

1. IDENTIFICATION

1.1 Product Name and Code

ZAFIRO MILK

Code: 42209

1.2 Description

Milk compound coating.

Available with certification Rainforest Alliance, RSPO and Kosher.

1.3. Composition

SUGAR, FRACTIONATED AND FULLY HYDROGENATED VEGETABLE FAT (Palm kernel oil), **WHEY MILK POWDER**, FAT REDUCED COCOA POWDER, **WHOLE MILK POWDER**, EMULSIFIER (E-492, E-322 SUNFLOWER LECITHIN) AND FLAVOURS.

Dry cocoa solids: 5 % \pm 0,5



2. PACKAGING AND STORAGE

2.1. Expiry date

12 months after manufacturing date.

For tanker reception: Preferably consume 45 days from the receiving data.

2.2. Packaging

Cardboard box with two plastic bag inside, net weight of 10 and 20 kg. Europalet 80 x120 cm.

Plastic bag with net weight of 12 kg. Europalet 80 x120 cm.

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 the product by heat jacket and stir constantly until 45/50°C. Apply to the piece at about 38/42°C to obtain the highest quality, drying and shine.

If drying is conducted in a cold tunnel, it 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	ligh brown solid	CG03
TASTE	milk and cocoa	CG03
HUMIDITY	< 1,5%	CG05
FINESS	< 30 microns	Mastersize CG10
VISCOSITY	600 - 1200 mPas	Casson CG08
YIELD VALUE	< 4 Pa	Casson CG08

4.2 Microbiological specifications

Parameter	Range	Method
Total aerobic	< 10.000 ufc/g	ISO 4833-1:2013
Enterobacter	< 10 ufc/g	ISO 21528-2:2017
Yeast and Moulds	Maximum 100 ufc/g	NF V08-059:2002
<i>Listeria monocytogenes</i>	Not detected/25g	PNTA0153
<i>Salmonella spp</i>	Not detected/25g	PNTA0216

5. NUTRITIONAL INFORMATION

(Theoretical data according literature sources)

Energy value kJ / kcal (per 100 g)	2397 kJ/100g	594 kcal/100g	Range
Total protein (g/100 g)	3,5		± 0,5
Carbohydrates (g/100 g)	53,6		± 2
of which			
Sugars	52,7		± 2
Fat composition (g/100 g)	39,8		± 2
of which			
Saturated	37,3		± 2
Monounsaturated	0,9		± 0,05
Polyunsaturated	0,5		± 0,05
Trans fatty acids*	< 1%		
Fibre (g/100 g)	1,6		± 0,5
Salt (g/100 g)	0,53		± 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		X	
Milk and products thereof (including lactose)	X		
Nuts i. e. Almond , Hazelnut, Walnut, Cashew, Pecan nut (Carya illinoensis, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof		X	
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 ₂ .			X
Lupin and products thereof			X
Mollusc and products thereof			X

7. G.M.O.

According to regulations EC 1829/2003, 1830/2003 and subsequent amendments, 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 EU Regulation 2023/915 regarding contaminants and subsequent amendments.

10. PESTICIDES

The product adheres to EC Regulation 396/2005 regarding pesticides and subsequent amendments.

11. LABELLED

The products are packed according to EU 1169/2011 and subsequent amendments.