

Product specification
Carrara Punta dark/white 3,5x5,5 cm 900 g



General information	
Group name:	White chocolate
Intrastat number:	17049030
Article number:	1095690

Allergens	
gluten	- (definitions following EC directives 1169/2011/EC)
crustaceans	- +: contains as ingredient
eggs	- -: free from
fish	- ?: may contain traces or unknown
peanuts	-
soya	-
milk	-
nuts	-
celery	-
mustard	-
sesame	-
sulphur dioxide and sulphites >10mg/kg	-
lupin	-
molluscs	-

Physical parameters	
AW-value	<0.55
Moisture	Max. 1 %

Chemical parameters		
Parameters	Value	Bias
total dry cocoa solids	%	Min.
dry non-fat cocoa solids	%	Min.
cocoa butter	%	Min.
dry milk solids	%	+/- 1
dry non-fat milk solids	%	
milk fat	%	+/- 0,5

Microbiological parameters		
	Max. value	Method
EColi	<10 CFU/g	3M 01/08 - 06/01
Listeria	0 CFU/25 g	AFNOR BRD 07/4 - 08/98
Salmonella	0 CFU/25 g	AFNOR BRD 07/11-12/05
TPC	<5 000 CFU/g	AFNOR 3M 01/1-09/89
Y&M	<100 CFU/g	AFNOR 3M 01/13-07/14

Organoleptic parameters	
Taste	Sweet - typical taste of white chocolate
Arôme	Sweet - typical smell of white chocolate
Structure	Crispy - melts in the mouth

Physical control	
Metal detection	Fe:2,5mm;non-Fe:2,5mm;SS:3,5mm

Shelflife and storage	
Shelflife	18 Month
Storage	15-20°C no fluctuations, dry(<65% RH), free from sunlight and foreign odours

