



Dr. Oetker United Kingdom

Dr Oetker UK, Thorpe Park, Leeds, LS15 8GB

Tel: 0113 8231400 Fax: 0113 823140

PRODUCT SPECIFICATION

| Product Details | |
|----------------------|---|
| Product Name: | Dr Oetker Professional Scotbloc Milk Chocolate Flavoured Drops |
| Product Code: | 1-30-011551 |
| Declared Weight: | 6 x 3kg e |
| Product Description: | An all-purpose bakers' coating with a smooth texture and rich milk chocolate appearance and flavour. A free flowing coating formulated for enrobing work. |

| *Ingredient Declaration |
|--|
| Sugar, vegetable oil (palm), whey powder (MILK), WHEAT flour (with calcium, iron, thiamin (B1), niacin (B3)), fat reduced cocoa powder (6%), emulsifiers (SOYA lecithins, polyglycerol polyricinoleate), flavouring. |
| For allergens, including cereals containing gluten, see ingredients in BOLD . May contain other gluten sources (barley). |
| * Many of our products are made from natural resources, the composition of which may vary. In the case of modifications the attached mentioned information will not be updated automatically. |

| Nutritional Information | As sold per 100g |
|-------------------------|---------------------|
| Energy | 2249 kJ 539 kcal |
| Fat | 32 g |
| Of which saturates | 26 g |
| Carbohydrates | 56 g |
| Of which sugars | 47 g |
| Fiber | 2.5 g |
| Protein | 4.6 g |
| Salt | 0.50 g |

| Packaging Information | |
|-----------------------|--|
| Palletisation: | 6 cases per layer, 4 layers, 24 cases per pallet. |
| Outer Packaging: | Corrugated outer case with in house printed outer label |
| Product Packaging: | plastic food grade stand up resealable pouch |
| Shelf Life: | 546 days |
| Storage Conditions: | Store in cool, dry and dark place away from strong odours. |
| Country of Origin: | Manufactured in the United Kingdom |
| Commodity Code: | 18 06 20 80 12 |
| Meursing Code: | 7007 |
| Barcode: | Inner: 5000254502676 Outer: 05000254523428 |

| Dietary Information | Yes | No |
|--------------------------|-------------------------------------|-------------------------------------|
| Suitable for vegans | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| Suitable for vegetarians | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| Suitable for coeliacs | <input type="checkbox"/> | <input checked="" type="checkbox"/> |



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| **Allergen Information | | | |
|---|-------------------------------------|-------------------------------------|--------------------------------|
| | <u>In recipe</u> | | <u>Comments</u> |
| | <u>Yes</u> | <u>No</u> | |
| Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut, hybridised strains) and products thereof | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Wheat flour May contain barley |
| Crustaceans and products thereof | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Molluscs and products thereof | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Eggs and products thereof | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Fish and products thereof | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Peanuts and products thereof | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Soybeans and products thereof | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Soya lecithin |
| Lupine and products thereof | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Milk and products thereof (incl. lactose) | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Whey powder from milk |
| Nuts and products thereof (almond, hazelnut, walnut, cashew, pecan nut, brasil nut, pistachio nut, macadamia nut, Queensland nut, pinenut) | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Celery and products thereof | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Mustard and products thereof | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| Sesame seeds and products thereof | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| SO ₂ and Sulphite quantity > 10 mg/kg: | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |

** The information in this specification is derived from the recipes and information from the suppliers. Therefore no rights may be derived from this information. If any modifications occur, you will not be notified automatically.

| Quality Assurance: Microbiological Criteria | | | |
|--|---------------|------------------------|------------------------|
| | Target | Maximum (cfu/g) | Method / Medium |
| Aerobe total viable count | | 10,000 | |
| Enterobacteriaceae | | 1000 | |
| Moulds | | 100 | |
| Yeasts | | 100 | |
| Salmonella | | Neg in 25g | |

| Quality Assurance: Physical and Chemical Criteria | | |
|--|---|---------------------|
| | Standard | Method |
| Sensory (smell, taste, colour, consistency) | Milk chocolate flavour and appearance. Smooth texture. | Visual/Organoleptic |

| Shelf Life |
|--|
| The durability or shelf life of the product is displayed on the packaging. |



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Product Advice

A white "bloom" may appear on this product due to storage temperature change. It is not harmful and will disappear when melting.

For the perfect finish

- No Tempering
- Microwaveable
- Easy portion control
- Perfect gloss

Directions

Directions

- Ideal for melting and covering cakes, cookies and traybakes.
- To melt on the hob, break bar into squares and place in a dry heatproof bowl over a pan of hot (not boiling) water and stir until smooth. Take care not to get water into the melting chocolate coating.
- To melt in the microwave (based on 850w) break bar into squares and place in a microwave safe bowl and heat on medium (50%) power for 20-30 seconds then stir well. If required, heat in bursts of 10 seconds (50%) and stir until smooth.
- Take care not to overheat when melting.
- For best results when covering and moulding place finished items in a refrigerator until set

WARNING: Chocolate covering may become very hot! Take care after heating.

Signed on behalf of Dr Oetker UK

Signature:

Name:

Leigh Edwards

Position:

Food Law Information Technologist

Date:

05.04.2022