



DATA SHEET

Coperture Élite

COPERTURA ÉLITE

EXTRA FONDENTE

PRODUCER	FRUCTITAL S.R.L. Via Circonvallazione, 20 – 10060 Buriasco (TO)	
PRODUCT CODE	PA0409A	
TRADE NAME	COPERTURA ÉLITE EXTRA FONDENTE	DARK CHOCOLATE COATING



GLUTEN FREE



VEGAN

PRODUCT DESCRIPTION	Product for gelato, ice cream and other specialities.
INGREDIENTS: vegetable fat (coconut), sucrose, low fat cocoa powder, cocoa mass, salt, emulsifier: lecithin, artificial flavours.	
May contain: milk, eggs, tree nuts (almonds, coconuts, hazelnuts, pistachios, walnuts), peanuts and soy	
ADVISE	To avoid the appearance of visible mould or unwanted developments of bacteria, once opened, mix the product with clean and dry utensils. Close package after each use. Check the shelf life on package. If the product needs to be heated in the microwave, remove the protective film completely from the packaging.
ADVISED DOSAGE	as per your taste.
SHELF LIFE	36 months (shelf life of the product in its original package). Store in a cool and dry place.

MICROBIOLOGICAL CHARACTERISTICS		ORGANOLEPTIC CHARACTERISTICS	
CBT	< 10000 UFC/g	Appearance	Uniform
Enterobacteriaceae	< 100 UFC/g	Colour	Dark chocolate
Moulds	< 100 UFC/g	Consistency	Liquid at a temperature above 25°C
Yeasts	< 100 UFC/g	Odour and taste	Typical of dark chocolate

CHEMICAL – PHYSICAL CHARACTERISTICS		NUTRITION FACT PER 100 g OF PRODUCT		
Moisture	Max 4%	Energy	618 kcal	2560 kJ
		Fat	52 g	
		of which saturated	45 g	
		Carbohydrate	32 g	
		of which sugars	26 g	
		Protein	5,4 g	
		Salt	0,06 g	

PACKAGING		
	DESCRIPTION	WEIGHT
PRIMARY PACKAGING	Resealable plastic container for heat sealing	8,82 lb (4 kg)
SECONDARY PACKAGING	Microtriple cardboard	2 x 8,82 lb (2 x 4 kg)
Review date: 06/03/2023		