

	INALPA 30% Couverture Blanche Weisse Couverture 5kg REF. VI1700	 CHEF <i>Gourmet</i> Certified  Corporation
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Item	INALPA 30%					
Legal description	WHITE CHOCOLATE					
Packaging	PLASTIC BAG + CARTON					
ARTICLE CODE NUMBER	Net Weight	Items per case	Case volume	Case weight	Nb of case / pallet	Nb of Items / pallet
1700	5kg	1 UC	0.012m ³	5.4 kg	72	72
1750 (SAMPLES)	50g	16 UC	0.013 m ³	0.9 kg	100	1600
Best before	12 months					
Storage conditions	Store in a cool, odourless and dry place (10 – 20°C). The product may be damaged if stored at a temperature above 20°C or less than 10°C. No exposure at direct sun light.					
Transport conditions	Same conditions as storage, unless specific conditions have been agreed					
EAN code:	7 610036 01700 7					
Customs goods nomenclature	Suisse		France / EEC			
Box 5kg	1704 9010		1704 9030			
Samples 50g	1704 9010		1704 903000			

I. ITEM DESCRIPTION

Legal description: White chocolate 30% cocoa

Flavour: Creamy couverture, with beautiful notes of fresh milk and vanilla

II. COMPOSITION

Ingredients	Approx. %	Origin	Raw material
Sugar	42	Switzerland	Vegetal
Cocoa butter	31.5	Netherlands	Vegetal
Whole milk powder	26	Switzerland	Animal
Miscellaneous			
Emulsifier: rapeseed lecithin	<0.5	Spain	Vegetal
Flavour: vanilla		France / Madagascar	Natural flavour

Ingredient List
Ingredients: sugar*, cocoa butter, whole milk* powder, emulsifier (rapeseed lecithin), natural vanilla flavour. *Ingredients from Switzerland. Cocoa: 30% minimum Milk solids: 26% minimum May contain traces of hazelnuts, almonds, walnuts, pecan nuts, cashew nuts, pistachio nuts, eggs, wheat, soya, and barley

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	YES	NO
Contains alcohol		X
Kasher	X	
Halal	X	
GMO		X
Ionization		X
Rainforest Alliance cocoa	X	
Swiss Milk green	X	
Organic		X

All raw materials mentioned above do not come under the duty of declaration in view of the European GMO legislations 1829/2003/CE and 1830/2003/CE.

Conform to the relevant Swiss food regulation OEDA1 817.022.16, ODAIOUs 817.02, ODAIOV 817.022.1

III. NUTRITIONAL VALUES*

		g/100g
Protein	approx.	6.8
Fat	approx.	39g
Of which saturated fat	approx.	24g
Trans fat	approx.	0.37g
Carbohydrate	approx.	51g
Of which sugars	approx.	51g
Fibers	approx.	0g
Salt (Na 0.01g/100g)	approx.	0.26g
Energy	approx.	2445kJ/ 585kcal

*Results obtained by calculations

IV. MICROBIOLOGY

Conform to the relevant Swiss food regulation OHyg 817.024.1.

Conform to the relevant European food regulation.

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V. ALLERGENS

Allergens	Contains	May contain	Does not contain
Milk (milk protein, lactose)	X		
Cereals containing gluten:			
Wheat		X	
Rye			X
Barley		X	
Oats			X
Spelt			X
Kamut			X
Shellfish			X
Fish			X
Eggs		X	
Peanuts			X
Soya		X	
Shell fruits:			
Almonds		X	
Hazelnuts		X	
Walnuts		X	
Pecan nuts		X	
Pistachio nuts		X	
Cashew nuts		X	
Other nuts: (Brazil nuts, Macadamia nuts, Queensland nuts)			X
Celery			X
Mustard			X
Sesame			X
Sulfites > 10 mg / kg			X
Lupin			X
Molluscs			X

In spite of the care brought to the establishment of this document, these indications cannot be considered as a guarantee or an allegation “without...”

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VI. COMPOSITIONAL REQUIREMENTS

	Swiss regulation for white chocolate couverture	Contents for chocolate Villars *
Cocoa butter	>20%	31.8%
Total milk solids	> 14 %	26.3%
Milk fat	> 3.5 %	6.8%
Total fat	> 31 %	38.9%

* These legal % concern only the chocolate part of the product

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VII. PROCESS

