

Item n°:	PF1281	CHOCOLATE GLAZE
Issued:	15-01-21	

I. PRODUCT INFORMATION

Description	<p>This glaze is produced with real couverture chocolate and is based on a traditional home-made recipe. The high viscosity of the product enables you to easily apply a thin layer, with a perfect shiny result.</p> <p>The chocolate glaze is made from 9.3% cocoa powder in combination with 10.3% real Belgian chocolate. By using cocoa powder, we developed a product with a deep chic black colour, and by using real chocolate we reach the perfect texture and taste.</p> <p>The product has a well-balanced sweetness. The chocolate glaze will set perfectly and not run off.</p>
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Instructions of use	Ready to use product. The product is bakestable and freeze/thaw stable. Heat the product in a pan at 40-45°C. Stir to avoid air bubbles. The product may also be heated in the microwave.
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Ingredients list	Ingredient	E-number	Origin	Quantity (%)
	Glucose syrup		B, F	41,0
	Water		B	17,4
	Sugar		B	15,8
	Dark couverture chocolate (Min cocoa:70,5%) : (cocoa mass, sugar, fat reduced cocoa powder, emulsifier: soy lecithin, natural vanilla flavouring).			10,3
	Fat reduced cocoa powder		100	9,3
Humectant	Glycerol	E422	DE, F, B, NL, ES, IT, DK, SE,	5,2
Acid	Glucono delta lactone	E575	CN	<1
Emulsifier	Soy lecithin	E322	IN	<1
Gelling agent	Pectin	E440	DK	<1
Preservative	Potassium sorbate	E202	CN	<1

Packaging	Net weight (kg)	5
	Gross weight (kg)	5,43
	Type of packaging	Plastic pail (PP)

Shelf-life	18 months	Storage conditions	Clean, dry and cool conditions (<20°C)
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II. Physical / chemical parameters

	Min	Target	Max
BRIX	70	72	74
PH	5,2	5,5	5,8

III. Microbiological specifications

TPC	< 10.000 / g
Yeasts	< 500 / g
Moulds	< 100 / g
E. coli	< 10 / g
Salmonella	0 / 25g
Enterobacteria	< 10 / g
Staph. Supposed pathogenic	< 10 / g
B. cereus	< 10 / g

IV. Nutrition

Energy (Kcal)	306,6	Protein (g/100g)	2,8
Energy (KJ)	1293,9	Fibre (g/100g)	4,7
Carbohydrates (g/100g)	59,5	Salt (g/100g)	0,256
of which sugar (g/100g)	43,3	Sodium (mg/100g)	100,7
Fat (g/100g)	5,3		
of which saturates (g/100g)	2,4		

V. Food intolerance (ALBA List)

Cow's milk protein	?	Nut oil	N
Lactose	?	Peanuts	N
Chicken's egg	N	Peanut oil	N
Soy protein	Y	Sesame	N
Soy oil	Y	Sesame oil	N
Gluten	N	Glutamate	N
Wheat	N	Sulphite (E220-E227)	?
Rye	N	Benzoic acid and parabens (E210-E219)	N
Beef	N	AZO dyes	N
Pork	N	Tartrazine (E102)	N
Chicken	N	Cinnamon	N
Fish	N	Vanillin	Y
Shellfish & crustaceans	N	Coriander	N
Maize	N	Celery	N
Cocoa	Y	Umbelliferae	N
Yeast	N	Carrot	N
Legumes/pulses	N	Lupine	N
Nuts	N	Mustard	N
Milk constituents	?	Wheat flour	N
Milk powder	?	Wheat meal	N
Soy lecithin	Y	Wheat starch	N
Soy flour	N	Breadcrumbs	N
Soy meal	N	Egg yolk	N
Y present	"N" absent	? Could contain traces or uncertain	

VI. Additional information

GMO	All the materials are GMO free and they are in conformity with the EU directives 1139/98, 258/7, 49/2000, amended by 1829/2003 and 1830/2003.
Radiation	The product is free from ionized ingredient.
Contaminants	Bakbel products are conform to EU regulations 1881/2006 + later amendments and 396/2005 and later amendments regarding contaminants, pesticides, heavy metal and mycotoxins residues.
Special diet	Bakbel products are all suitable for vegetarians and vegans. They are also halal and kosher certified.
Custom tariff code	1806 20 95

VII. Authorization

This document is issued upon request and is therefore electronically signed.

Signed by: Isabelle Schietaert
On the: 15-01-2021