

V0208 SL SIKOPAN	JOKER - dunkel fettglasur	<i>Issuance date</i>	06.11.2024
VG208 SL SIKOPAN		<i>Revision date</i>	06.11.2024
		<i>Version no.</i>	1

Information about the producer		
Producer	CARLA spol s. r. o.	
Adress	Krkonoská 2850, 544 01, Dvůr Králové nad Labem, Czech Republic	
Contact	carla.dk@carla.cz, +420 499 628 811; laborator@carla.cz, +420 499 628 843 www.carlachocolate.com	
Information about the product		
Description	Confectionery	
Usage	For coating of bakery and confectionery products. Melting point 35 - 37 °C, processing temperature 42 - 45°C while dissolving and mixing in the storage tank it has to be ventilated.	
Characteristics	During the aging, the coating could change its rheological properties. For reduction of viscosity level is recommended to add vegetable fat (5 % - 20 %). Multiple deterioration of rheological properties may be caused if product is not stored in comply with conditions recommended below.	
Country of origin	Czech Republic	
Ingredients and nutrition values		
Ingredients	Sugar, fully hydrogenated vegetable fat (palm kernel) RSPO-MB, fat reduced cocoa powder (18 %), coconut fat, emulsifier (sunflower lecithin), aroma.	
Nutrition values	<i>Energy value is the value calculated according to the nutritional value of used raw materials, it is not provided by laboratory.</i>	
	Energy value in 100 g	2400 kJ / 577 kcal
	Fats	40,1 g
	<i>of which saturated fatty acids</i>	38,1 g
	Carbohydrates	46,2 g
	<i>of which sugars</i>	43,9 g
	Fiber	6,7 g
	Proteins	4,4 g
	Salt	0,08 g
Sensory characteristics		
<i>According to internal standards and regulations</i>		
Appearance	By temperature 20 °C solid mass in chips, homogeneous mass, without foreign impurities.	
Colour	Dark brown	
Odour	Pleasant dark chocolate, without foreign odours	
Taste	Intensive dark chocolate, without foreign taste	
Physical and chemical parameters		
<i>According to internal standards and regulations and EU legislation</i>		
Content of cocoa solids	calculated	min. 17 %
Fineness	micrometer	23 - 26 µm
Moisture content by 105 °C	ČSN 56 0146-3	max. 1,5 %
Content of TFA	legislation	max. 2 %
Total fats content	ČSN 56 0146-4	40 ± 1 %
Flow limit	Casson OICC	2,0 - 3,0 Pa
Viscosity	Casson OICC	1,0 - 1,5 Pa · s

Microbiological parameters		
<i>According to ČSN 56 9609 and ES 2073/2005 to good manufacturing and hygiene practices and microbiological criteria for foodstuffs and internal regulations and standards</i>		
Total plate count [CFU/g]	ČSN ISO 4833	< 5·10 ³
Moulds [CFU/g]	ČSN ISO 7954	< 10 ²
Salmonella spp [neg./25 g]	ČSN EN ISO 6579	negative
Enterobacteria [CFU/g]	ČSN EN ISO 21528-1,2	< 5·10 ²
Heavy metals		
<i>In accordance with decree (ES) no. 915/2023 as amended</i>		
Cadmium	0,1 mg/kg	
Arsen	0,5 mg/kg	
Lead	1,0 mg/kg	
Mercury	0,01 mg/kg	
Legislation		
<i>as amended</i>		
The product requests all quality and health requirements stated by Food Law no. 110/97 Coll. as amended (174/2021 Coll.).		
Aflatoxins	The raw materials used in our products comply with Regulation (EC) No. 915/2023 as amended.	
Pesticides	The raw materials used in our products comply with Regulation (EC) 396/2005 as amended.	
PCB a dioxins	The raw materials used in our products comply with Regulation (EC) No. 915/2023 as amended.	
Benzo[a]pyrene and sum of PAHs	The raw materials used in our products comply with Regulation (EC) No. 915/2023 as amended.	
Trans fatty acid content	According to Commission Regulation (EU) 2019/649, the fats we use meet the trans fatty acid content value of up to 2 g/100 g.	
Ionizing radiation	The product and its ingredients have not been treated with ionizing radiation.	
Nanomaterials	No nanomaterials were used in the production.	
GMO	The product is in compliance with EU regulation EU 1829/2003 a 1830/2003. It does not contain GMO.	
Storage contitions		
The product should be stored in a clean, dry room, protected against direct sunlight and free from foreign odours and pests.		
Temperature	15 - 25 °C	
Relative humidity	max. 70 %	
Shelf life (if stored in original packaging, in compliance with storage conditions)	12 months	
Shelf life if liquid (at temperature 40 - 45 °C)	6 weeks	
Packaging and transport		
<p>Coating is delivered as a solid mass in lentil's.</p> <p>V0208 SL SIKOPAN is packed into paper cartons per 15 kg, which are closed by sewing. Cartons are loaded on intact pallets on a paper sheet, 48 pcs on 1 pallet. VG208 SL SIKOPAN is packed into paper cartons per 5 kg, 105 cartons on 1 pallet.</p> <p>After opening the carton, carefully sealed again, to prevent undesirable fat oxidation, caused by light, heat and air. Fat oxidation can impair quality parameters.</p> <p>All packaging material meets the requirements of Act No. 447/2001 Coll and regulation 1935/2004 / EC, 10/2011 as amended.</p> <p>Products must be transported in covered dry and clean means of transport free from all foreign odours and pests. Products must be protected from the weather and must be carried in such a way that the damage and deformation of the cover and product cannot occur.</p>		

Allergens	In product	In plant	Cross contamination
Cereals containing gluten <i>and product thereof</i>	-	-	-
Crustaceans <i>and product thereof</i>	-	-	-
Eggs <i>and product thereof</i>	-	-	-
Fish <i>and product thereof</i>	-	-	-
Peanuts <i>and product thereof</i>	-	-	-
Soybeans <i>and product thereof</i>	-	X	X
Milk <i>and product thereof</i>	-	X	X
Nuts <i>and product thereof</i>	-	X	-
Celery <i>and product thereof</i>	-	-	-
Mustard <i>and product thereof</i>	-	-	-
Sesame seeds <i>and product thereof</i>	-	-	-
Sulphur dioxide and sulphites <i>[at concentrations more than 10 mg/kg, expressed as SO₂]</i>	-	-	-
Lupin <i>and product thereof</i>	-	-	-
Molluscs <i>and product thereof</i>	-	-	-

Carla's certification				
IFS, BRC	Rainforest Alliance (RA)	RSPO	FairTrade	Halal
				
Name, stamp and signature		 <p>Ing. Vendula Hladíková</p>		