Product Specification

CL71S Lacta 38%



Base Data / General Information

CL71S Article No. **Article Name** Lacta 38% Customer 101117 **Customer Name** Chef Rubber LLC

Customer Article No. **Customer Article Name**

EAN

Milk chocolate couverture with sweetener

Customs Tariff Number (Customs Tariff No.)

Legal Declaration **Article Description**

Contact

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Bar 500g

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Use, Application, Description, Dosage

Instructions for Use To coat pralines and specialities, fill hollow shells and create ganaches, mousses and

Properties Certifications

Processing

Halal Kosher Dairy

Ingredients/Composition/Declaration

Country of Origin

Declaration

sweetener (E965: maltitol), whole milk powder low in lactose, cacao butter, cacao kernel (17%) (Ecuador, Ghana), emulsifier (E322: sunflower lecithin), vanilla Madagascar

cocoa: 38 % minimum

lactose free, no added sugar (contains natural types of sugar) excessive consumption may induce laxative effects

Allergy Management

Declaration of Traces

Nutritional Declaration per 100g (calculated)

Energy	514	kcal
	2136	kJ
Fat	37.8	g
thereof saturated fat	23.2	g
Carbohydrate	32.8	g
thereof types of sugars	9.7	g
thereof added sugar	0.0	g
Dietary fiber	3.0	g
Protein	8.5	g
Salt	0.2	g

Sensory Product Description

Odour typical milk couverture Taste typical milk couverture Colour brown, similar to Pantone 470U

Texture firm

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Physical Parameter					
	Lower Tol.	Set Point	Upper Tol.		
Viscosity (40°C) - IOCCC	1.350		1.550	Pa.s	
Fineness	24.000	26.000	28.000	my	
Lactose value standard (HPLC)			0.100	%	
Cadmium milk chocolate couverture ≥ 30% total dry cacao solids			0.300	mg/kg	

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
 10.350 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

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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)

The product has not undergone irradiation treatment

The product is free of Nano technology

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

Radiation Treatment

Nanotechnology

Conditions of Use



Nutrition Fa	acts
100 Servings per container	
Serving size	100 g
Amount per serving	
Calories	514
% Da	ily Value *
Total Fat 37.8 g	48.5 %
Saturated Fat 23.2 g	116.0 %
Trans Fat 0.5 g	
Cholesterol 26 mg	9.0 %
Sodium 76 mg	3.0 %
Total Carbohydrate 32.8 g	11.9 %
Dietary Fiber 3.0 g	10.7 %
Total Sugars 9.7 g	
Includes 0.0 g Added Sugars	0.0 %
Protein 8.5 g	
Vitamin D 0 mcg	0.0 %
Calcium 252 mg	19.0 %
Iron 4 mg	22.0 %
Potassium 483 mg	10.0 %