



SPECIFICATION

NAME: HOT CHOCOLATE DIP V VG GF PF

CODE: CH007REV

DESCRIPTION: Chocolate Coating for Use on Ice Cream

COUNTRY OF ORIGIN: Norway

INGREDIENTS:

Ingredient	
Fully Hydrogenated Coconut Fat	
Sugar	
Cocoa Powder	
Emulsifier:	E322 (SOYA Lecithin)
Flavour (Vanillin)	

ALLERGENS: Contains Soya
Milk is used on the Same Production Line

NUTRITIONAL INFORMATION:

	(g per 100g)
Fat	65.5
Of which saturates	61.9
Carbohydrate	27.3
Of which sugars	22.9
Protein	3.0
Salt	0

KJ	3,036
Kcals	726

MICROBIOLOGICAL SPECIFICATIONS:

	CFU (max)
Standard Plate Count	<10,000/g
Yeasts & moulds	<50/g
Coliforms	<10/g
Salmonella	Absent in 25g

STORAGE AND SHELF LIFE:

Unopened 18 months Ambient

NB. Shelf Life Is from Date of Manufacture

V=Vegetarian VG=Vegan GF=Gluten Free PF=Palm Oil Free

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Quantity in Primary Unit	3kg
Number of primary units in Secondary Unit	6

	Paper & Card	Plastics	Metal	Glass
Primary Packaging Weights in grams	0	0	TBC	0
Secondary Packaging Weights in grams	TBC	0	0	0

Secondary Unit Dimensions in mm	Length	Width	Height
	490	330	180

Secondary Unit Weight in kg	Net	Gross
	3	TBC

	Boxes per Layer	Layer per Pallet	Boxes per Pallet
Pallet Configuration	5	6	30

	Cardboard	Plastic	Wood
Transit Packaging Weight in grams			

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