



Product Technical Specification

Supplier product code	55321P
Version	0002
Issue date	26-Jan-23
Range	Paramount
Product title	Paramount Dark Drops NH (RSPO MB)
Product description	
An all-purpose bakers' coating with a smooth texture and rich chocolate appearance and flavour. A free flowing coating formulated for enrobing work.	
Pack size:	12.5Kg
UK Commodity Code	18062095
Legal Compliance	
This product, it's hygienic manufacture, food safety, ingredients, packaging, labelling, storage and transportation within our control, conform to all relevant UK/EU legislation in force at the date of manufacture.	
The product is warranted as per the statement included in the sales documentation at time of purchase.	
Signed:	Completed <i>Pauline Froggatt</i>
Name:	Pauline Froggatt
Position:	Quality Systems Manager

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Legal name
Chocolate flavour coating. <i>This product may NOT be classified as "Chocolate" or other reserved descriptions stated within the Cocoa and Chocolate Products Regulations.</i>
Ingredients list
Sugar, Palm Oil, Fat Reduced Cocoa Powder, Fortified Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Whey Powder (Milk), Emulsifiers: Lecithin (Soya), E476; Natural Flavouring.
Allergens: including cereals containing gluten, please see the ingredients in bold text.

Composition	Typical figures %
Sugar	35 - 40
Palm Oil (palm and palm kernel oil blend)	30 - 35
Fat Reduced Cocoa Powder	10 - 15
Fortified Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamine)	10 - 15
Whey Powder	5 - 10
Emulsifier: Soya Lecithin (E322) (Soya, Sunflower or Rapeseed Lecithin)	<1
Emulsifier: PGPR (E476)	
Natural Flavouring	<0.1

Countries of origin - available upon request

Palm oil details

Contains components sourced from Palm Oil/Palm Kernel Oil and/ or derivatives	Mass Balance Palm/Palm Kernel Oil Blend
RSPO information	2-0995-19-000-00 RSPO Chain of Custody
Rainforest Alliance Accreditation	This product does not contain certified cocoa.

Nutritional

Method: Calculated	Typical figures per 100 g
Energy (kJ/kcal)	2317 / 556
Fat (g)	35
of which saturates (g)	29
Carbohydrates (g)	53
of which sugars (g)	43
Protein (g)	5.0
Salt (g)	0.1

Dietary information

	Suitable for	Comments
Vegetarians	Yes	

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Vegans	No	Whey powder
Kosher	No	Not Certified
Halal	Yes	Not Certified

Genetically modified materials

To the best of our knowledge, this product is not made from genetically modified material and does not use processing aids or additives which are genetically modified. A GM policy is available on request.

Irradiated materials

This product does not contain any ingredients that have been treated with ionising radiation.

Nanomaterials

This product does not contain any engineered nanomaterials.

Shelf life: unopened

9 months from date of manufacture.

Shelf life: opened

Once opened, it is the responsibility of our customers to establish the maximum permitted time until all material should be used. This will depend on their specific environment, practices and procedures.

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Free From claims				
We do not make any "Free From" claims for our products as we do not conduct any validation testing.				
Substances or products causing allergies or intolerances				
Substance	Product ingredient contains?	Used on same production line?	Used in same Factory	Comments
Cereals containing gluten, wheat and products thereof	Yes	Yes	Yes	Fortified wheat flour
except: wheat based glucose syrups including dextrose.	No	No	Yes	Exempt from allergen labelling
Cereals containing gluten: Barley and products thereof	No	Yes	Yes	malt barley, product may contain due to shared pipework
Cereals containing gluten: oats, rye, kamut, spelt and products thereof	No	No	No	
Crustaceans and products thereof	No	No	No	
Eggs and products thereof	No	No	Yes	Dried egg white, liquid egg
Fish and products thereof	No	No	No	
Peanuts and products thereof	No	No	No	
Soybeans and products thereof	Yes	Yes	Yes	Lecithins
Milk and products thereof, including lactose	Yes	Yes	Yes	Whey powder
Nuts: Almonds; hazelnuts; walnuts; cashews; pecan nuts; Brazil nuts; pistachio nuts; macademia	No	No	No	
Celery and products thereof	No	No	No	
Mustard and products thereof	No	No	No	
Sesame seeds and products thereof	No	No	No	
Sulphur dioxide and sulphites > 10 mg/kg	No	No	Yes	Present in some glucose syrups at levels >10ppm

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Lupin and products thereof	No	No	No	
Molluscs and products thereof	No	No	No	

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Microbiological testing		
At the time of manufacture		
Organism	Target	Maximum
TVC	<10,000 cfu/g	10,000 cfu/g
Yeasts & Moulds	<100 cfu/g	100 cfu/g
Enterobacteraceae	<10 cfu/g	100 cfu/g
E.coli	<10 cfu/g	10 cfu/g
Salmonella	Not detected in 25g	N/A
UKAS methodology used at external ISO 17025 accredited laboratory. Test frequency based on risk assessment. Every batch is sent for Enterobacteriaceae & Salmonella. Other micro is conducted annually.		
Chemical		
Test	Method	Standard
N/A	N/A	N/A
Physical		
Appearance	Organoleptic	Light brown coloured buttons
Flavour	Organoleptic	Dark chocolate flavour. Free from off flavours or taints.
Texture	Organoleptic	Smooth, melts in your mouth.
Aroma	Organoleptic	Cocoa. Free from off aromas or taints.
Colour	By Hunter Lab Colorimeter	L 22.00 +/- 4.00
Viscosity	By Gallenkamp	315 - 325°
Particle Size	Micrometer	<60µm

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Brief process description

Raw powders weighed → Powder refined → Fat & Flavour addition → Emulsifier addition → Transfer to holding tank → Line tank → Temperature controlled → Hopper → Packed.

