

Product Specification

Friday, 04 August 2023

Flavouring Pastes, Essences & Sauces -

9 (04/08/2023)

Product Name: Apito Chocolate Paste

Product Code: 438001 and 438002

Description: Chocolate brown coloured paste.

Function: A perfect chocolate colour/flavour for cakes, sponges and icing. Paste-like consistency.

Usage: Use 17 grams of Apito Chocolate Paste for each 1kg of icing, cream or cake batter.

Ingredient Colours (122, 133, 150c (contains preservative (223) **sulphites**), 155), Water, Cocoa powder

Listing: (22%), Humectant (1520), Flavours, Vegetable gum (405), Preservatives (202, 211).

Packaging: 438001 Pail 15kg, 438002 Pail 5kg.

Shelf Life & Best before 24 months from date of manufacture. Store below 25°C in clean, dry conditions

Storage: and protected from direct sunlight.

NutritionEnergy kJ959Information (perProtein g4.9100g):Fat - Total g2.3

Fat - Saturated g 1.4
Carbohydrate g 38.2
Carbohydrate - Sugars g 12
Dietary Fibre g 7
Sodium mg 563

All quantities expressed in the nutrition information are average quantities only.

Allergens: Contains: sulphites

May be present due to shared equipment: egg, milk

Country of Origin:

Made in Australia from imported and local ingredients.

Claims: Halal Certified.

Vegan suitable.

General: This product shall at the time of delivery conform in every respect to the provisions of the

Australia/NZ Food Standards and Regulations made there under. Customers exporting this product or items made using this product should check compliance with the importing country

regulations.

Product has been tested to perform in the finished product based on the recommended recipe and usage rate. Bakels cannot be held responsible for performance of the product if it is used

outside of the recommended recipe or usage rate.

Due to high cocoa content, the product is expected to get thicker overtime. The product can be pre-blended with dispersible ingredients (e.g., water, oil, shortening) prior to adding any dry

ingredients.