

## 1. IDENTIFICATION

### 1.1 Product Name and Code

**SANTS**

Code: 41270

### 1.2 Description

Milk chocolate.

Available with certification Rainforest Alliance, KOSHER and HALAL.

### 1.3. Composition

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

Dry cocoa solids: 34 % 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

18 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 27/28 °C and temper to 29/30 °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	light brown solid	CG03
TASTE	milk chocolate	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