Overview of HACCP - available upon request

Metal detection

Checked at start up, every hour and end of each packing run: 2.0mm Ferrous, 2.0mm Non-Ferrous, 3.2mm Stainless Steel test pieces.

Sieves

Checked at start and end of each production run: 2mm filter and magnet.
Checked annually: 3000 gauss magnet.

Pallet Configuration

8 bags per layer, 10 layers high, 80 bags per pallet

Packaging

Packed into a 100µm MDPE bag with blue inner. Label applied to each bag.
8 bags per layer, 10 layers high, 80 bags per pallet. All pallets shrink/stretched wrapped.

Recycling information

PE lined bag - chehck locally for recycling

Production date code

5 digit coc
In the eve

Best before end
date: MMM YYYY

Production date code: 5
digit code 1st & 2nd = year,
3rd – 5th = day of year

B.B.E: Dec 2016 16074

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Health & safety data		
Physical Appearance	Dark brown coloured buttons.	
Ingredients	See ingredients section of the specification.	
Intended use	For bakery use.	
Storage & Handling	See specification.	
Occupational exposure hazards	None, under normal conditions of use at room temperature. Avoid eye contact.	
Fire/explosion hazard	The product will burn if ignited, but under normal conditions of use, will present no fire risk.	
First Aid	Eyes:	Flush with plenty of water. Seek medical advice if needed.
	Skin:	Wash with soap and water.
	Ingestion:	No hazard under normal conditions of use.
	Inhalation:	No hazard under normal conditions of use.

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Handling and usage instructions

Possible applications:

Moulding, coating, enrobing, dipping, flavouring butter creams and spinning.

Recommended storage

Product should be stored in a clean, dry (relative humidity max. 70%) odourless environment. Storage temperature: 12° - 20°C. The shelf life of this product is recommended provided the packaging remains unopened and product is stored correctly. It is the responsibility of our customers to carefully consider and establish that the product lasts for the required shelf life of their end products.

Recommended handling and processing:

a) Opening

Once opened, it is the responsibility of our customers to establish the maximum permitted time until all material should be used. This will depend on their specific environment, practices and procedures.

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b) Unused material

Any unused material should immediately be sealed, expelling as much air as possible; then stored in an airtight container for later use.

It is the responsibility of our customers to carefully consider and establish that any re-sealed material is fit for purpose when using it.

c) Melting

Heat the coating to 45°C to 50°C, using agitation to ensure all the fat crystals are melted. Under no circumstances should the coating be heated above 50°C as this will cause thickening, or in extreme cases burning and discolouration.

d) Handling

Before using the coating allow the temperature to drop to 40°C - 45°C, to ensure the formation of stable fat crystals.

e) Cooling

For optimum results we recommend that the product is cooled using a cool room or cooling tunnel, especially if a large surface area or thick layer of coating is applied.

If a cooling tunnel is not available, leave to set in a cool, dry room with a maximum temperature of 18°C, allowing for adequate cool air circulation.

f) Remelting

It is not advisable to repeatedly set and re-heat coatings, as coatings will tend to thicken.

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g) Addition of oil or emulsifiers

If adding oil or emulsifier to a coating to adjust viscosity; ensure that the emulsifier and oil are compatible with the coating.

Do not add water to thin coatings.

h) Addition of flavour & colours

If adding flavour or colour, always ensure flavours and colours used are oil based.

If air conditioning is not available, use fans to assist the flow of cool air together with a dehumidifier to reduce humidity.

Rework

Ensure rework is not overexposed to air or moisture causing thickening of the coating. Where material is reworked this should not be contaminated.

Rework material should be stored as per unopened material and used within a short period of time.

It is the responsibility of our customers to carefully consider and establish that any re-work material is fit for purpose and that the maximum permitted time until all material should be used when using it, depending on their specific environment, practices and procedures.

Things to be aware of:

a) Fat bloom – white discolouration on surface of coating

Ensure correct melting and usage temperature of coatings.

Ensure sufficient cooling and setting temperature of coatings.

Ensure correct storage conditions of finished products.

b) Sugar bloom

Sugar bloom is caused by moisture coming into contact with the compound, as the water dries, the dissolved sugar crystallises and precipitates onto the surface of the compound. The resulting small sugar crystals give the compound a dusty appearance.

c) Drop size

Drops can vary from batch and have no specified size or shape, due to method of manufacture.

d) Bar size

Bars are consistent in terms of dimensions.

e) Bake stability

Coatings are not bake stable and therefore should not be included in unbaked bakery products such as cookie dough.

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