

PRODUCT NAME	VİZYON CHOCOCOVER IVORY CHOCOLATE GANACHE SAUCE	
PRODUCT DEFINITION	The product is a kind of sauce, used for pastry products to decorate and enhancing flavour	
INGREDIENTS	Partially Hydrogenated Vegetable Oil (Palm), Water, Ivory Chocolate 30 % (Sugar, Cocoa Butter, Milk Powder, Emulsifier (Sunflower Lecithin E 322)), Sugar, Glucose Syrup, Humectant (Glycerol E 422), Emulsifiers (Sorbitan Tristearate E 492, Diacetyl Tartaric Acid Ester of Mono and Diglycerides E 472e, Polyglycerol Polyricinoleate E 476, Soy Lecithin E 322), Colourant (Titanium Dioxide E 171, Beta carotene E 160a), Salt, Ethyl Vanillin, Flavouring (White Chocolate), Acid Regulator (Sorbic Acid E 200, Tartaric Acid E 334).	
DIRECTIONS FOR USE	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.	
PHYSICAL and CHEMICAL ANALYSIS	Colour	Ivory Chocolate Colour
	Appearance	Paste Form
	Taste	Ivory Chocolate Taste
	Odour	Ivory Chocolate Odour
	Brix	69- 72 %
	pH	4,8 – 5,2
	Water Activity (aw)	Max. 0,80
HEAVY METALS	Arsenic	< 3 ppm
	Mercury	< 1 ppm
	Lead	< 5 ppm
	Cadmium	< 1 ppm
	Nickel	< 2 ppm
MICROBIOLOGICAL ANALYSIS	Total Viable Count	< 1 x 10 ³ cfu/g
	Enterobacteriaceae	< 1 x 10 ² cfu/mL
	Salmonella	Absent in 25 g
	L. monocytogenes	Absent in 25 g
	Termotolerant Campylobacter spp	Absent in 25 g
	E.coli	Absent in 25 g
	Coagulase positive staphylococci	< 1 x 10 ² cfu/g
	B.cereus	< 1 x 10 ³ cfu/g
	Sulfite-reducing anaerob	< 1 x 10 ³ cfu/g
Yeast and Mold	< 1 x 10 cfu/g	
TOXINS	Dioxin	< 2,5 pg/g fat

	Dioxin and Dioxin Similar PCB's	< 5,5 pg/g fat
	Benzo(a)pyrene	< 5,0 µg/kg fat
ALLERGEN	Contains milk and milk products, Soy products.	
REGULATIONS	Turkish Food Codex Joint Expert Committee for Food Additives (JECFA) and Food Chemicals Codex (FCC).	
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 24 months from production date.	
PACKAGING	The product is packaged according to Turkish Food Codex Packaging Regulations in 24 kg (4 x 6 kg 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	ISO 22000	 