

1. IDENTIFICATION

1.1 Product name and code

DARK CHOCOLATE GANACHE

Code: 270019

1.2 Description

Ready to use chocolate ganache.
Available with Rainforest Alliance and HALAL certification.

1.3. Composition

CHOCOLATE (cocoa mass, sugar, cocoa butter, emulsifier (E-322 sunflower lecithin), natural vanilla flavour), GLUCOSE-FRUCTOSE SYRUP, SWEETENED CONDENSED SKIMMED MILK, WATER, COCOA BUTTER, EMULSIFIER (E-322 sunflower lecithin), PRESERVATIVE (E-202), ACIDULANT (E-334), NATURAL FLAVOUR.

2. PACKAGING AND STORAGE

2.1. Expiry date

12 months after manufacturing date.

2.2. Packaging

Plastic buckets of 6kg net weight. Europallet 80x120cm.

2.3. Storage conditions

Keep in a cool, dry place, protected from direct sunlight. Once opened, keep the packaging closed and follow the storage conditions.

3. APPLICATION

Product for making white chocolate truffles. Also suitable as white chocolate filling, sauce and coating. It can be mixed with whipped cream, water, liquors, fruit concentrates,...

4. TECHNICAL SPECIFICATIONS

4.1 Physical/chemical specifications

Parameter	Range	Method
APPEARANCE	creamy texture and brown color	F-01
TASTE	chocolate	F-01
°BRIX	>68	F-02
pH	5,2-5,6	F-08

4.2 Microbiological specifications

Parameter	Range	Method
Total aerobic	< 5.000 ufc/g	ISO 4833:1991
Enterobacter	< 10 ufc/g	ISO 21528-2
Yeast and Moulds	< 100 ufc/g	ISO 21527:2008
Listeria monocytogenes	Not detected/25 g	ISO 11290-2:2004

