

Product Specification

TM99E Choco Brillant Dark Glaze

Felchlin
SWITZERLAND

Base Data / General Information

Article No. TM99E
Article Name Choco Brillant Dark Glaze
Customer 101117
Customer Name Chef Rubber LLC
Customer Article No.
Customer Article Name

EAN



7611326079927

Customs Tariff Number (Customs Tariff No.) 1806.2085
Legal Declaration Glaze
Article Description

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Use, Application, Description, Dosage

Instructions for Use To glaze entremets, pastries, desserts and ice creams.
Processing Warm the glaze to 35° C - 40° C / 95° F - 104° F and glaze. When required, dilute max. 5% water.
Properties

Certifications

Halal

Ingredients/Composition/Declaration

Country of Origin CH
Declaration wheat glucose syrup, sugar, water, palm kernel oil, low-fat cacao powder, palm oil, gelatine, maize glucose syrup, sunflower oil, acidifier (E330: citric acid), preservatives (E200: sorbic acid, E202: potassium sorbate), emulsifier (E322: **soya** lecithin), edible salt, vanilla Madagascar

Allergy Management

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

Nutritional Declaration per 100g (calculated)

Energy	373 kcal
	1564 kJ
Fat	16.7 g
thereof saturated fat	13.3 g
Carbohydrate	49.8 g
thereof types of sugars	29.2 g
thereof added sugar	29.1 g
Dietary fiber	3.2 g
Protein	4.2 g
Salt	0.2 g

Sensory Product Description

Odour typical chocolate
Taste typical cacao
Colour dark brown, similar to Pantone 4975C
Texture soft paste, not flowing

Physical Parameter

	Lower Tol.	Set Point	Upper Tol.
Refraction	72.000		76.000 °Brix

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pH value

5.100

6.000 pH

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 strangers bacteria detection limit 10 CFU/g

Logistical Data (transport, storage, shelf life)

Sales Unit	Pail inBox
Gross Weight	6.500 kg
Net Weight	6.000 kg
Volume	0.012 m3
Sales Unit per Pallet	75
Guaranteed Remaining Shelf Life	360
Shelf Life in Days	540
Storage Conditions	Cool and dry 8-18°C/46-65°F/once opened at 0-5°C/32-41°F

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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

60 Servings per container

Serving size **100 g**

Amount per serving

Calories **373**

% Daily Value *

Total Fat 16.7 g **21.4 %**

Saturated Fat 13.3 g **66.5 %**

Trans Fat 0.3 g

Cholesterol 0 mg **0.0 %**

Sodium 66 mg **3.0 %**

Total Carbohydrate 49.8 g **18.1 %**

Dietary Fiber 3.2 g **11.4 %**

Total Sugars 29.2 g

Includes 29.1 g Added Sugars **58.2 %**

Protein 4.2 g

Vitamin D 0 mcg 0.0 %

Calcium 19 mg 1.0 %

Iron 7 mg 39.0 %

Potassium 127 mg 3.0 %

* 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.