



TECHNICAL SPECIFICATIONS:

NAME: GRAN CIOCCOLATO - bags 2,500 kg
Internal Code: f.9234812.5662805.0220012

Net weight: 2,500 kg

INGREDIENTS:

low fat cocoa powder
cocoa powder 22/24% of cocoa butter
dried coconut milk
maltodextrins
powdered whole milk
emulsifier E 471 (mono - and diglycerides of fatty acids)
stabilizers E 410 (locust bean gum)
E 412 (guar gum)
salt
milk proteins
flavourings

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

GLUTEN FREE

CHEMICAL PHYSICAL SPECIFICATIONS:

Refractometric dry matter, °Bx: -

Humidity, %: <5

Acidity (as monohydrated citric acid, %): -

Energetic value, kJ/100g: 2070 (495 kcal/100g)

Carbohydrates, %: 43

of which sugars, %: 5

Fats, %: 27

Saturated fat, % 18,8

Proteins, %: 20

Salt, %: 0,85

Dietary fiber, %: 16,3

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:

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