



SoSaSe Chocolat® Ltd  
I Shud Koko®

## Specification Sheet

<b>Colour name</b>	<b>RAA-RII RED (11)</b>
<b>General information</b>	Coloured cocoa butter made with Organic cocoa butter. This product is intended for further manufacturing
<b>Composition</b>	<b>Organic Cocoa butter, RED FD&amp;C 40 (E129) QS E1-4 QUINOLINE YELLOW QS</b>
<b>Intended use</b>	This product is intended for further manufacturing.
<b>Application</b>	Used for decorating chocolate & patisserie products
<b>Storage</b>	Store in a dry/ dark area away from UV light & strong odours
<b>Shelf life</b>	See individual use by date labels on each bottle / batch
<b>Legal status</b>	This product is made with ingredients approved and in accordance with EU Regulation (EC)1333/2008 and EU380/2012  All bottles are labelled with. <i>Southampton Colours may have an adverse effect on activity &amp; 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 <a href="mailto:sales@sosasechocolat.co.uk">sales@sosasechocolat.co.uk</a> Registered office 20-22 Wenlock Road. London. N1 7GU
<b>Allergens</b>	This product contains none of the listed 14 allergens. 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.

### Nutritional values UK

#### Per 100g

Energy	<b>440,49 Kcal</b>
Fat	<b>50.05g</b>
<i>Of which saturates</i>	<b>30.00g</b>
<i>Of which Mono Saturates</i>	<b>28.28g</b>
<i>Of which Poly-saturates</i>	<b>2.52g</b>
Carbohydrates	<b>0.98g</b>
<i>Of which sugar</i>	<b>00.0g</b>
<i>Of which polyols</i>	<b>0.00g</b>
Protein	<b>0.05g</b>
Cholesterol	<b>0.00mg</b>
Sodium	<b>10.16mg</b>
Potassium	<b>8.28mg</b>
Calcium	<b>19.16mg</b>
Iron / Ferus	<b>16.14mg</b>
*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 <sup>3</sup> 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)