

 Code:
 01070606
 MOUSSE CHOCOLATE DARK 6

 State:
 Approved by RAQ on
 08/05/2017

Product description

preparation based on powdered chocolate (70%) for the production of chocolate mousse.

Sales name

semifinished confectionery product.

Ingredients

powdered chocolate (sugar, cocoa, natural flavouring.) 70%, vegetable fat (palm), glucose syrup, skimmed MILK powder, emulsifier: E472a, MILK proteins, salt.

May contain traces of SOYA.

Microbiological standards

aerobic plate count (1)	10000 CFU/g max.
yeasts (2)	50 CFU/g max.
molds (2)	50 CFU/g max.
coliforms (3)	none detected/g
E.coli (4)	none detected/g
salmonella (5)	none detected/25g

(1) ISO 4833:91
 (2) ISO 7954:87
 (3) ISO 4832:91
 (4) ISO 16649-2:01
 (5) ISO 6579:93

Storage & shelf-life

at least two years in original package in cool (20°C max.), dry storage.

Packaging 6 kg carton containing 6 polythene bags of 1 kg net. **Directions to use** preparation for chocolate mousse 1000 g milk 1250 g Printed on 9/10/2022 16:57 Mod. D-09-01/01 rev.3 del 13/05/2019 PAGE 1 of 4 Uff. commerciali / amministrativi: irca S.p.A. Note: the provided informations are based on our research Sede legale: Via degli Orsini, 5 and on our best knowledges; we recommend to the users to Viale Danimarca, 30 - Gallarate (VA) 21013 Gallarate (VA) Tel. +39 0331 284111 - Telefax +39 0331 772600 carry out their own tests to determine if the product is

suitable for their particular purposes in their operational

conditions

website: http://www.irca.eu - email: info@irca.eu



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Add the milk to the mousse preparation and mix at high speed with a whisk for 5 minutes. Put in the apposite moulds and place in the refrigerator for at least 2 hours.

Nutritional information

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g (OBTAINED BY CALCULATION)

1. Energy	466 kcal
	1949 kJ
2. Protein (N*6.25)	7 g
3. Carbohydrate	58.9 g
of which sugars	55.1 g
starch	3.8 g
4. Fat	20.7 g
of which saturated	11.2 g
5. Food fibre	7.7 g
6. Salt	0.1 g

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Allergens

ACCORDING TO WHAT STATED IN THE LEGISLATION 2003/89/EC:

Cereals containing gluten and products thereof				Π
Crustaceans and products thereof				П
Eggs and products thereof				П
Fish and products thereof				T
Peanuts and products thereof				Γ
Soybeans and products thereof:			CC	1
Milk and products thereof (including lactose)	x	skimmed milk powder, milk proteins		
Nuts and products thereof				Γ
Celery and product thereof				Γ
Mustard and products thereof				T
Sesame seeds and products thereof				Γ
Sulphur dioxide and sulphites at conc. of more than 10 mg/kg				Γ
Lupin and products thereof				Τ
Molluscs and products thereof				

Key: X = present; (ingredient which contains it)
CC = the presence due to cross contamination cannot be excluded.

Certifications

Preferential Origin for European Customs Code

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Statements

<u>GMO Statement</u>

Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 - 1830/2003 concerning traceability and labelling of genetically modified organism.

HACCP Statement

This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

<u>Ionizing Radiation Statement</u> This product is not treated with ionizing radiation in any production steps.

<u>Stratement on Packaging Materials</u> The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequest amendments and additions.

<u>Traceability</u> Product traceability is made according to Regulation (EC) 178/2002.

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