



The store behind your bakery

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X605/J DROPS 15KG BAG AP INT

Material: 4001773	EAN-code: 5414477057187 Bag
Commodity Code: 17049030	
Data Sheet Version: 1.0	Valid from (production date): 15.11.2018

Product Description

Selection Blanc, Blanc Selection

Usage Information

Usage rate / recipe

Enrobing, moulding, flavouring, panning or according to customer recipe.

For production of food belonging to category 5.1 Chocolate as defined by European Commission Guidance document describing the food categories in Part E of Annex II to Regulation (EC) No 1333/2008 on Food Additives – Version 5 – June 2017

Legal Declaration

Legal Name: Chocolate

Country of Origin: BE

Ingredient List

sugar, cocoa butter, whole MILK powder, emulsifier (SOY lecithin (E322)), natural vanilla flavouring

Typical Values

Description	Value
Dry cocoa solids	30,0 %
Fat free dry cocoa solids	0,0 %
Dry milk solids	25,0 %
Cocoa Butter	30,0 %
Milk fat	6 %
Fat free dry milk solids	18,0 %

Physical and Chemical Parameters

Method	Description	Specification
C004M001 Thermogravimetry	Moisture	< 1 %

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Reg.office: Enterprise House, 21 Buckle Street, London E1 8NN. Reg No. 2995518

P036M001	Refractometry	Total Fat Content	35,6 - 38,6 %
P006M002	Lazer Diffractor	Fineness (> 30 µm)	< 3 %
P044M001	Viscosimetry	Viscosity Casson	700 - 900 mPa.s
P044M001	Viscosimetry	Yield Value	3 - 9 Pa

Appearance

Description	Appearance
Colour	Creamy White

Nutritional Information (Average per 100 g/product)

The nutritional values are all indicative data. The values originate from theoretical results. The expressed data comprise relevant nutritional components only. Therefore the sum does not equal 100%.

Salt: *Contains naturally occurring salts.*

According to EU Regulation 1169/2011 and its amendments of the European Parliament and of the Council of 25 October 2011.

Total fat	37,1 g
Total saturated fatty acids (SAFA)	22,5 g
Total mono-unsaturated fatty acids (MUFA)	12,8 g
Total poly-unsaturated fatty acids (PUFA)	1,8 g
Trans fatty acids	< 1 %
Cholesterol	25,4 mg
Total carbohydrates	54,3 g
Total starch	0,0 g
Total sugars	54,4 g
Total polyols	0,0 g
Total proteins	6,2 g
Total fibres	0,0 g
Alcohol (ethanol)	0,0 g
Moisture	<1 g
Ashes	1,4 g
Energy in Kcal	575,9 kcal
Energy in kJ	2.401,5 kJ
Sodium (Na)	0,091 g
Salt (Na x 2,5)	0,227 g

Allergen Information

According to EU Regulation 1169/2011 and its amendments of the European Parliament and of the Council of 25 October 2011.

Allergen	As Ingredient	Possible Cross Contamination
Cereals containing Gluten and products thereof	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	-	-
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	+	+
Milk and products thereof (including lactose)	+	+
Nuts and Products thereof	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	-
Sulphur dioxide and sulphites (> 10 ppm)	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

- : Absence + : Presence

Food Contaminants

Raw materials are guaranteed food grade in conformity with the applicable legislation on:

- Mycotoxins (EC regulation 1881/2006 as amended)
- Heavy metals (EC regulation 1881/2006 as amended)
- Pesticide residues (EC regulation 396/2005 as amended)

On its manufactured products, Puratos N.V. monitors contaminants by using a sampling plan based upon risk analysis

Indicative Microbiological Values

Description	Specification
Total Viable Count	< 5000 CFU/g
Yeast	< 50 CFU/g
Mould	< 50 CFU/g
Salmonella	Absence (/25g)
Escherichia coli	Absence (/g)
Total Coliforms	< 10 CFU/g
Enterobacteriaceae	< 10 CFU/g

GMO Labeling Information

The product does not contain ingredients and additives of GM origin and does not require additional labeling (EC regulation 1830/2003 as amended).

Irradiation Information

The product has not been treated with ionising radiation and does not contain irradiated ingredients, no specific labeling is required as set up in EC directive 1999/2 and its amendments

Storage Conditions

Advised Storage Conditions: Store in a dry place (R.H.: max 60%) between 16 and 20°C
Shelf Life Period: 12 Months

Packaging Information

General Info

Packaging	Pallet Description	Pallet	Qty	Unit
Bag 15kg	Plastic industrial pallet	AP (100 x 120)	1.050	kg

Dietary information

Vegans	Non Suitable
Ovo-lacto vegetarians	Suitable
Lacto vegetarian	Suitable
Coeliacs	Suitable
Kosher	Certified
Halal	Suitable
Free from alcohol	Yes
Free from pork	Yes
Organic	No

The above information is provided for our customers only (and we accept no liability to any third parties) and reflect our current knowledge and experience. All products are supplied in accordance with our general terms and conditions for sale. We can accept no liability for the effects of any combinations or mixtures of the product which are not conformed to our recommendations. In using the product our customers are reminded to comply with all relevant legal, administrative and regulatory requirements and procedures relating to its use and the protection of the environment.