

Chockex Premium Dark Vegan PF 500 kg (40x12,5kg) Paper Bag EUR

Item number	521511																
Product type	Tastes like dark chocolate and is used in the same way for coating and dipping. Excellent for decorating and moulding. Produced in the shape of buttons. This product is vegan and made without palm oil.																
Method	Melt the product to at least 45°C. The temperature of the melted coating should not exceed +60°C. The product should not be tempered.																
Composition	Sugar, fully hydrogenated vegetable oil (coconut, rapseed), fat reduced cocoa powder (14,6%), emulsifier sunflower lecithin, natural flavouring.																
Nutritional information per 100 g	<table><tr><td>Energy value</td><td>2350kJ, 570kcal</td></tr><tr><td>Fat</td><td>39 g</td></tr><tr><td>of which saturated</td><td>36 g</td></tr><tr><td>Carbohydrate</td><td>49 g</td></tr><tr><td>of which saccharides</td><td>47 g</td></tr><tr><td>Protein</td><td>3,5 g</td></tr><tr><td>Sodium</td><td><0,5 g</td></tr><tr><td>correspondens to approx</td><td>0,01 g salt</td></tr></table>	Energy value	2350kJ, 570kcal	Fat	39 g	of which saturated	36 g	Carbohydrate	49 g	of which saccharides	47 g	Protein	3,5 g	Sodium	<0,5 g	correspondens to approx	0,01 g salt
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Allergens	May contain traces of milk according to regulations 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	<table><tr><td>Total plate count</td><td>< 1 000 cfu/g</td></tr><tr><td>Yeast</td><td>< 100 cfu/g</td></tr><tr><td>Mould</td><td>< 100 cfu/g</td></tr><tr><td>Enterobacteriaceae</td><td>< 100 cfu/g</td></tr><tr><td>Salmonella</td><td>nea/25a</td></tr></table>	Total plate count	< 1 000 cfu/g	Yeast	< 100 cfu/g	Mould	< 100 cfu/g	Enterobacteriaceae	< 100 cfu/g	Salmonella	nea/25a						
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Pesticides/Heavy Metals	According to regulation 396/2005/EC and 1881/2006/EC.																
Storage	To be stored dry and not above 15°C (max 65 % relative humidity).																
Packaging	500 kg (40x12,5kg). Paper bag.																
Shelf life, months	12																
Other information																	

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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