

PRODUCT SPECIFICATION

PAT-D-MCU

PS-PA-0914 Rev 01

Description

Patissier Artisan Dark Mini Curl Chocolate

Composition

Cocoa Mass, Sugar, Cocoa Butter, Butter Oil, Emulsifier: Lecithin (E322), Natural Vanilla Flavouring.

Special Labelling

Contains Milk and Soy. May contain traces of Tree nuts and Wheat (containing gluten).

Allergen Information

Milk, Soy

Form & Packaging

Mini Curl Chocolate, 4kg in a carton box

Shelf Life & Storage Condition

24 months from manufacturing date.

Temperature 15-20°C/59 – 68 °F. Relative humidity 70% max.

Protected from air and light; keep in an odourless environment.

Application

For Decoration

Microbiological Information	Specification Limit	Test method
Total Plate Count	5,000 cfu/g max.	AOAC 2015.13
Yeast	50 cfu/g max.	AOAC 2014.05
Mould	50 cfu/g max.	AOAC 2014.05
<i>Enterobacteriaceae</i>	< 5 cfu/g	AOAC 2003.01
<i>E.coli/Coliform</i>	< 5 cfu/g	AOAC 991.14
<i>Staphylococcus aureus</i>	< 5 cfu/g	AOAC 2003.08
<i>Salmonella</i>	Negative/25g	AOAC 2016.01

End Product Specifications Compliance to Food Regulations (Singapore)