

PRODUCT SPECIFICATION

Date : 24/11/2020
Product Name : **WHITE CHOCOLATE SAUCE FLAVOURED**
Brand : **MONIN GOURMET SAUCES**
Packaging : Plastic bottle
Weight : Various
Primary shelf life: 18 months
Secondary shelf life: 4 weeks, stored in a clean, dry and cool place (<25°C)

Ingredients : Glucose syrup, skimmed sweetened condensed **milk**, water, stabilizer: E422, modified starch : E1442, **lactoserum** proteins concentrate, cocoa butter, natural flavouring, acid: citric acid, butter, salt, emulsifier : E322, preservative: E202.

Contains **milk**. White chocolate content : 5%.

% weight :	
Glucose syrup	47,5
Skimmed sweetened condensed milk	27,50
Water	10,05
Stabilizer (E422)	8,5
modified starch (E1442)	2
Lactoserum proteins concentrate	2
Cocoa butter	0,75
Natural flavouring	0,75
Acid : citric acid	0,25
Butter	0,25
Salt	0,25
Emulsifier : E322	0,10
Preservative : potassium sorbate	0,100

Organoleptic analysis :

Texture : thick and smooth

Flavour : characteristic of white chocolate

Colour : beige

Chemical analysis :

Total soluble solids : 70.0 ° Brix

Acidity (g/l – anh à pH 8.1) : na

Density: 1,300 g/cm³

Moisture : na

Colouring agent : none

Additives :

Stabilizers : modified starch E1442 and E422

Emulsifier : E471^Δ

Added preservatives : E202

Other additive: E330

Heavy metals mg/kg :

Lead : < 0.5

Copper : < 0.2

Arsenic: < 0.1

Allergens : milk

*calling in agreement according to the Directive 2000 / 36 / CE

Δ E471 coming from colza oil



Nutritional values for 100 ml :

Energy (kcal - kJ) :	395 - 1652
Proteins (g) :	2.3
Fat (g) :	5.2
Saturated fat (g) :	3.3
Carbohydrates (g) :	81.9
Sugars (g) :	54.6
Salt (g) :	0.33

Microbiological values:

Total plate count :	< 5000 /g
Enterobacter:	<10 /g
Salmonella spp :	absence in 25g
Listeria :	absence in 25g
Staphilococcus coagulative :	<10/g
Mould and yeast :	<10/g
E. Coli :	<10/g

Signature of Quality Manager :

Company Seal :