

PRODUCT SPECIFICATION

PAT-31WCH

PS-PA-0305 Rev 05

Description

Patissier Artisan 31% White Chocolate

Composition

Sugar, Cocoa Butter, Full Cream Milk Powder, Maltodextrin, Emulsifier: Sunflower Lecithin (E322), Natural Vanilla Flavour

Special Labelling

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

Allergen Information

Milk

Form & Packaging


Buttons, (1kg x 12 packs) or (2.5kg x 6 packs) in stand up pouch with corrugated carton box
 Buttons, 5kg in corrugated carton box with inner polyethylene liner
 Block, (1kg x 10 blocks) or (2.5kg x 10 blocks) in metallised plastic with corrugated carton box
 Neapolitans, wrapped in aluminum foil and laminated paper, (2kg x 8 boxes) in corrugated carton box

Shelf Life & Storage Condition

15 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 Moulding and Enrobing

| Fluidity | Fat Content | Moisture Content |
|---|-------------|------------------|
|  | 38 ± 2 % | 1% max |

| Microbiological Information | Specification Limit |
|------------------------------|---------------------|
| Total Plate Count | 5,000 cfu/g max. |
| Yeast | 50 cfu/g max. |
| Mould | 50 cfu/g max. |
| <i>Enterobacteriaceae</i> | < 5 cfu/g |
| <i>E.coli/Coliform</i> | < 5 cfu/g |
| <i>Staphylococcus aureus</i> | < 5 cfu/g |
| <i>Salmonella</i> | Negative/250g |

End Product Specifications Compliance to Food Regulations (Singapore)

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NUTRITIONAL INFORMATION (calculated)

Per 100g

| Typical | | Units | Lipids | | Units |
|------------------------------|-------|-------|------------------------------------|-------|-------|
| Energy | 582 | kcal | Fatty acids, total saturated | 20.2 | g |
| Energy | 2436 | kJ | Fatty acids, total monounsaturated | 10.7 | g |
| Energy From Fat | 342 | kcal | Fatty acids, total Polyunsaturated | 1.1 | g |
| Protein | 5 | g | Fatty acids, Total Trans | 0.0 | g |
| Total lipid (fat) | 38 | g | Cholesterol | 19.4 | mg |
| Ash | 1 | g | Phytosterols | 0.0 | mg |
| Carbohydrate, by difference | 55 | g | | | |
| Fiber, total dietary | 0 | g | | | |
| Sugars, total | 49 | g | | | |
| Sucrose | 40 | g | | | |
| Vitamins | | Units | Minerals | | Units |
| Vitamin C, Ascorbic Acid | 2.3 | mg | Calcium, Ca | 210.3 | mg |
| Thiamin | 0.0 | mg | Iron, Fe | 0.2 | mg |
| Riboflavin | 0.2 | mg | Magnesium, Mg | 19.9 | mg |
| Niacin | 0.0 | mg | Phosphorus, P | 161.3 | mg |
| Pantothenic Acid | 0.6 | mg | Potassium, K | 267.7 | mg |
| Vitamin B-6 | 0.0 | mg | Sodium, Na | 64.0 | mg |
| Folate, total | 9.8 | mcg | Zinc, Zn | 0.6 | mg |
| Folic acid | 0.0 | mcg | Copper, Cu | 0.0 | mg |
| Folate, food | 0.0 | mcg | Manganese, Mn | 0.0 | mg |
| Vitamin B-12 | 0.5 | mcg | Selenium, Se | 0.0 | mcg |
| Vitamin A, IU | 0.0 | IU | | | |
| Retinol | 124.2 | mcg | | | |
| Vitamin E (alpha-tocopherol) | 1.0 | mg | | | |
| Vitamin D | 0.0 | mcg | | | |
| Vitamin K (phylloquinone) | 0.0 | mcg | | | |