

PRODUCT NAME	VIZYON DECOCOVER DARK CHOCOLATE PREMIUM GLAZE	
PRODUCT DEFINITION	A ready to use dark chocolate sauce with a unique taste, smell and color that is used for covering, diversifying and flavoring pastry products.	
INGREDIENTS	Water, Invert Sugar, Glucose Syrup, Humectant (E 420, E 422), Dark Chocolate (7,5%)[Cocoa Mass, Sugar, Cocoa Butter, Emulsifier (E322), Flavouring (Vanilin)], Whey Powder, Cocoa Powder, Maltodextrine, Partially Hydrogenated Vegetable Oil (Palm), Modified Starch, Sugar, Emulsifier (E 435, E 476), Thickener (E406, E 440ii), Acidity Regulator (E 270), Flavouring (Chocolate, Vanilin, Cream), Preservative (E 202).	
DIRECTIONS FOR USE	The product can be used for coating and decorating purposes directly on the cake as it is taken from the pail. According to your preference, bain-marie method is used to cover the cake by heating to maximum 28-30°C.	
PHYSICAL and CHEMICAL ANALYSIS	Colour	Dark Chocolate Colour
	Appearance	Dense liquid form
	Taste	Dark Chocolate Taste
	Odour	Dark Chocolate Odour
	Brix	% 61- 64
	pH	5,1- 5,7
	Water Activity (aw)	Max. 0,9
MICROBIOLOGICAL ANALYSIS	Yeast and Mold	< 1 x 10 cfu/g
ALLERGEN	Contains milk and milk products.	
REGULATIONS	<ul style="list-style-type: none"> • Turkish Food Codex • European Regulations (Eurlex) 	
STORAGE	Keep in a cool (Max. 25°C) and dry place before opening; keep closed at +4°C after the first use.	
SHELF LIFE	Shelf life is 6 months from production date.	
PACKAGING	The product is packaged according to in 28 kg (4 x 7 kg PP bucket).	
SHIPMENT	Products should be shipped without any pest, pest residue, glass, wood, metal and foreign material. Upper side of the vehicle should be closed with clean calash during transport.	
COMPANY REGISTRATION	TR-34-K-002719	
QUALITY SYSTEM	BRC	