

**Material specifications**

**White chocolate**

**Blanc Collection Dominican Republic 31**

**BCDOMI**

**1.Ingredients**

Sugar -cocoa butter - whole milk powder -  
flavouring:natural vanilla.

Sugar : 38,0 %  
Cocoa butter : 31.6 %  
Whole milk powder : 30,4 %  
Flavouring : natural vanilla  
may contain traces of soy lecithin

**2.Specifications&Analysis.**

**ANALYSIS**

Total fat content :39,2+/-1.5%  
Viscosity :nya  
Yield value :nya  
Fineness :max 3%>30 µm  
Moisture :max 1.0%

**METHOD**

O.I.C.C.C.  
HAAKE RV 20/CASSON/O.I.C.C.C.  
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Sieve 317 mesh,hole 30 µm  
O.I.C.C.C.

**BACTERIOLOGY**

Total plate count	:max.5000/g	<i>Enterobacteriaceae</i>	:max.10/g
Yeast	:max.50/g	Coliforms	:max.10/g
Moulds	:max.50/g	<i>E.coli</i>	:absent/g
		<i>Salmonella</i>	:absent/25g

**NUTRITIONALS VALUES**

Total proteins : 7,7%  
Total carbohydrates : 49,0%  
Total fat : 39,2%  
of which Saturated : 24,0%  
Monounsaturated : 13,7%  
Polyunsaturated : 1,4%  
Milk fat : 7,9%  
Fiber : 0.0%  
Energetical value : 579,4 Kcal/100g.  
Energetical value : 2413,5 KJ/100g.

**3.Shelf life.**

Solid form: 16-20°C,max. 60% relative humidity.  
Shelf life : 12 months in an area free from foreign flavours.

**4.Packaging.**

solid form: 8x1 kg and 20kg bag

**5.Pest control details and sanitation**

SGS Sanitec n.v contract.