

PRODUCT SPECIFICATION

PAT-W-MCU

PS-PA-0915 Rev 01

Description

Patissier Artisan White Mini Curls Chocolate

Composition

Sugar, Cocoa Butter, Full Cream Milk Powder, Lactose, Emulsifier: Lecithin (E322), Natural Vanilla Flavouring

Special Labelling

Contains Milk and Soy. May contain traces of Tree nuts and Wheat (containing gluten).

Allergen Information

Milk, Soy

Form & Packaging

Mini Curl Chocolate, 4kg in a carton box

Shelf Life & Storage Condition

18 months from manufacturing date.

Temperature 15-20°C/59 – 68 °F. Relative humidity 70% max.

Protected from air and light; keep in an odourless environment.

Application

For Decoration

| Microbiological Information | Specification Limit | Test method |
|------------------------------|---------------------|--------------|
| Total Plate Count | 5,000 cfu/g max. | AOAC 2015.13 |
| Yeast | 50 cfu/g max. | AOAC 2014.05 |
| Mould | 50 cfu/g max. | AOAC 2014.05 |
| <i>Enterobacteriaceae</i> | < 5 cfu/g | AOAC 2003.01 |
| <i>E.coli/Coliform</i> | < 5 cfu/g | AOAC 991.14 |
| <i>Staphylococcus aureus</i> | < 5 cfu/g | AOAC 2003.08 |
| <i>Salmonella</i> | Negative/25g | AOAC 2016.01 |

End Product Specifications Compliance to Food Regulations (Singapore)