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	<b>SPREAD CHOCOLATE</b>	ED No: 04
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## 1. PRODUCT NAME

SPREAD CHOCOLATE

PRODUCT RISK		
LOW	MEDIUM	HIGH

## 2. DESCRIPTION



Chocolate Spread is a creamy spread made from ground and roasted hazelnuts and cocoa powder and butter.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Ground and roasted hazel nuts, cocoa powder, cocoa butter, vegetable oil, sugar, milk and/or dry milk solids

### 3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

## 4. PROCESSING

### Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

## 5. MICROBIOLOGICAL CRITERIA

### FOOD SAFETY PARAMETERS

The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;


The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

## 6. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Aflatoxin B1/ Total (B1, B2, G1, G2)	≤ 2 µg/kg / 4 µg/kg
QUALITY PARAMETERS	LIMITS
Cocoa powder	6.0-8.0 %
Ground Hazel nuts	12-14 %
Milk solids	6.0-7.0 %
Trans-fat acidity	≤ 2 g/100 g of fat/oil

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	Chocolate medium brown.
Odour or flavour	Pleasing cocoa and hazelnut flavour and aroma
Texture	Firm, creamy, homogeneous, and spreadable
Foreign matter	Shall have no foreign matter.
Storage and Transportation Temperature	15°C to 25°C

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## 8. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

## 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	546 kcal
Proteins	6 g
Carbohydrate	58 g
Fats	32 g

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade plastic/glass containers or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	300 g to 1 kg
Warranty at delivery location	Minimum 4 months

## 11. LABELLING

11.1. UNSTD-GEN-02 “UN Product Labelling”

## 12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: “UN Inspection”

12.2. UNSTD-GEN-04: “UN Certification”