

<b>PRODUCT NAME</b>	<b>VİZYON DECOCOVER WHITE CHOCOLATE PREMIUM GLAZE</b>	
<b>PRODUCT DEFINITION</b>	A ready to use white chocolate sauce with a unique taste, smell and color that is used for covering, diversifying and flavoring pastry products.	
<b>INGREDIENTS</b>	Water, Invert Sugar, Glucose Syrup, Humectant (E 420, E 422), White Chocolate (7%)[Sugar, Milk Powder, Cocoa Butter, Emulsifier (E 322), Flavouring (Vanilin)], Skimmed Milk Powder, Whey Powder, Maltodextrine, Sugar, Modified Starch, Partially Hydrogenated Vegetable Oil (Palm), Emulsifier (E 435, E 476), Thickener (E406, E 440ii), Colourant (E 171), Acidity Regulator (E 270), Flavouring (White Chocolate), Preservative (E 202).	
<b>DIRECTIONS FOR USE</b>	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.	
<b>PHYSICAL and CHEMICAL ANALYSIS</b>	<b>Colour</b>	White Chocolate Colour
	<b>Appearance</b>	Dense liquid form
	<b>Taste</b>	White Chocolate Taste
	<b>Odour</b>	White Chocolate Odour
	<b>Brix</b>	% 61- 64
	<b>pH</b>	5,1- 5,7
	<b>Water Activity (aw)</b>	Max. 0,9
<b>MICROBIOLOGICAL ANALYSIS</b>	<b>Yeast and Mold</b>	< 1 x 10 cfu/g
<b>ALLERGEN</b>	Contains milk and milk products.	
<b>REGULATIONS</b>	<ul style="list-style-type: none"> <li>Turkish Food Codex</li> <li>European Regulations (Eurlex)</li> </ul>	
<b>STORAGE</b>	Keep in a cool (Max. 25°C) and dry place before opening; keep closed at +4°C after the first use.	
<b>SHELF LIFE</b>	Shelf life is 6 months from production date.	
<b>PACKAGING</b>	The product is packaged according to in 28 kg (4 x 7 kg PP bucket).	
<b>SHIPMENT</b>	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.	
<b>COMPANY REGISTRATION</b>	TR-34-K-002719	
<b>QUALITY SYSTEM</b>	<b>BRC</b>	