

Product Specification

Friday, 29 March 2024

Essences & Flavoring Pastes - Flavouring Pastes, Essences & Sauces

08/2018

Product Name:	APITO CHOCOLATE EMULCO		
Product Code:	4450		
Description:	Liquid food flavour and colour		
Function:	To provide chocolate flavour and colour to all types of baked goods.		
Usage:	The usage rate can be varied to suit flavour and colour requirement. Normal recommended usage rate is 3% on total batter weight or dough weight.		
Ingredient Listing:	Solvent (E1520), Humectant (E420), Permitted Colouring (E150(D), E155, E133, E124), Cocoa Powder, Water, Cocoa Powder Substitute, Permitted Flavouring.		
Packaging:	Jar 2 kg.		
Shelf Life & Storage:	Keep well at ambient (30 ± 5° C) and dry condition in its original packing away from direct sunlight and heat for at least 12 months		
Nutrition Information (per 100g):	Energy - kJ	428	
	Energy - kCal	102	
	Protein- g	2	
	Fat - Total g	1	
	Fat - Saturated g	0.6	
	Carbohydrate - Total g	32.2	
	Carbohydrate - Sugar g	1.3	
	Sodium - mg	625	
	Sulphites		
Typical Analysis:	Total Plate Count	< 10000 cfu / g	
	Yeast & Moulds	< 100 cfu / g	
	Coliforms	< 100 cfu / g	
General:	All ingredients and GMO or other ingredients statement for this product comply with the Malaysian Food Regulations and are subject to change. Customer exporting this product or finished items made from this product, should check the regulations of the importing country. The consumer product nutritional health claim may only be used if the advised recipe and process have been applied. This advice is given to the best of our knowledge. BAKELS (MALAYSIA) SDN BHD shall not be liable for any direct or indirect damages arising from using the claim. Product manufactured on plant that handles cereal containing gluten, soy, milk, egg, nut and seed products		