

Product 11996759 vers. 1 CHOCOSMART CIOC. LATTE SML 3386
Code: 01010196 CHOCOSMART CIOCCOLATO LATTE 5
State: Approved by RAQ on 12/10/2018

Product description

light brown paste with milk chocolate for coating and filling.

Sales name

spreadable cream. Semi-finished product for confectionery use.

Ingredients

vegetable fat (palm kernel, coconut, palm), sugar, **milk** chocolate 18% (whole **milk** powder, cocoa, sugar. Cocoa 30% min.), whole **milk** powder, emulsifier **soya** lecithin, flavours.

The product may contains traces of **nuts**.

Physical-chemical analysis

fat (1) _____ 46.3 % ± 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

Storage & shelf-life

at least 15 months in original package in cool (20°C max.), dry storage.

Packaging

5 kg (net) plastic pails.

Directions to use

CHOCOSMART CIOCCOLATO LATTE paste is perfectly suitable for coating of cakes, cream puffs, 'Semifreddi' etc.
CHOCOSMART CIOCCOLATO LATTE is ideal for all types of coating and presents the following features:
- ease to cut without superficial breakings,
- possibility to aromatize with orange, coffee, mint, torrone, hazelnuts paste, rum, cognac, etc.
- stability also at low temperatures.
CHOCOSMART CIOCCOLATO LATTE whipped in a mixer, make excellent replacements for

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ordinary buttercreams or ganache creams and, of course, give you the chance to add your favourite flavours.

HOW TO USE:

COATINGS:

Heat CHOCOSMART CIOCCOLATO LATTE to a temperature of 32-35°C in a bain-marie or microwave oven (400-500W), stir and pour directly into the product. To obtain an even covering, you are advised to gently shake the products gently on a suitable rack, and not to use a spatula. For partial covering, dip the products in melted CHOCOSMART CIOCCOLATO LATTE.

To flavour the creams, just add essential oils or oil-based creams (hazelnut cream, coffee cream) to the melted product and mix carefully (do not use water-based flavourings).

WHIPPED CREAMS:

Allow CHOCOSMART CIOCCOLATO LATTE to reach room temperature (20-22°C) and then whip in a mixer equipped with paddle at medium speed for a short time until the volume has doubled. Overworking the product in the mixer, due to the excessive heating thereof, can compromise the final volume of the whipped cream. If you wish to flavour the product, you are advised to add essential oils or oil-based creams (hazelnut cream, coffee cream) to CHOCOSMART CIOCCOLATO LATTE before the whipping process begins (do not use water-based flavourings).

FILLINGS:

The whipped creams obtained with CHOCOSMART CIOCCOLATO LATTE, as described above and used either as they are or flavoured according to taste, can be used as an excellent refined praline filling.

For this use, CHOCOSMART CIOCCOLATO LATTE can also be used without whipping: just heat up in a bain-marie or microwave oven (400-500W) to a temperature of 32-34°C.

Nutritional information

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

1. Energy_____	616	kcal
	2560	kJ
2. Protein (N*6.25)_____	6	g
3. Carbohydrate_____	43.9	g
of which sugars_____	43.4	g
4. Fat_____	46.3	g
of which saturated_____	31.6	g
cholesterol_____	13.7	mg
5. Food fibre_____	0.8	g
6. Salt_____	0.25	g

Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

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: _____ X (soya lecithin)
 Milk and products thereof (including lactose) _____ X (whole milk powder)
 Nuts and products thereof _____ CC
 Celery and product thereof _____
 Mustard and products thereof _____

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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.