



TECHNICAL SPECIFICATIONS:

NAME: DELIPASTE CHOCOLATE - buckets 4,100 kg
Internal Code: f.9225540.5850600.0640121

Net weight: 4,100 kg

INGREDIENTS:

powdered chocolate (cocoa, sugar)
vegetable oils
low fat cocoa powder
flavourings
emulsifier soya lecithin

May contain traces of milk, egg, peanuts and nuts, because in the same production line we work as well with this kind of raw materials.

Suggestions for use: in the ice cream production, add 100-150 grams of paste to each litre of mix (13-20 oz per gallon)

GLUTEN FREE

CHEMICAL PHYSICAL SPECIFICATIONS:

Refractometric dry matter, °Bx: -

Humidity, %: <3

Acidity (as monohydrated citric acid, %): -

Energetic value, kJ/100g: 2240 (540 kcal/100g)

Carbohydrates, %: 23

of which sugars, %: 7

Fats, %: 44

Saturated fat, % 17,4

Proteins, %: 13

Salt, %: 0,03

Dietary fiber, %: 18,4

Alcoholic degree, %: -

MICROBIOLOGICAL SPECIFICATIONS:

Standard Plate Count (CFU): 10000/g max

Yeasts and Moulds (CFU): abs/0,1g

Coliforms (CFU): abs/0,1g

Salmonella (CFU): abs/25g

Shelf life: 24 months

Storage: room temperature

SHELF LIFE:

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