

Product specification

ASM TRUFFLE GANACHE Cocoa filling (US) RSPO MB 5,443KG/EA 100EA/PAL

SAP Item number: FMD-O1738-999

Average per 100 g product (calculated value)

Ingredients	Weight %
Sugar	37
Vegetable oils (Palm kernel oil, Canola oil, Palm oil)	34
Cocoa powder	12
Skim milk powder	11
Cocoa powder processed with alkali	5
Emulsifier (Lecithin)	<1
Flavor (Natural vanilla flavor)	<1
Fairtrade vanilla extract bourbon	<1

Nutritive values

Energy value: 2 350 kJ Energy value: 560 kcal

Protein total Carbohydrate total	7,5 g 45 g
Added Sugar	37 g
Fat	38 g
Saturated	19 g
Trans fatty acid	< 0,5 g
Cholesterol	< 0,5 g
Dietary fiber	5 g
Sodium	0,1 g
Calcium	<0,2 g
Iron	0 g
Vitamin A	0 g
Vitamin C	0 g

Microbiological values

Total count:	<5000 cfu/g
Yeast:	<100 cfu/g
Mould:	<100 cfu/g
Enterobacteriaceae:	≤10 cfu/g
Bacillus cereus:	<100 cfu/g
Salmonella:	Not detected in 375 (

Chemical and physical values

Density (g/ml at 20° C): 1,2

Product description

Optional certifications:

Rainforest Alliance MB Rainforest Alliance™ - Cocoa MB Rainforest Alliance™ MB ingredients: Cocoa

Please refer to your contract for the option(s) chosen.

Analysis method

NMKL 86:4 2006 IDF 94 2004 IDF 94 2004 NMKL 144:3 2005 NMKL 67:5 2003 ISO 6579-1

Analysis method

Theoretically

Journal id: 0040445 Page 1 of 3 By: Tobias Larsson - 2024-01-25 Registered office Address Routing number Telefax

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Application

Melt and pour on top of European tortes, pastries, etc.

Melt in double boiler. Do not exceed 115° F.

Melt in microwave oven: microwave for 15 seconds on medium power, then take out and stir. Repeat until melted. Use for decorating. If necessary, first soften up product in mixer.

Storage

60 - 70° F in dry area. Should be used within 18 months.

List of allergens

Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised stains) and products thereof	No (1)
Crustaceans and products thereof	No (3)
Eggs and products thereof	No (1)
Fish and products thereof	No (3)
Peanuts and products thereof	No (3)
Soya beans and products thereof	No (1)
Milk and products thereof (including lactose)	Yes
Nuts (i.e. almond, hazelnut, walnut, cashew, pecan nut, brazil nut, pistachio nut, macadamia nut and Queensland nut) and products thereof	MCT
Celery and products thereof	No (3)
Mustard and products thereof	No (3)
Sesame seeds and products thereof	No (3)
Sulphur dioxide and sulphite at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ²	No (2)
Lupins and products thereof	No (3)
Molluscs and products thereof	No (3)

Yes : contains the allergen as an ingredient

MCT : may contain traces of the allergen above detection limit according to ELISA

No (1) : the allergen is handled on the same production line, but the product does not contain traces above detection limit according to ELISA.

No (2) : the allergen is handled in the factory, but the product does not contain traces above detection limit according to ELISA.

No (3): the allergen is not handled in the factory.

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Warranties

Quality Certificates FSSC 22000 since 2019. Certification authority Lloyd's Register. Copy of certificate is available on request.

Other Information

Kosher Dairy certified. Copy of certificate available on request.

Manufactured by ASM Foods AB, Sweden.

Document signature

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