



Article No.: 1461015

Product designation: Biscoo, Chocolate Sponge Mix

Article No.: 1461015

1. Name of the food: baking aid for fine bakery wares

Ingredients <i>[allergens in UPPERCASE LETTERS]:</i>	
sugar	>30-40 %
WHEAT flour	>20-30 %
WHEAT starch	>10-20 %
low fat cocoa	≥2-10 %
emulsifiers E472a, E472b	≥2-10 %
glucose syrup	<2 %
skimmed MILK powder	<2 %
acid diphosphates	<2 %
raising agent sodium carbonates	<2 %
salt	<2 %
flavouring	<2 %

All details are based on FIR REG (EU) No. 1169/2011. Cross contaminations are disregard

**QUID:** 6 % low fat cocoa



Article No.: 1461015

**2. Sensory properties:**

Colour:	brown
Smell:	like cocoa
Flavour:	sweet, like cocoa
Consistency:	free flowing powder

**3. Chemical / physical parameters:**

Parameter	Value	Method
bulk density (kg/l)	0,63	uncompressed
water content (%)	< 10	IR-drying, 130 °C, 15´
aw-value	ca. 0,44	aw-value-meter
litre weight (g/l)	ca. 440	whippingmaschine

**4. Microbiology:**

Parameter	max. Value	Method
Total germ count (not including lactic acid bacteria)	500.000 /g	ASU L 06.00-18
Yeast	10.000 /g	ASU L 01.00-37
Mould	1.000 /g	ASU L 01.00-37
Coliform germs	100 /g	ASU L 01.00-54
Salmonella	not detectable /25g	ASU L 00.00-20

**5. Packaging / minimum shelf life / storage conditions:**

Packaging:	15 kg paper sack with a poly bag inside
Best before:	720 days
Storage conditions:	at 20°C, dry, sealed, in original packaging, keep away from freeze, heat and direct insolation



Article No.: 1461015

**6. Basic recipe / Application / Dosage recommendation:****Basic recipe:**

for 3 pieces, 26cm, ca. 5cm high

Recipe:	Method / Application:
1000,00 g <b>Biscoao, Chocolate Sponge Mix</b> 600,00 g whole egg 200,00 g water <hr/> 1800,00 g Total	<ul style="list-style-type: none"> <li>➤ Mix all ingredients with a fine whisk at high speed for 5-6 minutes *)</li> <li>➤ weight: approx. 600 g</li> <li>➤ baking temperature: 200 °C</li> <li>➤ baking time: approx. 25 - 30 minutes</li> <li>➤ litre weight: 380 - 440g/l</li> <li>➤ *) Note: this is only an indication. The whipping volume depends on the type of machine, the whisk and the amount of dough.</li> </ul>

**7. Nutritional information (of the article):**

Average nutritional values per 100 g (calculated)	Value
Energy in kJ / kcal	1569 / 371
Fat in g	3,7
- of which saturated fatty acids in g	3,2
Carbohydrates in g	78,3
- of which sugar in g	41,2
Dietary fibre in g	2,9
Protein (N x 6,25) in g	4,5
Salt (calculated) in g	2,0
Bread exchange units	6,5



Article No.: 1461015

**8. Ingredients which can trigger allergies or other incompatibility reactions\*:**

Based on FIR REG (EU) No. 1169/2011.

<b>Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or hybrid strains thereof) and products made thereof</b>	<b>+</b>
-wheat	<b>+</b>
-rye	<b>S</b>
-barley	<b>S</b>
-oats	-
-spelt	<b>S</b>
-kamut	-
-hybrid strains	-
<b>Crustaceans and products made thereof</b>	-
<b>Eggs and products made thereof</b>	<b>S</b>
<b>Fish and products made thereof</b>	-
<b>Peanuts and products made thereof</b>	-
<b>Soya and products made thereof</b>	-
<b>Milk and products made thereof (including lactose)</b>	<b>+</b>
<b>Nuts and products made thereof</b>	<b>S</b>
-almonds	<b>S</b>
-hazelnuts	<b>S</b>
-walnuts	-
-cashew nuts	-
-pecan nuts	-
-brazil nuts	-
-pistachios	-
-macadamia nuts	-
-queensland nuts	-
<b>Celery and products made thereof</b>	-
<b>Mustard and products made thereof</b>	-
<b>Sesame seeds and products made thereof</b>	-
<b>Sulphur dioxide and sulphite for concentrations &gt;10 mg/kg / &gt;10 mg/l, stated as SO<sub>2</sub></b>	-
<b>lupine and products made thereof</b>	-
<b>Molluscs and products made thereof</b>	-

+ : part of recipe

- : is not part of the recipe

S : may contain in trace

All raw material data is based on information from our suppliers.

**Article No.: 1461015**

This product does not contain any ingredients from genetically modified organisms (GMO) with mandatory labelling pursuant to EC Directives No. 1829/2003 and No. 1830/2003.

The product including its packaging complies with REG (EC) 178/2002 and its subsequent versions, the German Food and Feed Code ("LFGB") and its subsequent ordinances as well as the relevant principles of the German Food Code as amended from time to time.

The specific product details constitute a description of the product. Natural substances in particular can result in fluctuations in the composition and accordingly in the properties. Without acknowledging any legal claims, we endeavour to compensate for this effect with suitable measures in order to preserve the specific application features.

**Note**

To identical version numbers of an article, there could be multiple valid product specification with a different issuing date. Through constant updating for e.g. of certain recipe ingredients that change depending on the crop's harvest and result in minimal fluctuations in the nutritional value of the product.

(007)

**Issued on:** 06.04.2023**Valid since:** 02.05.2006**Printed on:** 06.04.2023

*This product specification has been created by a centralized recipe management system and is therefore valid also if no signature appears.*