

DATE: 13/08/2006



WRITTEN: OPERATION DEPARTAMENT	TECHNICAL SPECIFICATION	PAGE: 1 de 2
REVIEWED: TECHNICAL DEPARTAMENT	ET-111	VERSION: 1.1
APPROVED: VICE-PRESIDENCY	WHITE CHOCOLATE CUVERTURE 111	SUSTITUT OTHER VERSION

DESCRIPTION

Creamy Delicious White Chocolate made of sugar, powdered milk, cocoa butter from a blend of the finest Central America Cocoa Beans highest quality, due to its fermentation process and "Trinitarium" Origin Base, preserving the purest cocoa flavor, salt, natural vanilla and non transgenic lecithin.

PACKING

Polyethylene bag with 10 blocks of 2,5 Kg each, external cardboard box.

Consumer Products REF:

Premium White Chocolate 226 g. Packing: Cardboard box 1 x 20.
White Chocolate 42 g. Packing: Cardboard box 1 x 24.

This products can be made for "PRIVATE LABEL"

CONTROLOLED TEMPERATURE TRANSPORTATION RECOMENDED

PHYSICAL AND CHEMICAL SPECIFICATIONS

Fat Content	28% ± 0.5 % OICC Method
Viscosity	3950-7100 cps at 40 °C
Micrometer Fineness	0,9x10 ⁻³ inches
Moisture	1,0 %
Shelf life	1 year at 13–21 °C

MICROBIOLOGICAL SPECIFICATIONS

Aerobic plate count	less than 10.000 UFC/g
Mould	< 50 UFC/g
Yeast	< 50 UFC/g
Coliform	< 10 UFC/g
<u>Escherichia coli</u> in 20 g	negative
<u>Salmonella sp</u> in 20 g	negative

APPLICATIONS

Appropriate for the production of chocolates and to enrobe pastry in general. This chocolate must be tempered.

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TEMPERATE PROCEDURE

- 1) Melt the chocolate at 40 °C in water bath. Decrease temperature to 28 °C. Raise the temperature up 32 °C and mold.
- 2) The temperature for covering is 28 °C.
- 3) Do not use other oils or grease in this mixture, because they could produce reactions that decompose the product. Tolerates adulteration with hydrogenated vegetable fat or cocoa butter up to 4%.

STORAGE CONDITIONS

- Storage at temperature between 25-28 °C.
- The relative humidity should be 50% or less.
- The product should be placed in a zone that allows appropriate air circulation. Don't expose directly to sun.