

V0601 F1, V0601 F1/H1, V0602 F1, V0603 F1, VG603	Fondant	<i>Issuance date</i>	26.01.2023
		<i>Revision date</i>	23.01.2024
		<i>Version no.</i>	2

Information about the producer		
Producer Address Contact	CARLA spol s. r. o. Krkonošská 2850, 544 01, Dvůr Králové nad Labem, Czech Republic carla.dk@carla.cz, +420 499 628 811; laborator@carla.cz, +420 499 628 843 www.carlachocolate.com	
Information about the product		
Description Usage Processing Country of origin	Fondant confectionery For bakery and confectionery production for coating, for the production of fondant filling and cream. Can be used for modeling. Fondant mass should be continuously heated in a duplicator or in a water bath to a temperature of 40°C and constantly stirring. At a higher temperature, the microcrystalline structure of the fondant is undesirably damaged and its quality degrades. We can dilute it with sweet juice or sugar syrup or water. <i>Recommended dilution:</i> approximately 40 ml of water per 1 kg of fondant. Czech Republic	
Ingredients and nutrition values		
Ingredients	Sugar, glucose syrup, water.	
Nutrition values	<i>Energy value is the value calculated according to the nutritional value of used raw materials, it is not provided by laboratory.</i>	
	Energy value in 100 g	1515 kJ / 357 kcal
	Fats	0,0 g
	<i>of which saturated fatty acids</i>	0,0 g
	Carbohydrates	89 g
	<i>of which sugars</i>	81 g
	Fiber	0,0 g
	Proteins	0,0 g
	Salt	0,0 g
Sensory characteristics		
<i>According to internal standards and regulations</i>		
Appearance Colour Odour Taste	Homogeneous shiny mass, without foreign impurities. White Typically sweet, due to used ingredients; without foreign odours Intensive sweet, without foreign taste	
Physical and chemical parameters		
<i>According to internal standards and regulations and EU legislation</i>		
Moisture content by 105 °C	ČSN 56 0146-3	9 ± 1 %
Content of SO₂	legislation	< 10 ppm
Microbiological parameters		
<i>According to ČSN 56 9609 and ES 2073/2005 to good manufacturing and hygiene practices and microbiological criteria for foodstuffs and internal regulations and standards</i>		
Total plate count [CFU/g]	ČSN ISO 4833	< 5·10 ³
Moulds [CFU/g]	ČSN ISO 7954	< 10 ²
Yeasts [CFU/g]	ČSN ISO 7954	< 10 ¹
Salmonella spp [neg./25 g]	ČSN EN ISO 6579	negative
Enterobacteria [CFU/g]	ČSN EN ISO 21528-1,2	< 5·10 ²

Heavy metals	
<i>In accordance with decree (ES) no. 915/2023 as amended</i>	
Arsen	0,5 mg/kg
Lead	1,0 mg/kg
Mercury	0,01 mg/kg
Legislation	
<i>as amended</i>	
The product requests all quality and health requirements stated by Food Law no. 110/97 Coll. as amended (174/2021 Coll.).	
Aflatoxins	The raw materials used in our products comply with Regulation (EC) No. 915/2023 as amended.
Pesticides	The raw materials used in our products comply with Regulation (EC) 396/2005 as amended.
PCB a dioxins	The raw materials used in our products comply with Regulation (EC) No. 915/2023 as amended.
Benzo[a]pyrene and sum of PAHs	The raw materials used in our products comply with Regulation (EC) No. 915/2023 as amended.
Trans fatty acid content	According to Commission Regulation (EU) 2019/649, the fats we use meet the trans fatty acid content value of up to 2 g/100 g.
Ionizing radiation	The product and its ingredients have not been treated with ionizing radiation.
Nanomaterials	No nanomaterials were used in the production.
GMO	The product is in compliance with EU regulation EU 1829/2003 a 1830/2003. It does not contain GMO.
Storage contitions	
The product should be stored in a clean, dry room, protected against direct sunlight and free from foreign odours and pests.	
Temperature	opt. 20 °C, max. 25 °C (max. 8 hours) Attention: When stored at a temperature higher than 25 °C, the mold can appears on the surface.
Relative humidity	opt. 50 - 65 %, max. 70 %
Shelf life (if stored in original packaging, in compliance with storage conditions)	12 months
After opening the carton or bucket	2 weeks if stored up to 10 °C
Packaging and transport	
<p>V0601 F1 is packed into polyethylen bags, placed into paper cartons per 15 kg. Cartons are stacked on intact pallets on a paper sheet, 48 pcs on 1 pallet.</p> <p>V0601 F1/H1 is packed into polyethylen bags, placed into paper cartons per 15 kg. Cartons are stacked on intact plastic pallets on a paper sheet, 48 pcs on 1 pallet.</p> <p>V0602 F1 is packed into polyethylen bags, placed into paper cartons per 9 kg. Cartons are stacked on intact pallets on a paper sheet, 80 pcs on 1 pallet.</p> <p>V0603 F1 is delivered as a solid mass by 15 kg in enclosed plastic buckets. Buckets are stacked on intact pallets on a paper sheet, 44 pcs on 1 pallet.</p> <p>VG603 F1 is delivered as a solid mass by 5 kg in enclosed plastic buckets. Buckets are stacked on intact pallets on a paper sheet, 108 pcs on 1 pallet.</p> <p>Products must be transported in covered dry and clean means of transport free from all foreign odours and pests. Products must be protected from the weather and must be carried in such a way that the damage and deformation of the cover and product cannot occur.</p>	

Allergens	In product	In plant	Cross contamination
Cereals containing gluten <i>and product thereof</i>	-	-	-
Crustaceans <i>and product thereof</i>	-	-	-
Eggs <i>and product thereof</i>	-	-	-
Fish <i>and product thereof</i>	-	-	-
Peanuts <i>and product thereof</i>	-	-	-
Soybeans <i>and product thereof</i>	-	X	-
Milk <i>and product thereof</i>	-	X	-
Nuts <i>and product thereof</i>	-	X	-
Celery <i>and product thereof</i>	-	-	-
Mustard <i>and product thereof</i>	-	-	-
Sesame seeds <i>and product thereof</i>	-	-	-
Sulphur dioxide and sulphites <i>[at concentrations more than 10 mg/kg, expressed as SO₂]</i>	-	-	-
Lupin <i>and product thereof</i>	-	-	-
Molluscs <i>and product thereof</i>	-	-	-

Certification				
IFS, BRC	Rainforest Alliance (RA)	RSPO	FairTrade	Halal
Name, stamp and signature		<p>Ing. Vendula Hladíková</p>		