

Dark Truffle 432 kg (72x6kg) Plastic pail EUR

Item number	536911	
Product type	Truffle with a taste of chocolate. Ready to use as filling and decoration for various types of confectionery and also for manufacturing of filled chocolate. This truffle is produced from segregated palm oil and does not contain any hydrogenated fat.	
Method	For piping or spreading: Optimal temperature +20 to +25°C. For coating: Optimal temperature +30 to +35°C. The temperature should not exceed +40°C.	
Composition	Vegetable fat (palm, shea) and vegetable oil (rape seed), sugar, fat reduced cocoa powder 14%, SKIM MILK powder, emulsifier sunflower lecithin, vanillin.	
Nutritional information per 100 g	Energy value Fat of which saturated Carbohydrate of which saccharides Protein Sodium correspondens to approx	2400kJ, 580kcal 42 g 18 g 43 g 41 g 6,5 g <0,5 g 0,13 g salt
Allergens	Contain milk (skim milk powder, contains lactose), according to regulation 1169/2011/EC.	
GMO Status	The raw materials of this product are not genetically modified organisms (GMO) and they are not produced from GMO. According to regulations 1829/2003/EC and 1830/2003/EC.	
Microbiology Typical values	Total plate count< 1000 cfu/g	x 4 µg/kg
Pesticides/Heavy Metals Typical values	Lead (fat, oil incl. milk fat) max 0,1 mg/kg Cadmium, max 0,2 mg/kg According to EU regulation 1881/2006/EC and 396/2005/EC.	
Storage	To be kept cool and dry. (Max 15°C, max 65% Relative Humidity)	
Other information	SEGREGATED CU-RSPO SCC-827455	

All information and recommendations are based on tests and research believed to be reliable. No guaranty of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Swedish food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.



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Shelf life, months

12

Packaging

6 kg, Plastic pail.

Last modified: Last verified: Printing date: 2022-07-07 2022-07-07

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