



SoSaSe Chocolat® Ltd
I Shud Koko®

Specification Sheet

Colour name	LIPSTICK RED
General information	Coloured cocoa butter made with Organic cocoa butter. This product is intended for further manufacturing
Composition	Organic Cocoa butter, E129 RED FD&C RED 40 QS E171 TITANIUM DIOXIDE QS
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> 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
<i>*Reference intake of an average adult (8400KJ / 2000Kcal)</i>	

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)