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PRODUCT SPECIFICATION

Sephra Dark Chocolate Compound Coating
Version: Spec-Sheet-Sephra-Compound-Dark-v1
Date Created: 03/02/2026
Date Last Reviewed: 09/15/2026

General Information

Product Description:	Dark chocolate flavour coating in easy to melt drop form. For moulding dipping, coating and baking. It produces a good gloss finish.
Product Codes:	62182(25lb bulk box), 28007(20lb Case of 10x2lb bags), 20007(2lb Bag)
Country of Origin	USA
Kosher	OUD
Bioengineered	Does not contain BE ingredients
Application:	After gently melting (max. 45°C), Sephra Melts can be used as a dark chocolate substitute for coating and finishing bakery products. No tempering is required. Do not mix with real chocolate. Avoid contamination from moisture or flour.

Ingredients

Sugar, hydrogenated vegetable oil (palm kernel and/or palm), cocoa (processed with alkali), whey, lactose, skim **milk**, **soy** lecithin (emulsifier) and vanillin (artificial flavor).

Allergens in **BOLD** & **CAPS**.

Allergen Advisory Warning - MAY CONTAIN TRACE AMOUNTS OF PEANUTS DUE TO COMMON PROCESSING EQUIPMENT

Nutritional Information

Nutritional information per 100g of product

Nutrient	Value	Unit
Calories	522.100	cal
Total Fat	31.550	g
Saturated Fat	28.370	g
Trans Fat	0.150	g
Cholesterol	2.730	mg

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Sodium	63.530	mg
Total Carbohydrates	61.620	g
Dietary Fiber	0.000	g
Sugars	56.010	g
Added Sugars	53.770	g
Protein	4.240	g
Vitamin D	0.550	mcg
Calcium	96.870	mg
Iron	3.750	mg
Potassium	416.000	mg

Legal Allergens

+ = Present,-= Absent, ? = May Contain Traces/Cross Contamination		
Celery	-	
Cereals Containing Gluten	-	
Crustaceans	-	
Eggs	-	
Fish	-	
Lupin	-	
Milk	?	May contain **MILK** due to shared pipework.
Molluscs	-	
Mustard	-	
Tree Nuts	-	
Peanuts	-	
Sesame Seeds	-	
Soybeans	+	Contains **SOYA** lecithin.
Sulphur Dioxide and Sulphites	-	

Dietary Information

Diets	Suitability (Y/N)	
Dairy Free	N	May contain **MILK** due to shared pipework.
Gluten Free	Y	
Halal	Y	Certified
Kosher	Y	Certified
Vegans*	Y	
Vegetarians	Y	

*Suitability for Vegans is based on ingredients list and does not take into account possible cross contact during production.

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Storage Instructions and Shelf Life

Storage Conditions:

Normal air-conditioned storage 68-70ºf is good; lower temperatures, down to about 55ºf is better. Do not store below 45ºf. Avoid extreme variations in temperatures.

• Relative humidity - under <50%.

• Keep product away from heat and strong odors (product absorbs odors easily).

Shelf Life from Production:

Unopened = 24 months from the date of manufacture. Once opened, it is the responsibility of our customers to establish the maximum permitted time until all material should be used. This will depend on their specific environment, practices and procedures.

Packaging Information

Product Code	Primary Packaging	Approx Weight of Product	Approx Dimensions LxHxW (in)
62182	Blue food contact safe LDPE bag liner in a brown cardboard box	25lb	16x12x6
28007	Brown cardboard box of 10x2lb bags	20lb	16x9x9
20007	2lb Bag	2lb	10x7x2

Physical-chemical analysis

Fat	36.2% ± 1.5
Moisture	1.4% Max.
Viscosity (O.I.C.C.C.)	0.6-1 Pa.s
Yield Value (O.I.C.C.C.)	1.5-3.5 Pa

Microbiological standards

Aerobic Plate Count	5000 CFU/g max.	ISO 4833:91
Yeasts	25 CFU/g max	ISO 7954:87
Molds	25 CFU/g max	ISO 7954:87
Coliforms	none detected/g	ISO 4832:91
E.coli	none detected/g	ISO 16649-2:01
Salmonella spp	none detected/375g	ISO 6579:93