

1. IDENTIFICATION

1.1 Product Name and Code

COMPOUND ZAFIRO MILK

Code: 42209

1.2 Description

Milk compound coating.

Available with certification UTZ, KOSHER and RPSO.

1.3. Composition

SUGAR, FRACTIONATED AND TOTALY HYDROGENATED VEGETAL FAT (palm kernel), WHEY POWDER, FAT REDUCED COCOA POWDER, WHOLE MILK POWDER, EMULSIFIER (E-322 SUN-FLOWER LECITHIN, E-492) AND FLAVOUR.

Dry cocoa solids: 5 % $\pm$ 0,5

2. PACKAGING AND STORAGE

2.1. Expiry date

12 months after manufacturing date.

For tanker reception: Preferably consume 45 days from the receiving data.

2.2. Packaging

Cardboard box with two plastic bag inside, net weight of 10 and 20 kg. Europalet 80 x120 cm.

Plastic bag with net weight of 12 kg. Europalet 80 x120 cm.

Bulk tanker.

2.3. Storage conditions

Keep in a cool and dry place between 14 and 24 °C, R.H. <65%.

Keep the packaging closed after you will open it. Follow the storage conditions.

In bulk, kept in a stainless steel tank for food use at a temperature between 45 ° and 55 ° C with stirring and inert atmosphere.

3. APPLICATION

Heat jacket heat and constant stirring until 45/50°C. Apply to the piece about 38/42°C to obtain the highest quality, drying and shine.

If drying is conducted in a cold tunnel is recommended a tunnel inlet temperature of 4/5°C and out of the tunnel at 10/12°C. RH <55%.

4. TECHNICAL SPECIFICATIONS

4.1 Physical/chemical specifications

Parameter	Range	Method
APPEARANCE	ligh brown solid	E02
TASTE	milk and cocoa	E02
HUMIDITY	< 1,5%	Heater E06
FINESS	< 30 micron	Micrometro E04
VISCOSITY	600 - 1200 mPas	Casson E05
YIELD VALUE	< 4 Pa	Casson E05

4.2 Microbiological specifications

Parameter	Range	Method
Total aerobic	< 10.000 ufc/g	ISO 4833:1991
Enterobacter	< 10 ufc/g	NF-V-08-054
Yeast and Moulds	Maximum 100 ufc/g	ISO 21527:2008
<i>Listeria monocytogenes</i>	Absent /25g	UNE-NE ISO 11290-1
<i>Salmonella spp</i>	Absent /25g	UNE-NE ISO 6579:2003

5. NUTRITIONAL INFORMATION

(Theoretical data according literature sources)

Energy value KJ / Kcal (per 100 g)	2369 KJ/100g	587 Kcal/100g
Total protein (g/100 g)	3,4	± 0,5
Carbohydrates (g/100 g)	53,5	± 2
of which		
Sugars	52,8	± 2
Fat composition (g/100 g)	39,0	± 2
of which		
Saturated	36,5	± 2
Mono unsaturated	1,0	± 0,5
Poly unsaturated	0,6	± 0,05
Trans fatty acids*	< 1%	
Dietary fiber (g/100 g)	1,4	± 0,5
Salt (g/100 g)	0.78	± 0.005

* Percentage based on fat

6. ALLERGENIC CONSTITUENTS

ALLERGENS	CONTAINS	MAY CONTAINS TRACES OF	ABSENCE
Cereals containing gluten (i.e. 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		Lecithin soya	
Milk and products thereof (including lactose)	Lactose and protein		
Nuts i. e. Almond , Hazelnut, Walnut, Cashew, Pecan nut (Carya illinoiesis, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof		Hazelnut	
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 expressed as SO ₂ .			X
Lupin and products thereof			X
Mollusc and products thereof			X

7. G.M.O.

According to regulations CE 1829/2003 and 1830/2003, it does not have to be labelled as "containing GMO material or GMO derived material"

8. IRRADIATED

The ingredients used in our products are not irradiated, nor is the final product.

9. CONTAMINANTS

The product adheres to E.C. Regulation 1881/2006 regarding contaminants.

10. PESTICIDES

The product adheres to E.C. Regulation 396/2005 regarding pesticides.

11. LABELLED

The products are packed according to C.E. 1169/2011.