

## **Product Specification**

Sunday, 19 May 2024

**Toppings - Toppings** 

08/20-G

**Product Name: BAKELS NON TEMP WHITE CHOCOLATE** 

**Product Code:** 5200

**Description:** Non-tempering confectionery chocolate

Function: White chocolate flavour coating for dipping, decorating and moulding.

Usage: Melt in double boiler at a temperature not exceeding 45°C and is ready for use without

tempering.

Ingredient Listing: Sugar, Vegetable Oil and Fully Hydrogenated Vegetable Fat (palm kernel), Skim Milk

Powder, Emulsifier soy lecithin, Salt, Vanillin.

Packaging: 5200-30 Paper bag 5 kg.

Shelf Life &

Energy - kcal

Storage:

Cool, dry and dark conditions up to 12 months

580

3

Nutrition Information (per

Energy - ki 2450 100g): Protein g

Fat - Total g 38 Fat - Saturated g 37 Carbohydrate - Total g 58 Carbohydrate - Sugar g 58 Dietary Fibre g 3 Sodium mg 500

Milk Sova

May contain traces of hazelnuts

GMO Status:

Does not require any GM label statement under Standard 1.5.2 of the ANZFA regulations.

General: This product shall at the time of delivery conform in every respect to the provisions of the

> Australia/NZ food standards and regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing

country regulations.