

DATA SHEET

Classic Pastes

CIOCCOLATO NERO DARK

PRODUCER	FRUCTITAL S.R.L. Via Circonvallazione, 20 – 10060 Buriasco (TO)	
PRODUCT CODE	PA0110A	
TRADE NAME	CIOCCOLATO NERO DARK	DARK CHOCOLATE PASTE


GLUTEN FREE

WITHOUT ADDED SUGARS

VEGAN

PRODUCT DESCRIPTION	Product for gelato, ice cream and other specialities.
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INGREDIENTS: low fat cocoa powder, vegetable oil (sunflower), cocoa powder, 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.
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ADVISED DOSAGE	80-100 g/kg.
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SHELF LIFE	30 months (shelf life of the product in its original package). Store in a cool and dry place.
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MICROBIOLOGICAL CHARACTERISTICS		ORGANOLEPTIC CHARACTERISTICS	
CBT	< 10000 UFC/g	Appearance	Uniform
Enterobacteriaceae	< 100 UFC/g	Colour	Dark chocolate
Moulds	< 100 UFC/g	Consistency	Thick and creamy
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	503 kcal 2073 kJ
		Fat	40 g
		of which saturated	8,3 g
		Carbohydrate	7,7 g
		of which sugars	0,6 g
		Protein	14 g
		Salt	0,05 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