

## Product Specification

Friday, 19 April 2024

Chocolate Products - Chocolate Courvertures

02/2011

<b>Product Name:</b>	<b>FINO DARK COURVERTURE</b>		
<b>Product Code:</b>	<b>5106</b>		
<b>Description:</b>	Dark Chocolate (53% Cocoa content), suitable for moulding, enrobing and mousse filling		
<b>Function:</b>	For decoration purposes.		
<b>Usage:</b>	NIL		
<b>Ingredient Listing:</b>	Sugar, Cocoa Mass, Cocoa Butter, <b>Milk</b> Fat, Emulsifier (E322), Vanillin.		
<b>Packaging:</b>	Carton 5 kg.		
<b>Shelf Life &amp; Storage:</b>	Keep well in its original pack at 15 - 20 °C with relative humidity not exceeding 70% and away from direct heat, sunlight, odour and contact with air and moisture for at least 15 months		
<b>Nutrition Information (per 100g):</b>	Energy - kJ	2073	
	Energy - kCal	495	
	Protein- g	5.19	
	Fat - Total g	36.7	
	Fat - Saturated g	21.8	
	Carbohydrate - Total g	47.2	
	Carbohydrate - Sugar g	43.4	
	Dietary Fibre- g	7.14	
	Sodium - mg	115	
	<b>Soy</b>		
<b>Typical Analysis:</b>	Total Plate Count	< 5000 cfu / g	
	Yeast & Moulds	< 100 cfu / g	
	Enterobacteriaceae	< 10 / g	
	E. Coli	Negative / 0.1 g	
	Salmonella	Negative / 25 g	
<b>General:</b>	This product shall at the time of delivery conform in every respect to the provisions of the Singapore food standards and regulations made thereunder. Customers exporting this product or items made using this product should check compliance with the importing country regulations. All ingredients and GMO or other ingredients statement for this product comply with the Singapore 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. Product manufactured on plant that handles cereal containing gluten, soy, milk, egg, nut and seed products		