



Technical Datasheet  
**Chocolate PREMIUM**  
(20/01/2021)

## Description

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Soft serve ice cream

Physical characteristics:

- pH: 6.65 – 6.85
- Dry extract: 30 %

Organoleptical characteristics:

- Liquid texture
- Colour and taste : Flavour characteristics

## Dimensions

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Gross weight: 4.6 kg  
Net weight: 4.5 kg  
Defaults: + or - 3 %

## Composition

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Ingredients:

Water, sugar, **milk powder with 26% fat**, cocoa powder (3,3%), glucose syrup, colouring agents : E102, E129 (may have an adverse effect on activity and attention in children) E151.

Additives: stabilisers and emulsifiers: E410, E415, E471, E 466, E412, E407, E401, E331iii.

Origin of the finished product: France

**Allergens: milk, possible traces of shelled fruits**

## Conservation

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Shelf life : 3 years

Shelf life when opened: 48 hours between + 1 and 4° C maxi

Storage temperature: ambient temperature

Delivery temperature : more than 1°C

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## Directions for use

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This cream is ready to use and especially made for soft serve machines. Shake the pouch, tear the upper corner and pour the product into the tank of the machine.

## Packaging

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2 pouches per box

81 boxes per pallet/ 9 layers of 9 boxes

162 pouches per pallet

## Microbiological specifications

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Sterile product without microbial germs.

- Salmonella / 25 g: absent
- Coagulase positive staphylococci. / 1 g < 100
- Coliforms 30° / 1 g < 1000
- Aerobic micro-organisms 30° / 1 g < 10
- Listeria monocytogenes: absent

## Nutrition facts

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- Proteins: 3,56g/100g
- Carbohydrates: 23,72g/100g
- Fat: 3,43g/100g
- Energy: 514,1 kj/100g