



DAABON ORGANIC AUSTRALIA

“From the Soil to the Market”

Technical Data Sheet

Product Name	Organic Milk Compound Pieces	
Certification	Australia Certified Organic - ACO	
Country of origin	Made in Australia from local and imported ingredients	
Last Update	April 2007	
GMO Status	This product has not been derived from genetically modified ingredients, to the best of our knowledge, nor have genetically modified processing aids been used in its manufacture.	
Ingredients	Organic Evaporated Sugar Cane, Organic Palm Stearin, Organic full cream milk powder, Organic natural cocoa powder, Emulsifier (Soya Lecithin, 476), Flavour. Cocoa solids (7%), Milk solids (14%)	
Description	Liquid product of milk organic compound, with a typical milk chocolate taste and appearance. Irregular shaped pieces under 5 mm.	
Application	Generally used as an inclusion in cakes and biscuit or for re-melting for further processing in coating, moulding applications, others.	
Appearance	Characteristic milk chocolate appearance, glossy finish and free of bloom or discoloration.	
Flavour	Characteristic organic milk compound flavour. Free from rancid or any objectionable flavours.	
Texture	Smooth texture	
Allergen Statement	This product is made on equipment that also produces products that may contain the following allergen materials: peanuts and other nuts, cereal (rice and oats) products.	
Packing		
Nominal weight	6 Kg Net per carton	
Bag	Food grade corrugated cardboard with plastic liner	
Pallet Stacking	6 layers of 16	
Weight per pallet	576 Kg Net	
Shelf life		
Storage conditions	Cool (18-22°C), dry (relative humidity between 40-60%) and away from direct sunlight	
Maximum shelf life	Under ideal storage conditions, >12 months from date of manufacture	
Nutritional values (in 100 grams)		
Energy	2305.2 kJ	
Fat (g)	33.3g	Saturates: 21.8g
Protein	5.1g	
Carbohydrate	57.2g	Sugar: 55.4g
Sodium	7.2	
Standard Laboratory Tests – This information represents a typical analysis of a reference sample only		
Free Fatty Acid (as Lauric acid)	0.10%	

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Peroxide Value (Millieq O ² /Kg)	<1
Moisture	1% Max
Melting Point	34-36 °C
Total Plate Count	Less than 10,000/g
Yeast and Mould	Less than 100/g
Coliforms	Less than 10/g
Salmonellae	Absent in 25g
Acceptable for:	
Vegetarians:	Yes
Vegans	No
Lacto-vegetarians	No