

Prova Vanilla Flavored Cocoa Butter COBV

1- PRODUCT DESCRIPTION

Cocoa butter with vanilla flavor from Papua New Guinea.

Intended use: For food flavoring. Professional use only.

Place of production of the final product: France

2- PRODUCT COMPOSITION

Ingredients list:

Cocoa Butter, Papua New Guinea Vanilla Flavor.

3- CHARACTERISTICS OF THE PRODUCT

Organoleptic specifications:

Aspect	Solid	Visual
Colour	Brown	Visual
Aromatic profile	Woody and spicy notes	Organoleptic

Physicochemical specifications:

Moisture	<1.0%	Loss on drying at 105 ° C
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Microbiological specifications:

Total plate count (30°C) /1g	< 10 000	NF EN ISO 4833-1
Yeast /1g	< 100	AFNOR NF V.08.059
Mould /1g	< 100	AFNOR NF V.08.059
Enterobacterias /1g	< 10	AFNOR NF V.08.054
Escherichia Coli /1g	Negative	AFNOR NF V.08.053
Coagulase + staphylococci (37°C) /1g	< 10	NF EN ISO 6888-2
Salmonella in 25g	Negative	AFNOR NF V.08.052

Contaminants:

Compliant with regulation 1881/20006 EC of 19/12/06 and 629/2008 of 02/07/08 and their successive amendments setting maximum levels for certain contaminants in foodstuffs.

Lead	< 0,2 mg/kg	AAS Atomic Absorption
Cadmium	< 0,2 mg/kg	AAS Atomic Absorption
Mercury	< 0,1 mg/kg	AAS Atomic Absorption
Arsenic	< 0,1 mg/kg	AAS Atomic Absorption
Aflatoxin B1	< 2 µg/kg	MS Mass Spectrometry
Sum of Aflatoxins	< 4 µg/kg	MS Mass Spectrometry

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Pesticide residues:

Compliant with regulation 396/2005 EC of 23/02/05 and 178/20006 EC of 01/02/06 and their successive amendments on maximum levels for pesticide residues in food and feed products.

Nutritional Values:

Energy Kcal/100g	900
Fat (g/100g)	99,6
of which saturated fat (g/100g)	59
Carbohydrate (g/100g)	< 0,5
of which sugars (g/100g)	< 0,5
Protein (g/100g)	< 0,5
Sodium (mg/100g)	< 0,5

4- REGULATIONS

Compliance with legislation:

The product corresponds to the regulation 1334/2008 EC of 16.12.2008 and his successive amendments. For its use in the various countries, the national laws on foodstuffs are to be respected.

Allergens: Ingredients listed annex II of 1169/2011 EC regulation and his successive amendments.

	Present in the product	Risk of cross-contamination
Cereals containing gluten and products thereof	No	No
Crustaceans and products thereof	No	No
Eggs and products thereof	No	No
Fish and products thereof	No	No
Peanuts and products thereof	No	No
Soya seeds and products thereof	No	No
Milk and products thereof	No	No
Nuts and products thereof	No	No
Celery and products thereof	No	No
Mustard and products thereof	No	No
Sesame seeds and products thereof	No	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l in terms of the total SO ₂	No	No
Lupin and products thereof	No	No
Molluscs and products thereof	No	No

GMO:

This product is not genetically modified as such and not made from genetically modified raw materials and thus does not apply to regulations 1829/2003 and 1830/2003 EC and their successive amendments. As a result of this rules for labelling GMO products do not apply either.

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5- SHELF LIFE AND STORAGE

24 months.

Store away from light, at usual temperature, in original tightly closed packaging.

Avoid important and repeated thermal shocks.

Secondary shelf life: after opening, it can be used until the end of its shelf life, preferably in a chilled place.

6- RECOMMENDED USE AND DOSAGE

Ideal for a large range of applications: Glazes, fillings, coatings, flockings, ice cream, etc.

Recommended dosage in chocolate: 3%

In other applications: adapt the % to the desired intensity