

Product Specification

NO UPDATE SERVICE!

Product-No. 2.03035.114

Product-Name Fond Chocolate

Description	:	Stabilizer for fresh cream
Description	:	Instant powder mix for fresh cream, chocolate flavour.
Application	:	cutstable creamfilling and dessert creams for pastry products, tarts, desserts, mousses, in combination with yoghurt, quark, fruit juice or wine.
Sensory data	:	appearance : fine granulated, brown taste/odour : sweet, typical chocolate in application
Ingredients	:	sugar, low fat cocoa powder (23%) (contains soyalecithin), dried glucose syrup, gelatine (beef), flavouring, salt, acidity regulator calcium phosphate (E341)
nutritional value	:	average values in 100 g energy : 1457 kJ / 348 kcal protein : 13,2 g carbohydrates: 67,6 g fat : 2,8 g
Further Information	:	MAXIMUM CONTENT OF TRACE METALS (MG/KG) As < 0.2 - Pb < 0.5 - Cd < 0.05 - Cu < 10 - Hg < 0.01 - Zn < 20 Permitted in the EC This product contains additives which conform in every respect with the EC regulations relating to additives in foodstuffs.
Basic recipe	:	250 g Fond 200 g water 1000 g cream (28 - 32 % fat)
Consistency	:	powder
Cocoa	:	23 %
<u>Analytical Data</u>		
water (dry loss)	:	<= 4 %
Bulk density	:	550 g/l (500 - 600)
<u>Technological information</u>		
Freeze stable	:	yes

Packaging relevant data

Packaging/Content	:	Cardbox with aluminium bags 2x2,5kg
Microbiology	:	total viable count : max. 50.000 in 1 g yeasts : max. 100 in 1 g moulds : max. 100 in 1 g

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	e. coli	: negative	in 1 g
	coliform bacteria	: negative	in 0,1 g
	salmonella	: negative	in 25 g

shelf life : At 18°-24° C: 2 years (from production date)

For : **Mustermann, Musterort**
Your Contactperson : **Peipp, Heinrich, Telephone: +49 6151/3522-9568/Fax: -8967**

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