

PRODUCT INFORMATIONvalid from: 20.02.2014printed: 19.01.2015**1. Product**

Product name: Massa Ticino Tropic Art. No.: 50311
Description: White decoration paste for tropical climate
Product name by customer: - Art. Nr.:

2. Legal denomination

White icing

3. Person in charge of questions regarding declaration

Roman Arbeit (roman_arheit@barry-callebaut.com)

4. Identification for customer

Lot - No.: Code
Production date: yes no date code
Expiry date: yes no date code
Continuous production: yes no

5. Packaging

Packing material inside: Polyethylene bag, seal of PP/ PET
Packing material outside: Polypropylene pail
Packing: Pail, 7 kg net

6. Storage conditions / Shelf life

Storage temperature: = 15 - 18 °C
Relative humidity: ≤ 65 %
Shelf life after production: 12 months when storing at above mentioned conditions

7. Declaration (in quantitatively decreasing order)

Sugar, glucose sirup (wheat), water, hydrogenated vegetable fat (palmkernel), tragacanth, vegetable oil (sunflower), glycerol, citric acid, vanillin (an artificial flavor).

8. Composition (ingredients and additives)

<i>Ingredients:</i>	<i>%</i>
Sugar	78.5
Glucose sirup (81.5 ° Brix) (wheat)	10
Water	5.5
Hydrogenated vegetable fat (palm kernel)	4
Vegetable oil (sunflower)	< 1
-	0
-	0
-	0
-	0
-	0
-	0
-	0
-	0
-	0
-	0

<i>Additives:</i>	<i>E - No.:</i>	<i>%</i>
Tragacanth (gelling agent)	E413	< 1
Glycerol (humectant)	E422	< 1
Citric acid (acid)	E330	< 1
Artificial flavor (Vanillin)	-	< 1
-	-	0
-	-	0
-	-	0
-	-	0
-	-	0
-	-	0
-	-	0
-	-	0
-	-	0
-	-	0
-	-	0

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9. Main ingredients for customs purposes

Sugar	<u>78.3</u> %	Milk protein	- <u> </u> %	Veget. fats	<u>4.93</u> %
Dry cocoa solids	- <u> </u> %	Milk fat	- <u> </u> %	-	- <u> </u> %
Cocoa butter	- <u> </u> %	Milk solids	- <u> </u> %	-	- <u> </u> %
Invert sugar	- <u> </u> %	Starch	- <u> </u> %	-	- <u> </u> %
Glucose	<u>1.24</u> %	Alcohol	- <u> </u> %	-	- <u> </u> %
Fructose	- <u> </u> %	Coffee	- <u> </u> %	-	- <u> </u> %
Swiss Custom tariff: <u>1704.9091</u>					

10. Nutritional information calculated

Protein	<u>< 0.5</u> %	Energy value		Sugars	<u>80.5</u> %
Total Carbohydrates	<u>86</u> %	kJ / 100 g:	<u>1658</u>	Fibers	<u>1</u> %
Total Fat	<u>4.9</u> %	kcal / 100 g:	<u>396</u>	Sodium	<u>< 0.005</u> %
Saturated FA	<u>4.1</u> %			-	<u>0</u> %
Trans FA	<u>0.05</u> %				

11. Suitability for certain groups of consumers

Suitable for vegetarians	<input checked="" type="checkbox"/>	This product is Kosher	<input type="checkbox"/>
Suitable for vegans	<input checked="" type="checkbox"/>	This product is Halal	<input type="checkbox"/>

12. Sensory evaluation

Odour:	<u>Slightly of vanilla</u>
Taste:	<u>Sweet, slightly of vanilla</u>
Appearance / Colour:	<u>White</u>
Texture:	<u>Kneadable mass</u>

13. Analytical values

	value:	tolerance: + / -	method:
<u>Water content [%]</u>	<u>8</u>	<u>1</u>	<u>D-QS-Ana-AA029</u>
-	-	-	-
-	-	-	-
-	-	-	-
-	-	-	-
-	-	-	-
-	-	-	-
-	-	-	-
-	-	-	-

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14. Microbiological values

	n	c	limit value:		method:
Total aerobic mesophilic count	5	2	1000/g	5000/g	ISO4833
Yeast	5	2	10/g	50/g	ISO7954
Mould	5	2	10/g	50/g	ISO7954
Enterobacteriaceae	5	2	0/g	10/g	ISO21528-2
Coliformes	5	2	0/g	10/g	ISO4832
E. Coli	5	0	0/g	0/g	ISO16649-2
Salmonella	15	0	0/25g	0/25g	ISO6579
Osmo. Mould	5	0	0/g	0/g	D-QS-Mik-AA011

15. Allergens

May contain hazelnuts, almonds and soya.

16. Country of production

Product made in Switzerland.

17. Comments

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Quality Assurance Manager

Roman Arbeit