

## PRODUCT SPECIFICATION

Sephra Dark Chocolate Flavoured Melts / Compound Coating

Version: Spec-Sheet-Sephra-Melts-Dark-v2

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### General Information

**Product Description:** Dark chocolate flavour coating in easy to melt drop form. For moulding dipping, coating and baking. It produces a good gloss finish.

**Product Code:** 55220, SEMELTSD907

**Country of Origin** United Kingdom

**Application:** Heat the coating to around 45°C, using agitation to ensure all the fat crystals are melted. Under no circumstances should the coating be heated above 50°C as this will cause thickening, or in extreme cases burning and discolouration.

Before using the coating allow the temperature to drop to 40°C - 45°C, to ensure the formation of stable fat crystals.

For optimum results we recommend that the product is cooled using a cool room or cooling tunnel, especially if a large surface area or thick layer of coating is applied. If a cooling tunnel is not available, leave to set in a cool, dry room with a maximum temperature of 18°C, allowing for adequate cool air circulation.

It is not advisable to repeatedly set and re-heat coatings, as coatings will tend to thicken.

If adding oil or emulsifier to a coating to adjust viscosity; ensure that the emulsifier and oil are compatible with the coating. Do not add water to thin coatings. If adding flavour or colour, always ensure flavours and colours used are oil based.

Always ensure equipment used in melting and depositing coatings is free from moisture. If cleaning equipment, always use oil to flush out equipment prior to use.

### Ingredients

Sugar (50-55%), Vegetable Oil (Palm Oil, Palm Kernal Oil) (30-35%), Fat Reduced Cocoa Powder (10-15%), Emulsifiers: Lecithin (**SOYA**), E476 (<1%). May contain traces of **MILK, GLUTEN (WHEAT and BARLEY)**.

Allergens in **BOLD & CAPS**.



## Nutritional Information

### Nutritional information per 100g of product

Nutrient	Value	Unit
Energy	2326	kJ
Energy	558	kcal
Fat	36	g
of which saturates	29	g
trans Fats	0.01	g
Cholesterol	4.4	mg
Carbohydrates	53	g
of which sugars	51	g
added sugars	51	g
Protein	3.1	g
Salt	0.05	g
Vitamin D	0.06	µg
Calcium	22.51	mg
Iron	6.33	mg
Potassium	688.00	mg

## Legal Allergens

+ = Present, -= Absent, ? = May Contain Traces/Cross Contamination		
Celery	-	
Cereals Containing Gluten	?	May contain traces of <b>WHEAT</b> flour, malt <b>BARLEY</b> , due to shared pipework.
Crustaceans	-	
Eggs	?	Dried <b>EGG</b> white used in a separate area of the factory.
Fish	-	
Lupin	-	
Milk	?	May contain <b>MILK</b> due to shared pipework.
Molluscs	-	
Mustard	-	
Tree Nuts	-	
Peanuts	-	
Sesame Seeds	-	
Soybeans	+	Contains <b>SOYA</b> lecithin.
Sulphur Dioxide and Sulphites	?	<b>SULPHITES</b> handled in a separate area of the factory.

## Dietary Information

Diets	Suitability (Y/N)	
Dairy Free	N	May contain <b>MILK</b> due to shared pipework.
Gluten Free	N	May contain <b>WHEAT</b> due to shared pipework.
Halal	Y	Not Certified
Kosher	N	Not Certified
Vegans*	Y	
Vegetarians	Y	

\*Suitability for Vegans is based on ingredients list and does not take into account possible cross contact during production.

## Storage Instructions and Shelf Life

### Storage Conditions:

Product should be stored in dry conditions between 5°C and 18°C, away from heat sources and odorous materials. The shelf life of this product is recommended provided the packaging remains unopened and product is stored correctly. It is the responsibility of our customers to carefully consider and establish that the product lasts for the required shelf life of their end products.

### Shelf Life from Production:

Unopened = 12 months from the date of manufacture. Once opened, it is the responsibility of our customers to establish the maximum permitted time until all material should be used. This will depend on their specific environment, practices and procedures.

## Packaging Information

Primary Packaging	Approx Weight of Product	Approx Dimensions
Blue food contact safe LDPE bag liner in a brown cardboard box	10kg	310mm x 250mm x 210mm
Resealable plastic pouch	907g	190mm x 272mm x 90mm

