

TECHNICAL DATA SHEET

MIROIR PLUS DARK CHOCOLATE / MIROIR PLUS GLACAGE AU CHOCOLAT NOIR

Code SAP: 4100632 (ex 5865 - 00209010100531)		GENCOD : 5410687061167			Created on : 02/04/09 Ref J dated: 01/12/2017 Visa : DC
Designation	MIROIR PLUS CHOC NOIR S5K				
Description	Dark chocolate glaze for the decoration of mousse and fresh and frozen fine confectionery products. Ready to use filling.				
Legal Name	Dark chocolate glaze				
Origin	Belgium	Shelf Life	12 months		
Ingredients	invert sugar, dark chocolate (cocoa mass, sugar, emulsifier (SOY lecithin (E 322)), natural vanilla flavouring), glucose syrup, water, sugar, fat reduced cocoa powder, skimmed MILK powder, palm oil, natural cocoa flavouring with other natural flavourings, paprika extract, emulsifier (SOY lecithin (E322), sucrose esters of fatty acids (E473)), gelling agent (pectin (E440)), acid (citric acid (E330)), preservative (potassium sorbate (E202))				
Quid declaration	Prepared with 21 g dark chocolate per 100 g.				
Application	Melt in a bain marie or microwave in defrost mode stirring from time to time. Utilization temperature: 35-40°C. For more shininess, mix the mass with a hand blender without adding air bubbles and glaze your frozen entremets (without frost). Freeze-thaw stable.				
GMO	EC regulation 1829/2003 and 1830/2003 - <i>Labeling GMO ingredients: no.</i>				
Allergen declaration	EU Regulation 1169/2011 <i>Allergens : soya – milk - soybeans</i> <i>Cross contaminations : gluten – soybeans – milk</i>				
Ionization	EC directive 1999/2. <i>no ionization treatment.</i>				
Chemical and physical specifications	Brix : 68-71 ° brix pH : 5.40-5.70 aW: 0.79 – 0.83				
Nutritional information (in g per 100g)	Fat 8.6	Carbohydrates 56.1	Proteins 2.8	Energy for 100 g : 319.7 kcal 1346.5 kJ	
	In which SAFA 5.7 TFA <1%	In which sugars 48.5	Fibers 3.0		
Bacteriological specifications	Total plate count : < 5 000/g Coliforms : < 10/g <i>E.Coli</i> : < 10/g			Moulds: < 300/g Yeasts: < 500/g <i>Salmonella</i> : abs/25g	
Appearance	Colour : brown / Taste : chocolate / Texture : short creamy paste				
Packaging	Direct: bucket 5kg Pallet EUR 80x120: 450kg				
Storage	Store in a dry place (R.H.: max 65%) between 5 and 25 °C Properly close the packaging after each use.				

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