



TECHNICAL SPECIFICATIONS:

NAME: GRAN FONDENTE - bags 2,500 kg
Internal Code: f.9962322.5662800.0220003

Net weight: 2,500 kg

INGREDIENTS:

low fat cocoa powder
emulsifiers E 471 (mono - and diglycerides of fatty acids)
E 473 (sucrose esters of fatty acids)
maltodextrins
thickeners E 466 (sodium carboxy methyl cellulose)
E 412 (guar gum)
barley malt extract
flavourings
salt

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

Suggestions for use: Mix 100 g of product with 300 g of sugar. Dissolve the mixture in 1 litre of milk. For the best results pasteurize at 85 °C.

CHEMICAL PHYSICAL SPECIFICATIONS:

Refractometric dry matter, °Bx: -

Humidity, %: <5

Acidity (as monohydrated citric acid, %): -

Energetic value, kJ/100g: 1671 (397 kcal/100g)

Carbohydrates, %: 50

of which sugars, %: 3

Fats, %: 13

Saturated fat, % 9,1

Proteins, %: 20

Salt, %: 0,77

Dietary fiber, %: 26

Alcoholic degree, %: -

MICROBIOLOGICAL SPECIFICATIONS:

Standard Plate Count (CFU): 5000/g max

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

Coliforms (CFU): abs/0,1g

Salmonella (CFU): abs/25g

Shelf life: 36 months

Storage: room temperature

SHELF LIFE:

05/12/2014

Giuseppe Severi
Fabbri 1905 S.p.A. – Chemical Laboratory

FABBRI 1905 S.p.A.
Stab. Anzola Emilia - BO -
Via Emilia, 81/A
Tel. 051/6501401
Partita IVA 00281930375

Rif. int. 051214



Rif. int. 051214

FABBRI 1905 S.p.A.-Via Emilia Ponente, 276 - 40132 Bologna-Tel. 051/6173111 - Fax 051/6173316 - Telex 510421 BO -P.O. BOX 686-40100 BO
Capitale Sociale Cap. Soc. € 4.320.000 i.v.- Reg. Imp. Trib. BO N. 9778-C.C.I.A.A. BO 11180-Cod. Fisc. e Part. IVA IT00281980375-Cod. Accisa BO A00015G