	0.6	g	Protein	2.8	g
of which trans	0.1	g	Salt	0.02	g
			Sodium	7	mg

Page 3/5 G11102 - V 2.3F



6. Allergen information

+ = contains

- = free from

? = may contain traces

According to Regulation 1169/2011/EU

-	Cereals containing gluten and products thereof (*)
-	Crustaceans and products thereof
?	Eggs and products thereof
-	Fish and products thereof
-	Peanuts / Groundnut and products thereof
+	Soybeans and products thereof
?	Milk and products thereof
-	Nuts and products thereof
-	Celery and products thereof
-	Mustard and products thereof
-	Sesame seeds and products thereof
-	Sulphur dioxide and sulphites at concentrations > 10 ppm expressed as SO2 (E220 to E228)
-	Lupin and products thereof
-	Molluscs and products thereof

Additional allergens acc. ALBA

-	Gluten (**)
?	Lactose
+	Cocoa
-	Glutamate
-	Chicken meat
-	Coriander
+	Maize
-	Legumes pulses
-	Beef
-	Pork
?	Carrot

7. Suitability of the product for:

Diet	Suitability
Celiac	Yes
Vegans	Yes
Vegetarians	Yes

Page 4/5 G11102 - V 2.3F

^(*) glucose syrup from wheat has not to be declared acc. Regulation 1169/2011/EU

^(**) conform to the Regulation 828/2014/EU: "gluten free" if the gluten content does not exceed 20 mg/kg



8. Food legislation compliance

This product is manufactured under Belgian and EU regulations.

Food information to consumer

The information given in this document is in accordance with the Regulation 1169/2011/EU on the provision of food information to consumers and its amendments.

Food additives

The formulation of this product complies with the Regulation 1333/2008/EC establishing the Union list of food additives, and its amendments.

Flavouring

The flavourings used in this product comply with the Regulation 1334/2008/EC on flavourings and certain food ingredients with flavouring properties for use in and on foods, and its amendments.

Food packaging material

All materials intended to come into contact with foods fulfil the requirements described in the Regulation 1935/2004/EC, and 10/2011/EC when applicable, and their amendments.

GMC

This product does not contain ingredients that contain GMO or consist of GMO or were produced from GMO. Therefore according to the Regulations 1829/2003/EC, 1830/2003EC and their amendments, the product does not require labelling concerning this point.

lonising radiation

The product has not been treated with ionising radiation and does not contain any irradiated ingredients. Therefore it does not require labelling concerning this point.

Contaminants and pesticides in foodstuffs

The raw materials used in this product fulfil the requirements described in the Regulation 1881/2006/EC related to contaminants in foodstuffs, the Regulation 396/2005/EC related to pesticides in foodstuffs, and their amendments.

The information in this document is given in good faith and is based on the product formulation and the data provided by our raw material suppliers at the date of issue of this specification, completed with other data where necessary. It is the customer's responsibility to ensure that the usage of the products and, when applicable, the levels of such usage is permitted according to the relevant laws and regulations governing the application for which the product is intended.

Updated by :	Mertens Cécile
Modification :	NPA 170629-1: RSPO certified
Position :	Regulatory Affairs Department