

Code: 01010357 IRCA CHOC 5
State: Approved by RAQ on 25/09/2019

Product description

dark brown paste based on chocolate and low-fat cocoa powder with dark colour and extremely strong and bitter taste of cocoa. Its texture particularly soft and creamy makes IRCA CHOC very suitable to substitute cocoa powder and cocoa liquor for flavoring whipped cream, custard cream, ice creams, etc. It avoids the troubles frequently associated with the use of cocoa powder (lumps) or cocoa liquor (melting temperature somewhat high).

Sales name

spreadable cream. Semifinished product for confectionery.

Ingredients

chocolate powder 45% (cocoa, sugar), vegetable oils (sunflower, palm), low fat cocoa powder, emulsifier: SOYA lecithin, vanillin.

The product may contain MILK and NUTS.

Physical-chemical analysis

fat (1)	53.5 % ± 1.5
moisture (K.F.)	2.5 % 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)	<10 CFU/g
E.coli (4)	<10 CFU/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 15 months, in original package at 20-25°C. Lower temperatures may cause a partial crystallisation of cocoa butter giving a gritty appearance to the cream; in this case IRCA CHOC must be warmed up and stirred for a few minutes at 35-40°C.

Packaging

5 kg (net) plastic pail.

Directions to use

IRCA CHOC is ready for use.

Nutritional information

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

1. Energy	585 kcal
	2425 kJ
2. Protein (N*6.25)	13.4 g
3. Carbohydrate	11.7 g
of which sugars	5.9 g
4. Fat	53.5 g
of which saturated	11.0 g
mono-unsaturated	12.0 g
poly-unsaturated	30.5 g
cholesterol	0 g
5. Food fibre	10.4 g
6. Salt	0.25 g

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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)			CC
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
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.