

# 105101 Cocoa Butter Velvety Spray, Red



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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, Iso-butane , FD & C Red No. 40, carmine

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

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**Maximum Dosage:** GMP  
**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; Chiquapin; Coconut; Hazelnut ; Ginko Nut; Macadamia Nut; Pecan; Pine Nut; Pistachio; Walnut

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

## Sensitive Ingredients:

#	Sensitive Ingredients	Yes / No
1	Beef Products	no
2	Pork Products	no
3	Poultry Products	no

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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	no
n/a	Category & Certification	no
9	Halal	no
10	Vegetarian	no
11	Vegan	no

## Microbiological Specifications:

Yes	Microbiological Analysis	Max. Value	Method (ref.)
yes	Stand. Plate Count / Tot. Germ Count / Aerobic Mesophilic Count	< 10 <sup>3</sup> cfu/gr	
yes	Yeast	< 10 <sup>3</sup> cfu/gr	
yes	Mold	< 10 <sup>3</sup> cfu/gr	
yes	Coliform	Absent in 1 gr	
	E. Coli		

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	Salmonella		
	Coagulase Positive Staphylococcus		
	Listeria Monocytogenes		
	Enterobacteriaceae		
	Other Pathogenes: ...		
	Other Non-Pathogenes: ...		

## Packaging & Pallet Information:

Packaging & Pallet Information	#	Weight		Length		Width		Height	
		lbs	kg	in	cm	in	cm	in	cm
			2.205		0.394		0.394		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

<i>Nutritional Values</i>		<i>Unit</i>	<i>Daily Value per FDA</i>	<i>per 100g</i>	<i>per Serving</i>	<i>% Daily Value</i>
<i>Serving Size</i>		<i>g</i>			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	106	1.7	0%
Iron		mg	18	56	0.9	5%
Potassium		mg	4,700	56	0.9	0%