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**Technical Data Sheet**

Revision Date: 2 Oct 2018 Version: 1

Product Code: TMV000060006

Product Name: CHOCOLATE FLAVOURED DRY BLEND

Company Name: Sensient Technologies Australia Pty Ltd | 24-40 Kirkham Road West | Keysborough Vic 3173 | Australia

Telephone Numbers: Phone number: +61 3 9798 3011

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**General Information**

All raw materials from which this product is produced meet appropriate food grade specifications. The processing, packaging, and storage of the finished product and the raw materials from which it is produced are consistent with current Good Manufacturing Practices (cGMP) and current industry practices. All information presented herein is in accordance to the regulation of the country of issue.

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**Application (Dosage, Application, Usage)****Applications**

Application	Recommended dosage	Comments
	We recommend the flavour and dosages be determined by the customer in their product using their process conditions.	

Exact dosage will depend on desired flavour/colour profile required, and specific application and processing conditions. Preferred dosage should be determined by customer in their specific application.

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**Ingredient List:**

Erythritol (968), Skim Milk, Cocoa powder, Natural flavors, Maltodextrin, Sweetener (960).

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**Product Breakdown**

Not Available

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**Regulatory/Compliance**

Compliance statement: Product complies with the Australia New Zealand Food Standards Code.

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**Physical Characteristics**

Odour: Typical of Chocolate. Free from off or objectionable flavors

Colour: white

Taste: Typical of Chocolate. Free from off or objectionable flavors

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**Quality Specification (Version number 0.00 )**

Sensorial Test	Min	Max	Target	UoM	Method
Appearance:			Powder		
Analytical Test	Min	Max	Target	UoM	Method
Moisture			<10%		

Microbiological Test	Min	Max	Target	UoM	Method
Total Plate Count			<100,000	cfu/g	
Yeast & Mold			<1,000	cfu/g	
E. coli			<100	cfu/g	

## Allergen Properties

Allergen Name	Status	Notes
Cereals containing gluten & their products [wheat, rye, barley, oats, spelt]	Free	
Crustacea & crustacea products	Free	
Egg & egg products	Free	
Fish & fish products (including mollusc with or without shells and fish oils)	Free	
Lupin & lupin products	Free	
Milk & milk products	Present	
Peanut & peanut products	Free	
Sesame seed & sesame seed products	Free	
Soybean & soybean products	Free	
Tree nuts & tree nut products	Free	
Sulphites, present in ingredients, additives or processing aids	Present	

Sensitizers Name	Status	Notes
Bee pollen and/or Propolis, presented as a food or ingredient.	Free	
Unpasteurised milk and unpasteurised liquid milk products	Free	
Aspartame or aspartame-acesulphame salt (or phenylalanine)	Free	
Unpasteurised egg products	Free	
Quinine	Free	
Caffeine	Free	
Guarana or extracts of guarana	Free	
Phytosterol esters	Free	
Tall oil phytosterols.	Free	
Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol)	Free	

## Cross Allergen/Sensitizer Information

### Nutritional - Average Nutritional Values per 100g

Nutrient	Qty	UM
Energy	320.50	kJ
Protein, total	4.87	g
Fat, Total	1.01	g
Fat - saturated	0.65	g
Carbohydrate, total	13.14	g
Carbohydrate - sugars	5.77	g
Sodium	37.9	mg

## Product Suitability

Kosher Compliant: Not Kosher

Kosher Type: Not Kosher  
Passover Compliant: No  
HALAL Compliant: No  
MUI result status: No  
Vegan Category: Not Vegetarian  
GMO process: No  
GMO source: No

This product does not require GM labelling according to Australia New Zealand Food Standards Code, Standard 1.5.2.  
Organic Status: This product is not Organic compliant.

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### Country of Origin

Made in Australia with at least 84% local ingredients

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### Shelf Life, Temperature, Storage Condition

Shelf life	Temperature	Condition
12 months	10°C - 25°C	Away from direct sunlight in unopened original container

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### Packaging Configuration

#### Packaging Configuration

Net Weight	UoM	Packaging
15.000000	kg	Kraft Paper Bag with inner plastic bag

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### Disclaimer

This specification, which is computer generated & does not carry a signature, is correct at the time of issue but may be subject to alteration. The information on this specification, which remains the property of Sensient Technologies Australia, is to the best of their knowledge and it should not be construed as a warranty.

Users should conduct their own tests to determine the suitability of this product/ data for their purposes.

Technical information and proposed formulations, including any production procedures, are believed to be correct.

While we believe materials supplied by our organization are legal in the country of use, we do not warrant or guarantee their legality and highly recommend the user confers with local authorities before use.