



SoSaSe Chocolat® Ltd
I Shud Koko®

Specification Sheet

| | |
|----------------------------|--|
| Colour name | SALMA ORANGE |
| General information | Coloured cocoa butter made with Organic cocoa butter. This product is intended for further manufacturing |
| Composition | Organic Cocoa butter, E110 SUNSET YELLOW QS E104 QUINOLINE YELLOW 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></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)