SEPHRA®
CATERING EQUIPMENT AND SUPPLIES

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PRODUCT SPECIFICATION

Sephra White Chocolate Bakestable Chunks
Version: Spec-Sheet-Sephra-White-Bakestable-Chunks-v1
Date Created: 26/03/2025
Date Last Reviewed: 26/03/2025

General Information

Product Description:	Sephra White Bakestable Chunks are professional-grade white chocolate 10x10x4mm pieces designed to retain their shape during baking.
Product Code:	SEWHITEBC
Country of Origin	Belgium
Application:	Ideal for commercial baking. Suitable for mixing into doughs and batters, and for use in croissants, brioches, and other filled pastries. No tempering required. Add chunks directly to your mix before baking. Do not exceed typical baking temperatures (approx. 220°C).

Ingredients

53.7% Sugar, 24.9% Cocoa Butter, 14.9% Whole **MILK** Powder, 3.0% Lactose (**MILK**), 3.0% Whey Powder (**MILK**), < 1.0% Emulsifier (E322 (**SOYA**)), < 1.0% Vanilla Extract.

Total fat content min 28%.
Cocoa solids min 25%.
Moisture max 1.5%.

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

Nutritional Information

Nutritional information per 100g of product

Nutrient	Value	Unit
Energy	2260	kJ
Energy	540	kcal
Fat	29.25	g
of which saturates	17.63	g
of which mono-unsaturates	10.04	g
of which poly-unsaturates	1.29	g
Trans Fatty Acids	0.24	g
on total fat	0.82	g/100g fat

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Carbohydrate	64.96	g
of which sugars	64.18	g
polyols	0.00	g
starch	0.00	g
Dietary Fibre	0.00	g
Protein	4.15	g
Salt	221.21	mg
Moisture	0.66	g
Ash	1.33	g

Legal Allergens

+ = Present,-= Absent, ? = May Contain Traces/Cross Contamination		
Celery	+/-/?	Space here is for detail/notes such as which ingredient contains the allergen
Cereals Containing Gluten	-	
Crustaceans	-	
Eggs	-	
Fish	-	
Lupin	-	
Milk	+	
Molluscs	-	
Mustard	-	
Tree Nuts	-	
Peanuts	-	
Sesame Seeds	-	
Soybeans	+	
Sulphur Dioxide and Sulphites	-	

Dietary Information

Diets	Suitability (Y/N)	
Dairy Free	N	
Gluten Free	Y	Not certified – based on allergens
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.

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Analytical Parameters – Microbiological Parameters

	Max	UoM	Method
Total viable count	5000	CFU/g	ISO 4833-1
Moulds	50	CFU/g	ISO 21527
Yeasts	50	CFU/g	ISO 21527
Enterobacteriaceae	10	CFU/g	ISO 21528-2
Salmonella	absent	/250g	ISO 6579-1

Storage Instructions and Shelf Life

Storage Conditions: Storage in a cool and dry place (15-20°C, relative humidity < 60%), free from foreign odours and/or direct sunlight.

Shelf Life From Production: 549 Days

Packaging Information

Primary Packaging	Approx Weight of Product	Approx Dimensions
Box With Bag Liner	8kg	385mm x 285mm x 140mm