



PRODUCT TECHNICAL SPECIFICATION

SPECIFICATION NO: 55203/0014

ISSUE DATE: 18th December 2018

Product Title	Goldichoc Blended Chocolate Flavour Drops
Pack Size	12.5 kg
Product Code	55203
Description of Product	An all-purpose bakers' coating in drop form, with a smooth texture and rich chocolate appearance and flavour. A free-flowing coating formulated for enrobing work.

Country of Manufacture:	UK
--------------------------------	----

Supplier	R & W Scott, 52 Clyde Street, CARLUKE, ML8 5BD
Phone	01555 777900
Fax	01555 777901

Legal Constraints	The product and packaging comply with all relevant current UK/EU legislation. <i>This product may NOT be classified as "Chocolate" or other reserved descriptions stated within the Cocoa and Chocolate Products Regulations.</i>
--------------------------	--

Ingredients:	Sugar, Palm Oil (Fully Hydrogenated Palm Oil, Palm Oil), Whey Powder (Milk), Fat Reduced Cocoa Powder, Emulsifiers: Soya Lecithin , E476; Salt, Flavouring.
Allergy Advice:	For allergens, including cereals containing gluten, see ingredients in bold .

Composition. Ingredients Declaration.	%	
Sugar	40 - 50	
Palm Oil (Fully Hydrogenated Palm Oil, Palm Oil)	30 - 40	
Whey Powder (from milk)	10 -15	
Fat Reduced Cocoa Powder	5 - 10	
Emulsifiers: Soya Lecithin , PGPR	<1	E322, E476
Salt	<0.1	
Flavouring	<0.1	

Brief Process Description

Raw powders weighed→ Powder refined→ Fat addition→ Emulsifier and Flavour addition → Transfer to Intermediate holding tank→ Line tank→ Temperature control→ Hopper→ Packing.

Metal detection: Fe: 2.0 mm; Non Fe: 2.0 mm; Stainless steel: 3.2 mm

Customer Process.

Heat the coating to around 45°C, using agitation until fully melted. **Under no circumstances** should the coating be heated above **50°C** as this will cause thickening, or in extreme cases burning and discolouration. For **optimum** results we recommend that the product is cooled using a cool room or cooling tunnel, especially if a large surface area or thick layer of coating is applied. As the coating may interact with other components of your product or process, it is essential that full shelf life and production trials are undertaken.

Packaging	All food contact packaging conforms to requirements for Materials and Articles in Contact with Food Regulations
Palletisation	80 per pallet 10 layers 8 per layer All pallets stretch wrapped.
Production Date Code	5 digit code – 1 st & 2 nd = year, 3-5 = day of year
Storage Conditions	Dry, cool ambient conditions, away from heat sources and odorous materials.
Shelf Life (unopened)	12 months

Quality Assurance Parameters: Physical

Test	Method	Standard
Viscosity	Gallenkamp	326 – 339°
Colour	Hunter Lab	L 30.62 +/- 4.00
Particle Size	Micrometer	<45µm

Quality Assurance Parameters: Microbiological AT THE TIME OF MANUFACTURE

Organism	Target	Unacceptable
TVC	<10 000 cfu/g	>10 000 cfu/g
Yeasts & Moulds	<100 cfu/g	>10 000 cfu/g
Enterobacteraceae	<10 cfu/g	>100 cfu/g
E.Coli	ND/ 10g	Present 10g
Salmonella	ND/ 25g	Present 25g

Nutritional Data	
<i>Method: Theoretical</i>	<i>Typical figures per 100g</i>
Energy (kj)	2351
(kcal)	564
Fat (g)	36
of which saturates (g)	31
Carbohydrate (g)	56
of which sugars (g)	54
Protein (g)	3.1
Salt (g)	0.24

Dietary Information <i>Note: this data relates to product ingredients only</i>				
Potential Allergen	Contains (YES / NO)	Processed on same production line (YES / NO)	Present on site (YES / NO)	Comments
Peanuts and derivatives	NO	NO	NO	
Nuts* and derivatives (other than peanuts)	NO	NO	NO	
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) and derivatives	NO	YES	YES	May contain traces of cereals containing gluten due to shared pipework.
Crustaceans / Molluscs	NO	NO	NO	
Fish and fish products	NO	NO	NO	
Egg and derivatives	NO	NO	YES	Whole egg & albumen powders
Milk, milk products and derivatives (including lactose)	YES	YES	YES	Whey powder
Soya and derivatives	YES	YES	YES	Soya lecithin
Sesame Seeds and derivatives	NO	NO	NO	
Celery / celeriac and derivatives	NO	NO	NO	
Mustard and derivatives	NO	NO	NO	
Lupin and derivatives	NO	NO	NO	
Sulphur dioxide/sulphites(>10 mg/Kg)	NO	NO	YES	SO2 above 10ppm is present in some glucose syrups
Other known allergens e.g. Chestnuts, pine nuts	NO	NO	NO	

*Nuts = Almond, Hazelnuts, Walnut, Cashew, Pecan, Brazil Nut, Pistachio, Macadamia and Queensland nut

Other Dietary Information		
	Contains	Comments
Other Cereals and derivatives	NO	
Source of oils	YES	Palm

Colours	NO	
Flavours	YES	Artificial
Materials/ingredients from GM origin	NO	
	Suitable For	Comments
Vegetarians	YES	
Vegans	NO	Whey powder
Kosher	NO	
Halal	NO	

Health & Safety Data

Physical Appearance: A smooth, rich blended chocolate flavour coating.
Non- hazardous to health.

Ingredients: See page one of specification

Intended Use: For coating baked goods.

Storage & Handling: Store in dry, cool ambient conditions.

Occupational Exposure: None, under normal conditions of use at room temperature. Avoid eye contact.

Fire / Explosion Hazards: The product will burn if ignited but under normal conditions of use will present no fire risk.

First Aid Eyes: Flush with plenty of cold water. Seek medical advice if necessary

Skin: Wash with soap and water.

Ingestion: No hazard under normal conditions of use.

Inhalation: No hazard under normal conditions of use.

Spillage: Wash area with detergent and water to avoid slip hazard.

Disposal of Waste: Normal waste disposal in accordance with any relevant legislation e.g. Control of Pollution Act.

Other Hazards: None known

Protective Clothing: Normal for food handling

Information stated herewith is correct to the best of our knowledge at the time of issue

Warranty:

This product is hereby warranted to be of the same nature, substance and quality described and to conform in every respect with the Food Safety Act 1990 as amended, the General Food Regulations 2004 as amended, the Weights and Measures Act 1985 as amended, and with all regulations made under them now in force, so far as these may be applicable to this product.

This specification complies with Regulation (EU) No 1169/2011 on the provision of food information to consumers.

This specification reflects the product at the point of manufacture at R & W Scott and may only be changed upon the written authority of the Technical Department.

Signed:	For and on behalf of R & W Scott <i>S Cheetham</i>
Name:	Sarah Cheetham - Specifications Technologist