

Prova Rum Flavored Cocoa Butter COBR

1- PRODUCT DESCRIPTION

Cocoa butter with rum extract (<0.01% alcohol).

Intended use: For food flavoring. Professional use only.

Place of production of the final product: France

2- PRODUCT COMPOSITION

Ingredients list:

Cocoa Butter, Rum Extract (alcohol content <0.01%).

3- CHARACTERISTICS OF THE PRODUCT

Organoleptic specifications:

| | | |
|------------------|---------------------------------|--------------|
| Aspect | Solid | Visual |
| Colour | Cream | Visual |
| Aromatic profile | Indulgent and dried fruit notes | Organoleptic |

Physicochemical specifications:

| | | |
|----------|-------|---------------------------|
| Moisture | <1.0% | Loss on drying at 105 ° C |
|----------|-------|---------------------------|

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) | 99,9 |
| of which saturated fat (g/100g) | 61,4 |
| 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