

ZBB600 NK

## Technical Information

**SENSIENT**

Sensient Flavors Inc.  
5600 West Raymond Street  
Indianapolis, IN 46241-4343  
Tel 317-243-3521 Fax 317-240-1524

**PRODUCT:** Natural Chocolate Flav-R-Flake®

**PRODUCT NUMBER:** 220101988

**INGREDIENT STATEMENT:** Sugar, Coconut Oil, Cocoa (Processed With Alkali), Partially Hydrogenated Coconut Oil, Cocoa, Salt, Soy Lecithin and Natural Flavor. All flavor ingredients contained in this product are approved for use in a regulation of the Food and Drug Administration.

### PHYSICAL & CHEMICAL SPECIFICATIONS:

- 1. Flavor & Aroma: Semi-sweet chocolate character.
- 2. Color: Dark brown.
- 3. Size: Random pieces targeted to 1/2-inch diameter and 0.07-0.10-in thickness. 99% pass through a 1-inch screen. 3% maximum fines through a #8 U.S. sieve.

### MICROBIOLOGICAL SPECIFICATIONS:

- 1. Aerobic Plate Count: 5,000 per gram maximum
- 2. Yeast & Mold: 100 per gram maximum
- 3. Coliform: 10 per gram maximum
- 4. Pathogenic Bacteria: Negative

### SHIPPING & STORAGE CONDITIONS:

- 1. Shipping: The product will be shipped at 35°F to 45°F.
- 2. Storage: Store at 35°F to 45°F.

**SHELF LIFE:** When shipped and stored under the recommended conditions, this product will be best if used within 12 months of the date of manufacture.

**RECOMMENDED USAGE:** The recommended usage level is 3 - 8 pounds to 10 gallons of ice cream mix.

**PACKAGING:** 35 pound bag in box

Reviewed: February 15, 2002

Technical information and proposed formulations, including any production procedures are believed to be correct. However, this does not constitute a guarantee of the accuracy of the information contained herein and confirming test in your own plant or laboratory is recommended. While we believe materials supplied by our firm are legal in country of use, we do not warrant or guarantee their legality and highly recommend user confer with local health authorities before using.