

105107 Cocoa Butter Velvety Spray, White Chocolate



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Brand: Decorum



Description: Provide velvety colored effect on food product in particular cold dessert, mousses and semifreddo. May be used also for chocolate showpieces.

Ingredients: Cocoa butter, N-butane, Propane, Titanium dioxide, Iso-butane, FD & C Yellow No. 5

Net Weight: Per bottle: 400 ml / 13.53 fl oz

Min. Selling Unit: 1 bottle = 400 ml / 13.53 fl oz

Master Selling Unit: 12 bottles = Master box

Preparation: Shake well and keep the product at room temperature (about 77°F or 25°C) for at least 2 hours before using
Make sure that the product is liquefied, if it is not, warm up the can at a temperature of maximum 95 °F (35 °C) in hot water to melt the cocoa butter and spray on products. Spray a thin and homogeneous layer of product on the surface to be treated from a distance of about 8 inches (20 cm). After the use, turn upside down the spray can and spray for a few seconds in order to clean the actuator. Clean the nozzle with hot water or after using the product or if it does not spray evenly

Application: To cool or freeze food surfaces, (i.e., chocolate show pieces and or dessert
Spray a thin and homogeneous layer of Freeze Spray on the surface from a distance of about 8 inches or 20 cm

Precautions Do not ingest directly. For food use only. For food products allowed to be colored. Avoid spraying in eyes. The recommended setting-time before consumption is 1 hour. Contents under pressure. Do not puncture or incinerate. Do not store at temperature above 120 °F (50 °C). Keep out of reach of children. Do not breathe vapors directly. Avoid excessive use. Use only in well ventilated area. Do not spray on a naked flame or any incandescent material. Do not smoke. Dispose of the bottle only when completely empty. Without adequate ventilation, formation of explosive mixture may be possible. Use only as

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directed. Intentional misuse by deliberately concentrating and inhaling the contents can be harmful or fatal.

Maximum Dosage: 6.7 % by weight of final product

Shelf Life: 24 months

Storage: At room temperature. Protect from sunlight and do not expose to temperatures exceeding 122°F or (50°C).

Country of Origin: Product from Italy

Allergen Information:

#	Allergens	Present as Ingredient	Present in Production Facility
1	Gluten / Wheat	no	no
2	Milk & Milk Products	no	yes
3	Eggs	no	no
4	Tree Nuts (*)	no	no
5	Peanuts	no	no
6	Soy Beans	no	yes
7	Fish	no	no
8	Shellfish	no	no
9	Celery	no	no
10	Mustard	no	no
11	Sesame Seeds	no	no
12	Sulphur Dioxide & Sulphites	no	no
13	Lupin	no	no
14	Molluscs	no	no
15	Coloring Agents (**)	yes	yes

* Almond; Beech Nut; Brazil Nut; Butter Nut; Cashew; Chestnut; Chinquapin; Coconut; Hazelnut ; Ginko Nut; Macadamia Nut; Pecan; Pine Nut; Pistachio; Walnut

** FD&C Yellow No. 5 / Tartrazine / E102; Carmine / Cochineal Extract / E120

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Sensitive Ingredients:

#	Sensitive Ingredients	Yes / No
1	Beef Products	no
2	Pork Products	no
3	Poultry Products	no
4	Other Meat /Animal Products	no
5	Milk Products	no
6	Egg Products	no
7	Fish Products	no
8	Shellfish Products	no
9	Olive Oil	no
10	Alcohol	no
11	Caffeine (*)	no
12	Root Vegetable	no
13	MSG (Mono-Sodium-Glutamate)	no

* Coffee; Tea (Camellia Sinensis); Cocoa Products (excl. Cocoa Butter)

Other Criteria:

#	Other Criteria	Yes / No
1	GMO	no
2	Radiation	no
3	Trans Fat Free (< 0.5g per serving)	yes
4	Sugar Free (< 0.5g per serving)	yes
5	Clean per Whole Food List	no
6	Certified Organic (USA)	no
7	Fair Trade	no
8	Kosher	yes (OU)
n/a	Category & Certification	no
9	Halal	no
10	Vegetarian	yes
11	Vegan	yes

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Microbiological Specifications:

Yes	Microbiological Analysis	Max. Value	Method (ref.)
yes	Stand. Plate Count / Tot. Germ Count / Aerobic Mesophilic Count	< 10 ³ cfu/gr	
yes	Yeast	< 10 ³ cfu/gr	
yes	Mold	< 10 ³ cfu/gr	
yes	Coliform	Absent in 1 gr	
	E. Coli		
	Salmonella		
	Coagulase Positive Staphylococcus		
	Listeria Monocytogenes		
	Enterobacteriaceae		
	Other Pathogenes: ...		
	Other Non-Pathogenes: ...		

Packaging & Pallet Information:

Packaging & Pallet Information	#	Weight		Length		Width		Height	
		lbs	kg 2.205	in	cm 0.394	in	cm 0.394	in	cm 0.394
Selling Units / Master Case	12								
Master Cases / Pallet-Layer	13								
Pallet-Layers / Pallet	8								
Master Cases / Pallet	104								
Selling Units / Pallet	1248								
Net Weight / Selling Unit		0.88	0.400						
Gross Weight / Selling Unit									
Gross Weight / Master Case		11.6	5.282						
Number of Pieces / Selling Unit	1								
Outside Packaging Selling Unit									
Outside Packaging Master Case				11.81	30.00	9.05	23.00	9.05	23.00

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Nutrition Facts:

Serving 1.65 gr or ½ tsp

Nutritional Values		Unit	Daily Value per FDA	per 100g	per Serving	% Daily Value
Serving Size		g			1.65	
Calories kcal		kcal	2000	938	15	n/a
Calories kJ (4.184 kJ/kcal)	4.184	kJ	n/a	3923	63	n/a
Total Fat		g	78	94	1.5	2%
Saturated Fat		g	20	63	1.0	5%
Trans Fat		g	n/a	0	0	n/a
Cholesterol		mg	300	0	0	0%
Sodium		mg	2,300	0	0	0%
Total Carbohydrate		g	275	0	0	0%
Dietary Fiber		g	28	0	0	0%
Total Sugars		g	n/a	0	0	n/a
... includes Added Sugars		g	50	0	0	0%
Protein		g	n/a	0	0	n/a
Vitamin D (1mcg = 0.001mg)		mcg	20	0	0	0%
Calcium		mg	1,300	0	0	0%
Iron		mg	18	0	0	0%
Potassium		mg	4,700	56	0	0%