Sephra Europe Ltd, Denburn Road, Kirkcaldy,
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PRODUCT SPECIFICATION

Sephra Milk Chocolate Flavoured Melts / Compound Coating
Version: Spec-Sheet-Sephra-Melts-Milk-NEW-v2
Date Created: 02/03/2026
Date Last Reviewed: 07/05/2026

General Information

Product Description:	Milk chocolate flavour coating in easy to melt drop form. For moulding dipping, coating and baking. It produces a good gloss finish.
Product Code:	SEMELTSM10.A
Country of Origin	Italy
Application:	After gently melting (max. 45°C), Sephra Melts can be used as a milk chocolate substitute for coating and finishing bakery products. No tempering is required. Do not mix with real chocolate. Avoid contamination from moisture or flour.

Ingredients

Sugar, Vegetable Fat (Palm Kernel, Coconut), **WHEY** Powder (**MILK**), Low-Fat Cocoa Powder, Emulsifier: **SOYA** Lecithin and E476, Flavours.

Allergens in **BOLD** & **CAPS**.

Nutritional Information

Nutritional information per 100g of product

Nutrient	Value	Unit
Energy	2294	kJ
Energy	549	kcal
Fat	32.4	g
of which saturates	30.3	g
Cholesterol	0	mg
Carbohydrates	61.3	g
of which sugars	60.8	g
Protein	2.7	g
Fibre	0.9	g
Salt	0.25	g

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Legal Allergens

+ = Present,-= Absent, ? = May Contain Traces/Cross Contamination		
Celery	-	
Cereals Containing Gluten	-	
Crustaceans	-	
Eggs	-	
Fish	-	
Lupin	-	
Milk	+	Contains **WHEY** Powder (**MILK**).
Molluscs	-	
Mustard	-	
Tree Nuts	-	
Peanuts	-	
Sesame Seeds	-	
Soybeans	+	Contains **SOYA** lecithin.
Sulphur Dioxide and Sulphites	-	

Dietary Information

Diets	Suitability (Y/N)	
Dairy Free	N	
Gluten Free	Y	
Halal	Y	Certified
Kosher	Y	Certified
Vegans*	N	
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: Store cool and dry.

Shelf Life from Production: Unopened = 15 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.

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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

Physical-chemical analysis

Fat	32.4% ± 1.5
Moisture	1.2% Max.
Viscosity (O.I.C.C.C.)	1-2.5 Pa.s

Microbiological standards

Aerobic Plate Count	5000 CFU/g max.	ISO 4833:91
Yeasts	25 CFU/g max	ISO 7954:87
Molds	25 CFU/g max	ISO 7954:87
Coliforms	none detected/g	ISO 4832:91
E.coli	none detected/g	ISO 16649-2:01
Salmonella spp	none detected/375g	ISO 6579:93