

 PİMOLİZA GIDA	PRODUCT SPECIFICATION	Doküman No. :	ÜS.54
		Yayın Tarihi :	01.09.2025
		Revizyon No. :	00
		Revizyon Tarihi :	-
		Sayfa No. :	1 / 1

PRODUCT NAME	DECOR CHOCOLATE MILK																				
RAW MATERIALS USED	Sugar(47,25%), Vegetable Oil (Palm Kernel, Palm, E492), Skimmed Milk Powder(21%), Reduced Fat Cocoa Powder (5,5%), Emulsifier (Sunflower Lecithin E322),Vanilla.																				
INSTRUCTIONS FOR USE	It can be used directly as a raw material in bakery products and chocolates in any desired proportion.																				
MICROBIOLOGICAL, CHEMICAL AND PHYSICAL PROPERTIES	PHYSICAL PROPERTIES: Color and Appearance: It should have a distinctive light yellow-cream color; its texture should be smooth and homogeneous. There should be no particles or phase separation. Taste and Odor: It should have the distinctive vanilla taste and smell.Foreign Matter: It should not contain any foreign matter. CHEMICAL PROPERTIES:Moisture: Max 1.5% Ash: Max 2.5% Ph: 6.5 +/- 0.1 Fat Content: 20% +/- 1.0 Fat-Free Cocoa Content: 20% +/- 1.0 Fat-Free Milk D.M.: 2% +/- 0.5 Viscosity: 1.2-2.5 Particle Size: 17-23 mic. MICROBIOLOGICAL PROPERTIES: <table><tr><td></td><td>n</td><td>c</td><td>m</td><td>M</td></tr><tr><td>E. coli*</td><td></td><td></td><td></td><td>< 10¹</td></tr><tr><td>Maya ve Küf (kob/g)</td><td>5</td><td>2</td><td>10²</td><td>10³</td></tr><tr><td>Salmonella</td><td>5</td><td>0</td><td colspan="2">0/25 g-mL</td></tr></table>		n	c	m	M	E. coli*				< 10 ¹	Maya ve Küf (kob/g)	5	2	10 ²	10 ³	Salmonella	5	0	0/25 g-mL	
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Maya ve Küf (kob/g)	5	2	10 ²	10 ³																	
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ANALYSIS FREQUENCY	At least once a year in the product group																				
ALLERGEN	Contains dairy products and hazelnuts. / Non-GMO																				
PACKAGING TYPE	The product is packaged in a 10 kg polypropylene bucket in accordance with the Turkish Food Codex Packaging Regulation.																				
LABEL INFORMATION	a) Name of the food item, b) Ingredients, c) Name, registered trademark, and address of the manufacturer or packaging company, d) Expiration date, specified as day, month, and year. e) Batch number and/or serial number, f) Production permit date and number, registration number, or import control certificate date and number, g) Country of origin, h) Usage information and/or storage conditions, if necessary, i) Product quantity																				
STORAGE CONDITIONS	Keep tightly closed in a cool (18-22°C) and dry place.																				
SHIPPING INFORMATION AND DISTRIBUTION	Products must be shipped free of pests, pest residue, glass, wood, metal, and foreign objects. The top of the vehicle must be clean and covered during transport.																				
SHELF LIFE	Shelf life is 1 year from the date of production.																				
POTENTIAL CONSUMPTION AREA	In the pastry industry, it is used for decoration, and ornamentation in chocolate, cakes, tarts and cupcakes.																				
BUSINESS REGISTRATION NO:	TR-34-K-219574																				
COMPANY NAME:	Pimoliza Gıda Üretim Paz. San. ve Tic. Ltd. Şti.																				
QUALITY SYSTEM:	ISO 22000:2018																				
COUNTRY OF ORIGIN:	TÜRKİYE																				
PRODUCT INFORMATION	Titanium dioxide (E171) has not been used in the production of this product. FREE FROM TITANIUM DIOXIDE(E171).																				

Preparer	Approved by
FOOD SAFETY TEAM LEADER	GENERAL MANAGER PİMOLİZA GIDA ÜRETİM PAZ. SAN. VE TİC. LTD. ŞTİ. Akşabıncı Mh. 3042. Sk. No: 5-7 İç K.Nor 1 Esenyurt / İSTANBUL Esenyurt V.D. 463 082 2159