

1. IDENTIFICATION

1.1 Product Name and Code

ZAFIRO GOLD COMPOUND

Code: 42334

1.2 Description

Caramel compound coating.
Available with certification RSPO, KOSHER and HALAL.

1.3. Composition

FRACTIONATED AND FULLY HYDROGENATED VEGETABLE FAT (palm kernel oil), SUGAR, CARAMEL POWDER (**sweet whey powder, butter**, maltodextrin, sugar, **skimmed milk**), **SKIMMED MILK POWDER**, EMULSIFIER (E-492, E-322 SUNFLOWER LECITHIN, E-472c), FAT REDUCED COCOA POWDER, NATURAL FLAVOUR AND COLOURS ((E-161b, E-160c).

2. PACKAGING AND STORAGE

2.1. Expiry date

9 months after manufacturing date.

2.2. Packaging

Cardboard box with two plastic bags inside, net weight of 10 kg. Europalet 80 x120 cm.
Plastic bag with net weight of 12 kg. Europalet 80 x120 cm.

2.3. Storage conditions

Keep in a cool and dry place between 15 and 25 °C, R.H. <65%.
Keep the packaging closed after being opened. Follow the storage conditions.

3. APPLICATION

Heat the product by heat jacket and stir constantly until 45/50°C. Apply to the piece at about 38/42°C to obtain the highest quality, drying and shine.

If drying is conducted in a cold tunnel, it 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	solid light brown	CG03
TASTE	caramel	CG03
HUMIDITY 115°C	< 1,5%	CG05
FINESS	< 30 microns	Mastersize CG10
VISCOSITY	600 - 1200 mPas	Casson CG08
YIELD VALUE	< 6 Pa	Casson CG08

4.2 Microbiological specifications

Parameter	Range	Method
Total aerobic	< 10.000 ufc/g	UNE-EN ISO 4833:2014
Enterobacter	< 10 ufc/g	ISO 21528-2:2004
Yeast and Moulds	Maximum 100 ufc/g	ISO 21527-2:2008
<i>Listeria monocytogenes</i>	Not detected/25g	PNT 2985
<i>Salmonella spp</i>	Not detected/25g	PNT 2988

5. NUTRITIONAL INFORMATION

(Theoretical data according to literature sources)

Energy value kJ / kcal (per 100 g)	2442 kJ/100g	584 kcal/100g
Total protein (g/100 g)	6,3	± 0,5
Carbohydrates (g/100 g)	50,8	± 2
of which		
Sugars	48,1	± 2
Fat composition (g/100 g)	39,1	± 2
of which		
Saturated	36,1	± 2
Monounsaturated	0,5	± 0,05
Polyunsaturated	0,6	± 0,05
Trans fatty acids*	< 1%	
Fibre (g/100 g)	0,2	± 0,05
Salt (g/100 g)	0,72	± 0,05

* Percentage based on fat

6. ALLERGENIC CONSTITUENTS

ALLERGENS	CONTAINS	MAY CONTAIN	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		X	
Milk and products thereof (including lactose)	X		
Nuts i. e. Almond , Hazelnut, Walnut, Cashew, Pecan nut (Carya illinoensis, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut 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 expressed as SO ₂ .			X
Lupin and products thereof			X
Mollusc and products thereof			X

7. G.M.O.

According to regulations EC 1829/2003, 1830/2003 and subsequent amendments, 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 EU Regulation 2023/915 regarding contaminants and subsequent amendments.

10. PESTICIDES

The product adheres to EC Regulation 396/2005 regarding pesticides and subsequent amendments.

11. LABELLED

The products are packed according to EU 1169/2011 and subsequent amendments.