

# CHOCO ORANGE FILLING

## Thermostable filling

---

**Product of viscous, fine consistency with shiny surface with a typical chocolate with orange flavor and smell.**

---

### **Ingredient list:**

Glucose syrup, sugar, water, humectant - glycerin, candied orange peel (min. 5%) (orange fruit, glucose syrup, water, acid - citric acid, preservative - potassium sorbate, flavorings, antioxidant - ascorbic acid), modified starch, non-hydrogenated vegetable fat - palm, cocoa powder with reduced fat content (min. 4.5%), salt, emulsifier - E471, flavoring, thickener - cellulose, preservative - potassium sorbate, acid - tartaric acid.



**Packaging, shelf life, distribution and storage conditionse**

|              | Individual packaging                         | Transportation packaging                            |
|--------------|----------------------------------------------|-----------------------------------------------------|
| Packaging    | PP pails, with thermoseal, net weight 6kgtt  | Stretch film wrapped EURO Palette, net weight 432kg |
| Shelf life   | 9 months in an unopened package              |                                                     |
| Distribution | Goods are transported at ambient temperature |                                                     |



**Recommended application:**

In the production of bakery and confectionery products where stability is required in baking and freezing.

**Colour\*:**

Dark brown, typical for chocolate.

**Taste:**

Sweet, typical for chocolate with orange.

**Flavour:**

Characteristic of chocolate.

\*Colour might change during shelf life due to the presence of natural ingredients.