

**Dark Truffle Vegan PF 432 kg (72x6kg) Plastic pail EUR**

<b>Item number</b>	538101																
<b>Product type</b>	A dark 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 vegan. Produced without palm oil and does not contain any hydrogenated fat.																
<b>Method</b>	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.																
<b>Composition</b>	Sugar, vegetable oil (shea, coconut, rapeseed), fat reduced cocoa powder (18%), emulsifier sunflower lecithin, natural flavouring.																
<b>Nutritional information per 100 g</b>	<table><tr><td>Energy value</td><td>2450kJ, 590kcal</td></tr><tr><td>Fat</td><td>44 g</td></tr><tr><td>of which saturated</td><td>22 g</td></tr><tr><td>Carbohydrate</td><td>41 g</td></tr><tr><td>of which saccharides</td><td>39 g</td></tr><tr><td>Protein</td><td>4,5 g</td></tr><tr><td>Sodium</td><td>&lt;0,5 g</td></tr><tr><td>correspondens to approx</td><td>0,01 g salt</td></tr></table>	Energy value	2450kJ, 590kcal	Fat	44 g	of which saturated	22 g	Carbohydrate	41 g	of which saccharides	39 g	Protein	4,5 g	Sodium	<0,5 g	correspondens to approx	0,01 g salt
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<b>Allergens</b>	May contain traces of milk according to regulations 1169/2011/EC.																
<b>GMO Status</b>	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.																
<b>Microbiology Typical values</b>	<table><tr><td>Total plate count</td><td>&lt; 1 000 cfu/g</td></tr><tr><td>Yeast</td><td>&lt; 100 cfu/g</td></tr><tr><td>Mould</td><td>&lt; 100 cfu/g</td></tr><tr><td>Enterobacteriaceae</td><td>&lt; 100 cfu/g</td></tr><tr><td>Salmonella</td><td>neg/25g</td></tr></table>	Total plate count	< 1 000 cfu/g	Yeast	< 100 cfu/g	Mould	< 100 cfu/g	Enterobacteriaceae	< 100 cfu/g	Salmonella	neg/25g						
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Enterobacteriaceae	< 100 cfu/g																
Salmonella	neg/25g																
<b>Pesticides/Heavy Metals Typical</b>	According to regulation 396/2005/EC and 1881/2006/EC.																
<b>Storage</b>	To be stored dry and not above 15°C (max 65 % relative humidity).																
<b>Packaging</b>	6 kg, Plastic pail.																
<b>Shelf life, months</b>	12																

*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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