

## TECHNICAL DATA SHEET

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### 1. IDENTIFICATION

#### 1.1 Product Name and Code

#### BLACK COATING

#### 1.2 Description

Dark compound coating.  
Available with certification UTZ, RSPO, Kosher and Halal.

#### 1.3. Composition

SUGAR, PARTIALLY HYDROGENATED VEGETABLE FAT (palm kernel), FAT REDUCED COCOA POWDER, EMULSIFIER (E-492, E-322 SUN-FLOWER LECITHIN, E-476) AND FLAVOUR.

Dry cocoa solids: 16 % minimum

### 2. PACKAGING AND STORAGE

#### 2.1. Expiry date

12 months after manufacturing date.

#### 2.2. Packaging

Cardboard box with two plastic bag inside, net weight of 10 kg.

#### 2.3. Storage conditions

Keep in a cool and dry place between 15 and 25 °C, R.H. <65%.  
Keep the packaging closed after you will open it. Follow the storage conditions.

### 3. APPLICATION

Heat jacket heat and constant stirring until 45/50°C. Apply to the piece about 38/42°C to obtain the highest quality, drying and shine. If drying is conducted in a cold tunnel is recommended a tunnel inlet temperature of 4/5°C and out of the tunnel at 10/12°C. RH <55%.

### 4. TECHNICAL SPECIFICATIONS

#### 4.1 Physical/chemical specifications

Parameter	Range	Method
APPEARANCE	dark brown	CG03
TASTE	bitter cocoa	CG03
HUMIDITY	< 1,5%	CG05
FINESS	< 30 micron	Mastersize CG10
VISCOSITY	400 - 1200 mPa.s	Casson CG08
YIELD VALUE	< 4 Pa	Casson CG08

#### 4.2 Microbiological specifications

Parameter	Range	Method
Total aerobic	< 10.000 ufc/g	UNE-EN ISO 4833:2014
Enterobacter	< 10 ufc/g	ISO 21528-2:2004
Yeast and Moulds	Maximum 100 ufc/g	ISO 21527-2:2008
<i>Listeria monocytogenes</i>	Absent /25g	PNT 2985
<i>Salmonella spp</i>	Absent /25g	PNT 2988

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### 5. NUTRITIONAL INFORMATION

(Theoretical data according literature sources)

Energy value KJ / Kcal (per 100 g)	2397 kJ/100g	574 kcal/100g	Range
Total protein (g/100 g)	3,9		± 0,5
Carbohydrates (g/100 g)	51,1		± 2
of which			
Sugars	48,2		± 2
Fat composition (g/100 g)	37,8		± 2
of which			
Saturated	34,7		± 2
Mono unsaturated	1,7		± 0,5
Poly insaturated	0,5		± 0,05
Trans fatty acids*	< 2%		
Dietary fiber (g/100 g)	4,9		± 0,5
Salt (g/100 g)	0,14		± 0,05

\* Percentage based on fat

### 6. ALLERGENIC CONSTITUENTS

ALLERGENS	CONTAINS	MAY CONTAIN	ABSENCE
Cereals containing gluten ( i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof			X
Crustaceans and products thereof			X
Eggs and products thereof			X
Fish and products thereof			X
Peanuts and products thereof			X
Soybeans and products thereof		Soya lecithin	
Milk and products thereof (including lactose)		Lactose and protein	
Nuts i. e. Almond , Hazelnut, Walnut, Cashew, Pecan nut (Carya illinoensis, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof		Hazelnut	
Celery and products thereof			X
Mustard and products thereof			X
Sesame seeds and products thereof			X
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO <sub>2</sub> .			X
Lupin and products thereof			X
Mollusc and products thereof			X

### 7. G.M.O.

According to regulations CE 1829/2003 and 1830/2003, it does not have to be labelled as "containing GMO material or GMO derived material".

### 8. IRRADIATED

The ingredients used in our products are not irradiated, nor is the final product.

### 9. CONTAMINANTS

The product adheres to E.C. Regulation 1881/2006 regarding contaminants.

### 10. PESTICIDES

The product adheres to E.C. Regulation 396/2005 regarding pesticides.

### 11. LABELLED

The products are packed according to C.E. 1169/2011.