

105109 Cocoa Butter Velvety Spray, Orange



Product Information Sheet p 1/5

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 Yellow No.6 (color), Titanium dioxide (color)

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

105109 Cocoa Butter Velvety Spray, Orange



Product Information Sheet p 2/5

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

Maximum Dosage: 20 % 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

105109 Cocoa Butter Velvety Spray, Orange



Product Information Sheet p 3/5

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

105109 Cocoa Butter Velvety Spray, Orange



Product Information Sheet p 4/5

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

105109 Cocoa Butter Velvety Spray, Orange



Product Information Sheet p 5/5

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%