



WHITE CHOC BLOCK

OVERVIEW

Solid block of white chocolate.

INTENDED USE/ABUSE:

- Non-tempering chocolate, suitable for scraping.
- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air or strong vapour to maintain organoleptic and sensory properties of the product.

USAGE

As required.

INGREDIENTS

Sucrose, Vegetable Fat and Oil [Hydrogenated Palm Kernel, Emulsifiers (E492) (E322) (Sunflower)], Skim Milk Powder (Cow's Milk), Sodium Chloride, Flavouring, Emulsifier (E322 - Soya)

PACKAGING

Code	Size	Type	Palletisation
51410	5 KG	Carton	

NUTRITIONAL INFORMATION

Type	Value
Energy (kj)	2,387.00
Protein (g)	4.20
Total Fat (g)	0.30
Saturated fat (g)	27.30
Mono-unsaturated fat (g)	7.10
Poly-unsaturated fat (g)	1.30
Ash (g)	0.00
Carbohydrates (g)	57.00
Total Dietary Fibre (g)	0.00
Sugars (g)	49.00
Sodium (mg)	104.40

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

270 days



TYPE

Solid block



ALLERGENS

Milk, Soya



CATEGORY

Non-Tempering Chocolate and Decorations



INGREDIENT FEATURES

Halaal certified