TECHNICAL DATA SHEET
Bakestable Confectionery Drops

Product code: 11.21.10.10
Valid from 04.06.2018
Version 1

INGREDIENTS (in descending order)

Ingredients	%-Data (QUID)	E-Number
Sugar		
Fully and partly hydrogenated vegetable fats (palm kernel)		
Fat reduced cocoa powder	16	
Modified starch (maize)		E1422
Emulsifiers:lechitin		
Flavour		

HOW TO USE

Bakestable confectionary drops are used in baking applications and also for decoration. The product should not be melted and udes for coating applications.

SENSORY ASSESSMENT

Colour	Dark brown
Flavour	characteristic
Texture	smooth

CHEMICAL AND PHYSICAL CHARACTERISTICS

Particle size	< 30µ
Fat content min.	29%
Moisture, max	1%
Size of the drops	average drop weight: 0.1 g
	average drop diameter: 7 - 9 mm

MICROBIOLOGICAL CHARACTERISTICS

In accordance with Regulation (EC) No 2073/2005

NUTRITIONAL DECLARATION per 100 g

Energy	**(kJ): 2118**	**(kcal): 506**
Fat	30.1 g	
- of which saturates	28.3 g	
Carbohydrates	57.4 g	
- of which sugars	53.3 g	
Protein	3.8 g	
Salt	0.02 g	

GENETIC MODIFICATION

This product contains no genetically modified ingredients. Therefore it does not require GMO labelling according to the regulation 1829/2003/EC and 1830/2003/EC.

QUALITY ASSURANCE AND FOOD SAFETY

Produced under a combined system HACCP and IFS Version 6.

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

Substances	yes	traces	no
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.			x
Crustaceans and products thereof.			x
Eggs and products thereof.			x
Fish and products thereof.			x
Peanuts and products thereof.			x
Soybeans and products thereof.			x
Milk and products thereof (including lactose).		x	
Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof.			x
Celery and products thereof.			x
Mustard and products thereof.			x
Sesame seeds and products thereof.			x
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.			x
Lupin and products thereof.			x
Molluscs and products thereof.			x

STORAGE

Storage	Store in securely resealed bags at a temperature max. 23 ºC, and at max. 70% humidity in an area free of odors and infestation.
Shelf life:	12 months from the date of production

PACKAGING

Product packaging	Carton box and polyethylene bag.
Net weight	10 kg

Plastic bag			Carton box		Pallet			
Sizes LxW (mm)	Gross weight (kg)	No.of plastic bag	Sizes (mm) LxWxH	Gross weight (kg)	No.of carton box	Height (cm)	Net weight (kg)	Gross weight (kg)
480+2x100x590	0.023	1	380x280x170	0.41	64	140	640	687

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