

# Product Specification

FE64E Gusto Ricco

**Felchlin**  
SWITZERLAND

## Base Data / General Information

Article No. FE64E  
Article Name Gusto Ricco  
Customer 101117  
Customer Name Chef Rubber LLC  
Customer Article No.  
Customer Article Name

EAN



7611326086413

Customs Tariff Number (Customs Tariff No.) 2101.1299  
Legal Declaration Coffee paste  
Article Description

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## Use, Application, Description, Dosage

Instructions for Use To flavour couvertures, compound coatings, ganache, creams, fillings, fondants and ice creams.  
Processing Dosage: 8-10% per kg of mass.  
Properties

## Certifications

Halal  
Kosher Dairy

## Ingredients/Composition/Declaration

Country of Origin CH  
Declaration roasted coffee (29%), sunflower oil, **soya** flour, palm kernel oil, palm oil, emulsifier (E322: **soya** lecithin)

## Allergy Management

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

## Nutritional Declaration per 100g (calculated)

Energy	659 kcal
	2718 kJ
Fat	59.2 g
thereof saturated fat	19.2 g
Carbohydrate	12.2 g
thereof types of sugars	1.6 g
thereof added sugar	0.0 g
Dietary fiber	17.5 g
Protein	10.6 g
Salt	0.0 g

## Sensory Product Description

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

## Physical Parameter

	Lower Tol.	Set Point	Upper Tol.
Fineness	16.000	43.000	70.000 my

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## 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

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## Logistical Data (transport, storage, shelf life)

Sales Unit	Carton
Gross Weight	7.400 kg
Net Weight	6.000 kg
Volume	0.018 m3
Sales Unit per Pallet	60
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

60 Servings per container

**Serving size** **100 g**

**Amount per serving**

**Calories** **659**

**% Daily Value \***

**Total Fat** 59.2 g **75.9 %**

Saturated Fat 19.2 g **96.0 %**

Trans Fat 0.2 g

**Cholesterol** 1 mg **0.0 %**

**Sodium** 3 mg **0.0 %**

**Total Carbohydrate** 12.2 g **4.4 %**

Dietary Fiber 17.5 g **62.5 %**

Total Sugars 1.6 g

Includes 0.0 g Added Sugars **0.0 %**

**Protein** 10.6 g

Vitamin D 0 mcg 0.0 %

Calcium 336 mg 26.0 %

Iron 4 mg 22.0 %

Potassium 405 mg 9.0 %

\* 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.