



PRODUCT TECHNICAL SPECIFICATION

SPECIFICATION NO: 55203 /0013

ISSUE DATE: 25 January 2018

Product Title	<i>Goldichoc Blended Chocolate Flavour Drops 069349</i>
Pack Size	<i>12.5 kg</i>
Product Code	<i>55203</i>

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	<i>R & W Scott, Clyde Street, Carluke, Lanarkshire, Scotland, ML8 5BD</i>
Phone	<i>01555 777900</i>
Fax:	<i>01555 777901</i>

Legal Constraints

The product and packaging comply with all relevant current UK/EU Legislation.

This product may NOT be classified as 'Chocolate' or other reserved description of the Cocoa & Chocolate Products Regulations.

Ingredients:

*Sugar, Palm Oil (Fully Hydrogenated Palm Oil, Palm Oil), Whey Powder (**Milk**), Fat Reduced Cocoa Powder, Emulsifiers: **Soya Lecithin**, E476, Sorbitane Tristearate; Salt, Flavouring.*

Allergens: Please see the ingredients in **bold** text.

Composition. Ingredient Declaration.	%	
<i>Sugar</i>	<i>40 – 45</i>	
<i>Palm Oil (Fully Hydrogenated Palm Oil, Palm Oil)</i>	<i>30 – 35</i>	
<i>Whey Powder (from milk)</i>	<i>10 – 15</i>	
<i>Fat Reduced Cocoa Powder</i>	<i>8.3</i>	
<i>Emulsifiers: Soya Lecithin, PGPR, Sorbitane Tristearate</i>	<i>< 1</i>	<i>E322, E476, E492</i>
<i>Salt</i>	<i>< 0.1</i>	
<i>Flavouring</i>	<i>< 0.1</i>	

Brief Process Description	
<i>Raw powders weighed → Powder refined → Fat addition → Emulsifier and Flavour addition → Transfer to moulding and packing.</i>	
<i>Metal detection: Fe: 2.0 mm; Non Fe: 2.0 mm; Stainless steel: 3.2 mm</i>	
Customer Process.	
<i>Product heated until melted and used to cover bakery/confectionery products.</i>	
Packaging	<i>All food contact packaging conforms to requirements for Materials and Articles in Contact with Food Regulations.</i>
	<i>Rip'n'flow poly bags, heat sealed, with preprinted label and batch coding printed on the line.</i>
Palletisation	<i>40 per pallet; 8 sacks per layer; 5 layers per pallet Shrink wrapped.</i>
Production Date Code	<i>5 digit code - 1st & 2nd = year, 3-5 = day of year</i>
Storage Conditions	<i>Dry, cool ambient conditions, away from heat sources and odorous materials.</i>
Shelf Life (unopened)	<i>12 months</i>

Quality Assurance Parameters: Physical		
Test	Method	Standard
<i>Viscosity</i>	<i>Gallenkamp</i>	<i>330 – 339°</i>
<i>Colour</i>	<i>Hunter Lab</i>	<i>L 30.62 +/- 4.00</i>
<i>Particle size</i>	<i>Micrometer</i>	<i>< 45µm</i>

Quality Assurance Parameters: Microbiological.		
AT THE TIME OF MANUFACTURE		
Organism	Target	Unacceptable
<i>TVC</i>	<i><10 000 cfu/g</i>	<i>>10 000 cfu/g</i>
<i>Yeast's & Moulds</i>	<i><100 cfu/g</i>	<i>>10 000 cfu/g</i>
<i>Enterobacteriaceae</i>	<i><10 cfu/g</i>	<i>>100 cfu/g</i>
<i>E.coli</i>	<i>ND / 1g</i>	<i>Present 1g</i>
<i>Salmonella</i>	<i>ND / 25g</i>	<i>Present 25g</i>

Nutritional Data	
<i>Method: Theoretical</i>	Typical figures per 100g
<i>Energy (kJ)</i>	<i>2312</i>
<i>(kcal)</i>	<i>555</i>
<i>Fat (g)</i>	<i>36</i>
<i>of which Saturates(g)</i>	<i>33</i>
<i>Carbohydrate (g)</i>	<i>54</i>
<i>of which Sugars (g)</i>	<i>54</i>
<i>Protein (g)</i>	<i>3.3</i>
<i>Salt (g)</i>	<i><0.5</i>

Dietary Information <i>Note: this data relates to product ingredients only, if required for "Free From" items – please contact Renshaw Technical Manager prior to use.</i>		
Potential Allergen	Contains (YES / NO)	Comments
Peanuts and derivatives	<i>NO</i>	
Nuts * and derivatives (other than peanuts)	<i>NO</i>	
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) and derivatives	<i>NO</i>	<i>May contain traces of gluten due to shared pipework</i>
Crustaceans / Molluscs	<i>NO</i>	
Fish and fish products	<i>NO</i>	
Egg and derivatives	<i>NO</i>	
Milk, milk products and derivatives (including lactose)	<i>YES</i>	<i>Whey powder</i>
Soya and derivatives	<i>YES</i>	<i>Soya lecithin</i>
Sesame Seeds and derivatives	<i>NO</i>	
Celery / celeriac and derivatives	<i>NO</i>	
Mustard and derivatives	<i>NO</i>	
Lupin and derivatives	<i>NO</i>	
Sulphur dioxide/sulphites (>10 mg/kg)	<i>NO</i>	
Other known allergens e.g. Chestnuts, pine nuts	<i>NO</i>	

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

Other Dietary Information		
	Contains	Comments
<i>Other Cereals and derivatives</i>	<i>NO</i>	
<i>Source of oils</i>	<i>YES</i>	<i>Palm</i>
<i>Colours</i>	<i>NO</i>	
<i>Flavours</i>	<i>YES</i>	<i>Artificial</i>
<i>Materials / ingredients from GM origin</i>	<i>NO</i>	
	Suitable For	Comments
<i>Vegetarians</i>	<i>YES</i>	
<i>Vegans</i>	<i>NO</i>	<i>Whey powder</i>
<i>Kosher</i>	<i>NO</i>	
<i>Halal</i>	<i>Not certified</i>	

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 Hazards: *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 the Food Information Regulation 1169/2011.

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 Renshaw Limited.*

S E Cheetham

Name: *Sarah Cheetham*

Position: *Specification Technologist*