

SPECIFICATION

Name of the product	White chocolate		
Art. No.	K9055/10C		
Produced by	Göteborgs Food Budapest ZRt.		
Standards/Regulation	2000/36/EC		
Ingredients	sugar, cocoa butter, whole milk powder , lactose (from milk) , skimmed milk powder , emulsifier (lecithins), flavour		
Note	The product contains sunflower or rapeseed lecithin.		
Sensory appearance	white or off white colour and white chocolate taste, easy to melt in the mouth, smooth texture product		
Physical and chemical parameters	particle size (100%):	≤ 30 μ	Method MITUTOYO manual micrometer
	viscosity (45°C):	0,4 – 0,6 Pas	HAAKE Viscotester 550
	moisture:	max. 1%	MSZ 20900-1:1987
	The rheological values (viscosity, yield stress) may vary during the storage of the product in its original packaging.		
Nutrition declaration Average values per 100g (Calculated value)	Energy:	2.521 kJ / 606 kcal	
	Fat:	42,4 g	
	of which saturates:	25,8 g	
	Carbohydrates:	51,7 g	
	of which sugars:	51,7 g	
	Fibre:	0 g	
	Protein:	4,3 g	
	Salt:	0,2 g	
Additional nutrition information per 100g product	fats of which trans fatty acids:	0,5 g	calculated
	lactose from sugars:	11,4 g	calculated
How to use it	The product is perfect for coating. It needs tempering. Recommended enrobing temperature: 30-33°C. Heating temperature: max. 53°C. For viscosity reduction we recommend to add lecithin or cocoa butter into the fully melted and homogenous compound.		
Packaging	K9055/10C : 10 kg carton box with plastic inside, closed by adhesive type Packing materials are fulfilling foodstuff regulations of EU		
Distribution, Transport	12 - 23 °C, the goods can be delivered by trucks, which is for food transport only		
Storage	Store in securely resealed tins at a temperature 12 - 23 °C, and at max. 70 % humidity in an area free of odours and infestation. Storage advice: Cool, away from light, major temperature variations.		
Best before	12 months after the date of production in original packaging.		
Recommendation	Reseal package carefully and use the contents of open packages as soon as possible.		
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ALLERGEN LIST	Present		
	Product according to recipe	Production line	Factory
Cereals containing gluten and products thereof			
Crustaceans and products thereof			
Eggs and products thereof			
Fish and products thereof			
Peanut and products thereof			
Soybeans and products thereof			
Milk and products thereof (including lactose)	+	+	+
Nuts and products thereof			+
Celery and products thereof			
Mustard and products thereof			
Sesame and products thereof			
Sulphur dioxide and sulphites expressed as SO ₂			
Lupins and products thereof			
Molluscs and products thereof			
Vulnerable groups of consumers	-		
Allergen(s)	The product contains milk.		
DIET INFORMATION	Kosher: No Halal: Yes Suitable for vegetarians: Yes Suitable for vegans: No	Suitable for Coeliac diet: Suitable for persons with lactose intolerance: Suitable for persons with cow's milk protein allergy:	Yes No No
FOOD SAFETY PARAMETERS			
Chemical contamination	1881/2006 EC regulation		
Pesticide residues	396/2005 EC regulation		
GMO	The product does not contain any ingredients that contain GMO. Therefore it does not require GMO labelling according to the regulations 1829/2003/EC and 1830/2003/EC.		
Microbiological conditions		Max value	Method
	Salmonella	neg. /25g	MSZ EN ISO 6579:2006
	Listeria	neg. /25g	MSZ EN ISO 11290-1:1996/A1:2005
	Staphylococcus aureus	<10 cfu/g	MSZ EN ISO 6888-1:2008
	E. coli	<10 cfu/g	ISO 7251:2005
	Yeast-Mould	<100 cfu/g	MSZ ISO 7954:1999
	Total count	<10000 cfu/g	MSZ EN ISO 4833:2003
Quality assurance and food safety	<p>The food safety management system at Göteborgs Food Budapest Zrt. is certified according to the following standards:</p> <p>HACCP Certified by SGS</p> <p>Current IFS Version Certified by SGS, which guarantees:</p> <ul style="list-style-type: none"> - we buy the monitored raw materials by Approved Vendors, - we eliminate or reduce the minimum food hygiene risk of the production by Hazard Analyses, - the products are regularly analysed by an accredited laboratory, - we adequate the foods traceability, - we do regularly test of internal product recalls, - we follow change of legal requirements. 		
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