

<b>PRODUCT NAME</b>	<b>VİZYON CHOCOCOVER CAMEL GANACHE SAUCE</b>	
<b>PRODUCT DEFINITION</b>	The product is a kind of sauce, used for pastry products to decorate and enhancing flavour	
<b>INGREDIENTS</b>	Ivory Chocolate 30%(Sugar, Cocoa Oil, Milk Powder, Emulsifier (Sunflower Lecithin E 322)), Partially Hydrogenated Vegetable Oil (Palm), Water, Sugar, Glucose Syrup, Humectant (Glycerol E 422), Maltodextrine, Emulsifiers (Sorbitan Tristearate E 492, Diacetyl Tartaric Acid Esters o Mono and Diglycerides of Fatty Acids E 472e, Polyglycerol Polyricinoleate E 476, Soy Lecithin E 322), Flavouring (Caramel), Caramel 0,1%(Sugar, Water), Colourant (Quinoline YellowE 104, Vegetable Carbon E 153, Chocolate Brown HT E 155, Allura Red E 129, Titanium Dioxide E 171), Salt, Acidity Regulator (Sorbic Acid E 200, Tartaric Acid E 334).	
<b>DIRECTIONS FOR USE</b>	Use As Coating: Melt completely the product by heating at 35-37°C with a benmarie or microwave and use it for coating cake. Use As Filling: The product is preferably used as filling by mixing 30% and 50% of it with vegetable whipped cream.	
<b>PHYSICAL and CHEMICAL ANALYSIS</b>	<b>Colour</b>	Caramel Colour
	<b>Appearance</b>	Paste Form
	<b>Taste</b>	Caramel Taste
	<b>Odour</b>	Caramel Odour
	<b>Brix</b>	69- 72%
	<b>pH</b>	4,7 – 5,3
	<b>Water Activity (aw)</b>	Max. 0,80
<b>HEAVY METALS</b>	<b>Arsenic</b>	< 3 ppm
	<b>Mercury</b>	< 1 ppm
	<b>Lead</b>	< 5 ppm
	<b>Cadmium</b>	< 1 ppm
	<b>Nickel</b>	< 2 ppm
<b>MICROBIOLOGICAL ANALYSIS</b>	<b>Yeast and Mold</b>	< 1 x 10 <sup>2</sup> cfu/g
	<b>Enterobacteriaceae</b>	< 1 x 10 <sup>2</sup> cfu/mL
	<b>Salmonella</b>	Absent in 25 g
	<b>L. monocytogenes</b>	Absent in 25 g
	<b>Termotolerant Campylobacter spp</b>	Absent in 25 g
	<b>E.coli</b>	Absent in 25 g
	<b>Coagulase positive staphylococci</b>	< 1 x 10 <sup>2</sup> cfu/g
	<b>B.cereus</b>	< 1 x 10 <sup>3</sup> cfu/g
	<b>Sulfite-reducing anaerob</b>	< 1 x 10 <sup>3</sup> cfu/g
	<b>Yeast and Mold</b>	< 1 x 10 <sup>2</sup> cfu/g

<b>ALLERGEN</b>	Contains milk and milk products, Soy products.
<b>REGULATIONS</b>	Turkish Food Codex Joint Expert Committee for Food Additives (JECFA) and Food Chemicals Codex (FCC).
<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 24 months from production date.
<b>PACKAGING</b>	The product is packaged according to Turkish Food Codex Packaging Regulations in 24 kg (4 x 6 kg 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>ISO 22000</b>  