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## PRODUCT SPECIFICATION

Sephra Milk Chocolate Compound Coating

Version: Spec-Sheet-Sephra-Compound-Milk-v1

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### General Information

**Product Description:** Milk chocolate flavour coating in easy to melt drop form. For moulding dipping, coating and baking. It produces a good gloss finish.

**Product Code:** 62049(25lb bulk box), 28008(20lb Case of 10x2lb bags), 20008(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), whey, cocoa (processed with alkali), skim **milk**, Lactose, **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 |
|-----------------|---------|------|
| <b>Calories</b> | 529.540 | cal  |
| Total Fat       | 30.710  | g    |
| Saturated Fat   | 28.550  | g    |
| Trans Fat       | 0.100   | g    |
| Cholesterol     | .600    | mg   |





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|                     |         |     |
|---------------------|---------|-----|
| Sodium              | 93.860  | mg  |
| Total Carbohydrates | 65.250  | g   |
| Dietary Fiber       | 1.890   | g   |
| Sugars              | 62.190  | g   |
| <b>Added Sugars</b> | 60.324  | g   |
| Protein             | 2.280   | g   |
| Vitamin D           | .014    | mcg |
| Calcium             | 80.320  | mg  |
| Iron                | .840    | mg  |
| Potassium           | 272.970 | mg  |

### Legal Allergens

+ = Present, -= Absent, ? = May Contain Traces/Cross Contamination

|                               |   |                                                 |
|-------------------------------|---|-------------------------------------------------|
| Celery                        | - |                                                 |
| Cereals Containing Gluten     | - |                                                 |
| Crustaceans                   | - |                                                 |
| Eggs                          | - |                                                 |
| Fish                          | - |                                                 |
| Lupin                         | - |                                                 |
| Milk                          | ? | May contain <b>MILK</b> due to shared pipework. |
| Molluscs                      | - |                                                 |
| Mustard                       | - |                                                 |
| Tree Nuts                     | - |                                                 |
| Peanuts                       | - |                                                 |
| Sesame Seeds                  | - |                                                 |
| Soybeans                      | + | Contains <b>SOYA</b> lecithin.                  |
| Sulphur Dioxide and Sulphites | - |                                                 |

### Dietary Information

|             |                   |                                                 |
|-------------|-------------------|-------------------------------------------------|
| Diets       | Suitability (Y/N) |                                                 |
| Dairy Free  | N                 | May contain <b>MILK</b> 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.





## Storage Instructions and Shelf Life

### Storage Conditions:

Normal air-conditioned storage 68-70°F is good; lower temperatures, down to about 55°F is better. Do not store below 45°F. 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 = 18 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) |
|--------------|----------------------------------------------------------------|--------------------------|------------------------------|
| 62049        | Blue food contact safe LDPE bag liner in a brown cardboard box | 25lb                     | 16x12x6                      |
| 28008        | Brown cardboard box of 10x2lb bags                             | 20lb                     | 16x9x9                       |
| 20008        | 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    |