

**Product Specification**

Thursday, 2 January 2020

Flavouring Pastes, Essences & Sauces -**7 (02/01/2020)**

<b>Product Name:</b>	<b>Apito Chocolate Paste</b>	
<b>Product Code:</b>	<b>438001 and 438002</b>	
<b>Description:</b>	Chocolate brown coloured paste.	
<b>Function:</b>	A perfect chocolate colour/flavour for cakes, sponges and icing. Paste-like consistency.	
<b>Usage:</b>	Use 17 grams of Apito Chocolate Paste for each 1kg of icing, cream or cake batter.	
<b>Ingredient Listing:</b>	Colours (122, 133, 150c (preservative (223)), 155), Water, Cocoa powder (22%), Humectant (1520), Flavours, Vegetable gum (405), Preservatives (202, 211).	
<b>Packaging:</b>	438001 Pail 15kg, 438002 Pail 5kg.	
<b>Shelf Life &amp; Storage:</b>	Best before 24 months from date of manufacture. Store below 25°C in clean, dry conditions and protected from direct sunlight.	
<b>Nutrition Information (per 100g):</b>	Energy kJ	959
	Protein g	4.2
	Fat - Total g	2.4
	Fat - Saturated g	1.4
	Carbohydrate g	47.7
	Carbohydrate - Sugars g	12
	Dietary Fibre g	0.2
	Sodium mg	561
	All quantities expressed in the nutrition information are average quantities only.	
<b>Allergens:</b>	Contains: sulphites May be present due to shared equipment: egg and milk	
<b>Country of Origin:</b>	Made in Australia from imported and local ingredients.	
<b>Vegan Status:</b>	Vegan suitable	
<b>Halal Status:</b>	Halal Approved	
<b>General:</b>	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.	