

1. IDENTIFICATION

1.1 Product Name and Code

BORN

Code: 41370

1.2 Description

White chocolate.

Available with certification Rainforest Alliance, KOSHER and HALAL.

1.3. Composition

SUGAR, COCOA BUTTER, **WHOLE MILK POWDER**, EMULSIFIER (E-322 SUNFLOWER LECITHIN) AND NATURAL VANILLA FLAVOUR.

Dry cocoa solids: 28 % minimum

This product complies with Directive 2000/36/EC of the European Parliament and of the Council, relating to cocoa and chocolate products.

2. PACKAGING AND STORAGE

2.1. Expiry date

12 months after manufacturing date.

2.2. Packaging

Cardboard box with two plastic bags inside, net weight of 10 kg. Europalet 80 x120 cm.

Cardboard box with 8 plastic bags of 1 kg inside, net weight of 8 kg. Europalet 80 x120 cm.

Plastic bag with net weight of 12 kg. Europalet 80 x120 cm.

2.3. Storage conditions

Keep in a cool and dry place between 15 and 25 °C, R.H. <65%.

Keep the packaging closed after being opened. Follow the storage conditions.

3. APPLICATION

Heat the product by heat jacket and stir constantly until 45/50 °C. Cool to 26/27 °C and temper to 28/29 °C.

If drying is conducted in a cold tunnel, it is recommended an inlet temperature of 10/12 °C and out of the tunnel at 16/18°C.

Relative humidity in working room < 55%.

4. TECHNICAL SPECIFICATIONS

4.1 Physical/chemical specifications

Parameter	Range	Method
APPEARANCE	yellowish-white solid	CG03
TASTE	milky	CG03
HUMIDITY 115°C	< 1,5%	CG05
FINESS	< 25 microns	CG10

4.2 Microbiological specifications

Parameter	Range	Method
Total aerobic	< 10.000 ufc/g	ISO 4833-1:2013
Enterobacter	< 10 ufc/g	ISO 21528-2:2017
Yeast and Moulds	Maximum 100 ufc/g	NF V08-059:2002
<i>Listeria monocytogenes</i>	Not detected/25g	PNTA0153
<i>Salmonella spp</i>	Not detected/25g	PNTA0216

