

Product Specification

CP52S Ultra Dark M

Felchlin
SWITZERLAND

Base Data / General Information

Article No. CP52S
Article Name Ultra Dark M
Customer 101117
Customer Name Chef Rubber
Customer Article No.
Customer Article Name

EAN



7611326670308

Customs Tariff Number (Customs Tariff No.) 1806.9051
Legal Declaration Glaze
Article Description Bar

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Use, Application, Description, Dosage

Instructions for Use For coating of cakes, tarts, pastries and confectionary. To mould fancy items (Easter bunnies, eggs, etc.)
Processing Warm up to between 48 - 50°C / 118 - 122°F. Working temperatures 35 - 45°C / 95 - 113°F. Does not need tempering.
Properties

Certifications

Halal
Kosher Dairy

Ingredients/Composition/Declaration

Country of Origin CH
Declaration sugar, hardened palm kernel oil, low-fat cacao powder, dextrose, emulsifier (E322: soya lecithin), vanilla Madagascar

Allergy Management

Declaration of Traces May contain traces of milk (including lactose), hazelnuts, almonds.

Nutritional Declaration per 100g (calculated)

Energy	568 kcal
	2365 kJ
Fat	38.6 g
thereof saturated fat	36.8 g
Carbohydrate	49.6 g
thereof types of sugars	48.0 g
thereof added sugar	47.9 g
Dietary fiber	4.2 g
Protein	3.4 g
Salt	0.0 g

Sensory Product Description

Odour typical chocolate
Taste typical dark compound coating
Colour dark brown, similar to Pantone 497C
Texture firm

Physical Parameter

	Lower Tol.	Set Point	Upper Tol.
Viscosity (40°C) - IOCCC	0.950		1.250 Pa.s

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Fineness 20.000 22.000 25.000 my

Microbiological Data

	Lower Tol.	Set Point	Upper Tol.
Mesophilic aerobic bacteria (TPC) CFU/g ISO-4833-1			5000.000
Enterobacteriaceae CFU/g ISO-21528-2			100.000
Escherichia coli CFU/g ISO-16649-2			0.000
Yeast CFU/g ISO-21527-1/2			100.000
Mould CFU/g ISO-21527-1/2			100.000
Staphylococcus aureus CFU/g ISO-6888-1			100.000
Salmonella CFU/25g ISO-6579-1			0.000

Microbiological legend:

- CFU/g: colony forming unit per gram
- Aerobic mesophilic bacteria "0" corresponds to the detection limit 10 CFU/g
- Enterobacteriaceae "0" corresponds to the detection limit 1 CFU/g (0-10 CFU qualitative detection limit at and above 10 CFU quantitative detectable)
- Escherichia coli "0" corresponds to undetectable / g
- Yeast and mould "0" corresponds to the detection limit 20 CFU/g
- Coagulase positive staphylococci "0" corresponds to the detection limit 100 CFU/g
- Salmonella "0" corresponds to undetectable in 25 g
- Coliform bacteria MPN method "0" corresponds to undetectable in 2.22g
- Osmotolerant yeast detection limit 10 CFU/g
- Enterococci detection limit 100 CFU/g
- Listeria monocytogenes detection limit 10 CFU/g
- Aerobic mesophilic etrangers bacteria detection limit 10 CFU/g

Logistical Data (transport, storage, shelf life)

Sales Unit	Carton
Gross Weight	10.600 kg
Net Weight	10.000 kg
Volume	0.013 m3
Sales Unit per Pallet	72
Guaranteed Remaining Shelf Life	360
Shelf Life in Days	540
Storage Conditions	Cool and dry 8 - 18°C / 46 - 65°F

Conformity

Legal Requirements

The supplied product complies with actual EU and Swiss legislation in regard to GMO:

- Regulation (EC) No. 1829/2003 on genetically modified food and feed of 22nd Sept. 2003 (and consolidated versions)
 - Regulation (EG) No. 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms of 22nd Sept. 2003 (and consolidated versions)
 - SR817.02 Food and Commodities Regulation from 16th December 2016 (LGV) (incl. revisions)
 - SR817.022.51 Regulation of the Federal Department of Home Affairs concerning genetically changed Food (VGVL) from 23rd Nov. 2005 (incl. revisions)
 - SR817.022.16 Regulation of the Federal Department of Home Affairs concerning Information about Food (LIV) from 16th Dec. 2016 (incl. revisions)
- The traceability for all GMO-free ingredients is guaranteed to their origin.

The supplied product complies with actual EU and Swiss legislation in regard to pesticides and contaminations including:

- SR817.021.23 Regulation of the Federal Department of Home Affairs concerning Maximal Levels of Pesticides in or on Products of Plant or Animal Origin (VPHR) from 16th Dec. 2016 (incl. revisions)
- SR817.022.15 Regulation of the Federal Department of Home Affairs concerning Maximal Levels of Contaminants (VHK) from 16th Dec. 2016 (incl. revisions)
- Regulation (EC) No 178/2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety of 28 January 2002 (and consolidated versions)
- Regulation (EC) No 1333/2008 on food additives of 16 December 2008 (and consolidated versions)
- Council Regulation (EEC) No 315/93 laying down Community procedures for contaminants in food of 8 February 1993 (and consolidated versions)
- Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin of 23 February (and consolidated versions)

Radiation Treatment

The product has not undergone irradiation treatment

Nanotechnology

The product is free of Nano technology

Conditions of Use

Felchlin Switzerland provides distribution partners access to detailed specifications to, for example, assist with recipe calculations. Please treat this information as confidential and do not distribute it unnecessarily such as publishing specification information in your sales portfolios or on your website

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Nutrition Facts	
100 Servings per container	
Serving size	100 g
Amount per serving	
Calories	568
% Daily Value *	
Total Fat 38.6 g	49.5 %
Saturated Fat 36.8 g	184.0 %
Trans Fat 0.2 g	
Cholesterol 0 mg	0.0 %
Sodium 4 mg	0.0 %
Total Carbohydrate 49.6 g	18.0 %
Dietary Fiber 4.2 g	15.0 %
Total Sugars 48.0 g	
Includes 47.9 g Added Sugars	95.8 %
Protein 3.4 g	
Vitamin D 0 mcg	0.0 %
Calcium 24 mg	2.0 %
Iron 6 mg	33.0 %
Potassium 600 mg	13.0 %
<small>* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2'000 calories a day is used for general nutrition advice.</small>	