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MEISTER

Pastacılık & Çikolata Ürünleri / Pastry & Chocolate Product

SPECIFICATION

Product name: **MEİSTER COMPOUND FOR BAKERY&PASTRY - CHOCOLATE**
Article No: **M -001**
Sensory characteristics:

Colour / Appearance: dark brown
Odour: chocolate flavour

Ingredients:
Glucose syrup(%70), water ,sugar(%2),cocoa powder (%2), Thickening gents;(Agar,amidated pectin) acidity regulators: (lactic acid), Flavouring (chocolate), preservative(potassium sorbate),Salt,Antioxidant(Ascorbic acid),colours (Ammonium Sulphide Caramel,Ponceau 4R,Carbon Black)

Chemical-physical characteristics:

pH: 5,0 - 5,8
Brix: 70 - 72

Content List %	
Milk Fat	0,0%
Milk Proteins	0,0%
Starch / Glucose	%0 - %70
Sugar / Isoglucıse / Invert Sugar	%2 -%0-%0

Microbiological characteristics:

Total plate count	40 kob./g
Moulds	<1 X 10 cfu/g
Yeasts	<1 X 10 cfu/g
B.cereus	<10 kob./g
Salmonella	Absent in 25 g

Packing: Sealed pail weighing 1 kg- 12 sealed pails per outer export box.

Shelf life: 24 months after production in closed packaging at 25 °C.

Storage conditions: Preferably cold storage, however not necessary.After opening, limited shelf life.

Directions to use

It can be added to ice cream,edible ice in,bakery products,cake and cookies doughs. Recommended dosage is in be tween %4 and %8

The carefully chosen materials are in accordance with the applicable regulations as well as purity requirement standards FAO/WHO
In addition to FAO/WHO standards,the products fulfils the Islamic regulations and all demanded standards of Islamic countries.

date	02.01.2026

İbrahim GÜMÜŞ
food engineer

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