

Product Specification

Friday, 19 April 2024

Chocolate Products - Chocolate Buttons

02/2011

Product Name: FINO DARK CHOCOLATE BUTTON**Product Code:** 5111**Description:** Dark Chocolate Compound, suitable for moulding, enrobing and mousse filling**Function:** For decoration purposes.**Usage:** NIL**Ingredient Listing:** Sugar, Vegetable Fats, Cocoa Powder, Emulsifier (E322), Vanillin.**Packaging:** Carton 5 kg.**Shelf Life & Storage:** 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 18 months

Nutrition Information (per 100g):	Energy - kJ	2119
	Energy - kCal	506
	Protein- g	3.11
	Fat - Total g	32
	Fat - Saturated g	28.7
	Carbohydrate - Total g	62.3
	Carbohydrate - Sugar g	52.6
	Dietary Fibre- g	5.13
	Sodium - mg	5.54

Soy

Typical Analysis:	Total Plate Count	< 5000 cfu / g
	Yeast & Moulds	< 100 cfu / g
	Enterobacteriaceae	< 10 / g
	E. Coli	Negative / 0.1 g
	Salmonella	Negative / 25 g

General: 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. 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.

Product manufactured on plant that handles cereal containing gluten, soy, milk, egg, nut and seed products