



SoSaSe Chocolat® Ltd
I Shud Koko®

Specification Sheet

Colour name	CARMELITA
General information	Coloured cocoa butter made with Organic cocoa butter. This product is intended for further manufacturing
Composition	Organic Cocoa butter, E172 IRON OXIDE
Intended use	This product is intended for further manufacturing.
Application	Used for decorating chocolate & patisserie products
Storage	Store in a dry/ dark area away from UV light & strong odours
Shelf life	See individual use by date labels on each bottle / batch
Legal status	<p>This product is made with ingredients approved and in accordance with EU Regulation (EC)1333/2008 and EU380/2012</p> <p>All bottles are labelled with. <i>Southampton Colours may have an adverse effect on activity & attention in children.</i> <i>'I Shud Koko' is a Registered Trading Name of SoSaSe Chocolat Ltd Produced in accordance with Regulation (EC)1333/2008 and EU380/2012</i></p> <p>For more information Please email sales@sosasechocolat.co.uk Registered office 20-22 Wenlock Road. London. N1 7GU</p>
Allergens	<p>This product contains none of the listed 14 allergens.</p> <p>This product is made in a facility that handles multiple allergens, there is a risk of cross contamination of Nuts, Tree Nut, sesame & gluten during handling & Storage.</p>

Nutritional values UK

Per 100g

Energy	440,49 Kcal
Fat	50.05g
<i>Of which saturates</i>	30.00g
<i>Of which Mono Saturates</i>	28.28g
<i>Of which Poly-saturates</i>	2.52g
Carbohydrates	0.98g
<i>Of which sugar</i>	00.0g
<i>Of which polyols</i>	0.00g
Protein	0.05g
Cholesterol	0.00mg
Sodium	10.16mg
Potassium	8.28mg
Calcium	19.16mg
Iron / Ferus	16.14mg
*Reference intake of an average adult (8400KJ / 2000Kcal)	

Specification sheet

Organic Cocoa butter

Description & Ingredients

A solid fat comprised of mixed fatty acids, comprising of Palmitic, Stearic and Oleic obtained by pressing the Organic cocoa mass from Organic Cocoa beans, roasted, broken & shelled.

Ingredients

Product made with selected organic ingredients.

Organic cocoa Butter, pressed from Organic cocoa beans,

Fermented, dried, roasted, shelled, and pressed form the Organic cocoa mass.

Physical & Chemical characteristics

Moisture content as %	0.5%
Free fatty acid content as %; Oleic acid	1.75%
Melting point	+30°C to +34°C
Saponification Value *	188- 200*

(*According to set frequency)

Microbiological Characteristics

Standard plate count	1 x 10 ³ cfu/g (max)
Totals Coliforms	<3NPM/g Ó<cfu/g
E.coli	Negative / g
Staphylococcus Aureus (*)	10<cfu/g
Salmonella /25g (*)	Absence

(*According to set frequency)

Organoleptic Characteristics

Colour cold / set	Pale yellow
Flavour	Characteristic of cocoa Butter
Odour	Free from disagreeable odours
Melted colour	Pale yellow / golden/ amber

Safety requirements

Pb (*)	0.5ppm Max
Total Aflatoxins (B1+B2 +G1+ G2) (*)	10 ppm Max
Ochratoxins A (*)	5 ppm Max

(*According to set frequency)