Product Specification

CP74S Gianduja M Intenso

Felchlin
SWITZERLAND

Base Data / General Information

Article No.	CP74S
Article Name	Gianduja M Intenso
Customer	101117
Customer Name	Chef Rubber LLC
Customer Article No.	
Customer Article Name	
EAN	7611326670315
Customs Tariff Number (Customs Tariff No.)	1806.9031
Legal Declaration	Gianduja almond
Article Description	Bar

Contact

Max Felchlin AG
Gotthardstrasse 11
6438 Ibach
Switzerland

Phone +41 (0)41 819 65 00
E-Mail verkauf@felchlin.com
export@felchlin.com
Internet www.felchlin.com

Use, Application, Description, Dosage

Instructions for Use	Ideal for cut and moulded chocolates. Suitable for confectionery, pastry, flavouring and ice cream.
Processing	Melt at 26 - 28°C / 79 - 82°F.
Properties	Ready to use. Our new Gianduja has less sugar, has a well balanced cacao taste and contains a high percentage of California Almonds. The result is a perfect texture medium-firm Gianduja with an intense, natural, fruity and nutty taste with a distinct caramel edge.

Certifications

Halal
Kosher Dairy

Ingredients/Composition/Declaration

Country of Origin	CH
Declaration	**almonds** (35%), whole **milk** powder, sugar, cacao butter, cacao kernel, emulsifier (E322: **soya** lecithin)

Allergy Management

Declaration of Traces	May contain traces of hazelnuts, pistachios.

Nutritional Declaration per 100g (calculated)

Energy	587	kcal
	2438	kJ
Fat	42.5	g
thereof saturated fat	15.2	g
Carbohydrate	33.7	g
thereof types of sugars	32.2	g
thereof added sugar	21.3	g
Dietary fiber	5.0	g
Protein	14.4	g
Salt	0.2	g

Sensory Product Description

Odour chocolaty, nutty
Taste typical gianduja with almonds
Colour brown, similar to Pantone 1615U
Texture firm

Product Specification

CP74S Gianduja M Intenso

Felchlin SWITZERLAND

Physical Parameter

	Lower Tol.	Set Point	Upper Tol.	
Fineness	15.000	22.000	30.000	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	6.500 kg
Net Weight	6.000 kg
Volume	0.009 m3
Sales Unit per Pallet	108
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

Nutrition Facts

60 Servings per container

Serving size **100 g**

Amount per serving

Calories **587**

	% Daily Value *
Total Fat 42.5 g	**54.5 %**
Saturated Fat 15.2 g	**76.0 %**
Trans Fat 0.4 g	
Cholesterol 17 mg	**6.0 %**
Sodium 91 mg	**0.0 %**
Total Carbohydrate 33.7 g	**12.3 %**
Dietary Fiber 5.0 g	**17.9 %**
Total Sugars 32.2 g	
Includes 21.3 g Added Sugars	**42.6 %**
Protein 14.4 g	
Vitamin D 0 mcg	0.0 %
Calcium 317 mg	24.0 %
Iron 3 mg	17.0 %
Potassium 622 mg	13.0 %

* 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.