

**Code:** 01011539 **COVERDECOR WHITE CHOCOLATE 3**  
**State:** Approved by RAQ on 25/10/2018

## Product description

white chocolate paste for coating donuts, krapfen and baked goods. The product does not contain palm and lauric fats. It keeps a shiny aspect even after freezing. At room temperature it doesn't stick and has a plastic consistency which avoids crackings. Its characteristics are not altered by moisture during the defrosting process.

## Sales name

white coating with white chocolate. Semi-finished product for confectionery use.

## Ingredients

sugar, vegetable fat (shea, sunflower), white chocolate 20%(sugar, cocoa butter, whole MILK powder, skimmed MILK powder), WHEY powder, LACTOSE , emulsifier sunflower lecithin, natural flavouring

It may contain traces of SOYA and NUTS.

## Physical-chemical analysis

fat (1)	36.3 % ± 1.5
moisture (K.F.)	1.2 % max

(1) extraction by Soxhlet and petroleum ether after hydrolysis with hydrochloric acid.

## Microbiological standards

aerobic plate count (1)	5000 CFU/g max.
yeasts (2)	25 CFU/g max.
molds (2)	25 CFU/g max.
coliforms (3)	none detected/g
E.coli (4)	none detected/g
salmonella (5)	none detected/25 g

- (1) ISO 4833:91
- (2) ISO 7954:87
- (3) ISO 4832:91
- (4) ISO 16649-2:01
- (5) ISO 6579:93

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### Storage & shelf-life

at least one year in original package in cool (20°C max.) dry storage.

### Packaging

3 kg plastic pails.

### Directions to use

COATINGS:

heat COVERDECOR WHITE CHOCOLATE to a temperature of 48-50°C in a bain-marie or microwave oven (400-500W) and stir.

Dip the sweets at room temperature in the melted cream, put them on a tray and let the coating harden.

### Nutritional information

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g  
(OBTAINED BY CALCULATION)

1. Energy	573 kcal
	2388 kJ
2. Protein (N*6.25)	3.3 g
3. Carbohydrate	58.3 g
of which sugars	58.3 g
4. Fat	36.3 g
of which saturated	15.3 g
5. Food fibre	0 g
6. Salt	0.2 g

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## Allergens

ACCORDING TO WHAT STATED IN THE LEGISLATION 1169/2011/UE:

Cereals containing gluten and products thereof			
Crustaceans and products thereof			
Eggs and products thereof			
Fish and products thereof			
Peanuts and products thereof			
Soybeans and products thereof:			CC
Milk and products thereof (including lactose)	X	whole milk powder, skimmed milk powder, whey powder, lactose	
Nuts and products thereof			CC
Celery and product thereof			
Mustard and products thereof			
Sesame seeds and products thereof			
Sulphur dioxide and sulphites at conc. of more than 10 mg/kg			
Lupin and products thereof			
Molluscs and products thereof			

Key: X = present; (ingredient which contains it)  
 CC = the presence due to cross contamination cannot be excluded.

## Certifications

Preferential Origin for European Customs Code  
 Kosher Dairy  
 kosher\_label\_symbol  
 Halal

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## Statements

### GMO Statement

Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 - 1830/2003 concerning traceability and labelling of genetically modified organism.

### HACCP Statement

This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

### Ionizing Radiation Statement

This product is not treated with ionizing radiation in any production steps.

### Statement on Packaging Materials

The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequent amendments and additions.

### Traceability

Product traceability is made according to Regulation (EC) 178/2002.