



Chocolate Flavoured Vermicelli Special

Overview

Brown coloured, free flowing, semi-glossy, randomly sized, cylindrical rod shaped pieces. Average diameter: 1.4mm – 1.7mm Average length: 4.0mm – 7.0mm

Intended Use/Abuse:

- CHOCOLATE FLAVOURED VERMICELLI SPECIAL is a high quality product with a chocolate flavour that is excellent for confectionery and bakery decorating applications. CHOCOLATE FLAVOURED VERMICELLI SPECIAL is stable and will not “bleed” into the surrounding product.
- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air, or strong vapour to maintain organoleptic and sensory properties of the product.



Storage

Cool and dry conditions



Shelf Life

270 days



Type

Pieces



Category

Non-Tempering Chocolate and Decorations



Ingredient Features

Halaal and Kosher certified

Usage

As per recipe.

Ingredients

Sucrose, Hydrogenated Vegetable Fat and/or Oil (Palm Kernel), Cocoa Powder, Glazing Agent (Water, Glucose, Thickener E414, Preservative E202)

Packaging

Code	Size	Type	Palletisation
41300	5 KG	Carton	



Nutritional Information

Type	Value
Energy (kj)	1963
Protein (g)	2.1
Carbohydrates (g)	72
Sugars (g)	63
Total Fat (g)	1.5
Total Dietary Fibre (g)	3.6
Sodium (mg)	3.6

Additional Information

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.