



RAVICO

a belgian tradition

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TECHNICAL DATA SHEET

Product name

Chantilly powder (Cold process)

Product reference

GM40

Created:

23/05/2019

Updated:

15/06/2026

by

Olivier

Product Information

Dimension (L x l x H - mm) N.A

Net Weight: N.A g* Bruto Weight N.A g* * average value

Comment: Mix for chantilly (can be used in spray cans or whipped manually)

Best before: 18 months

Storage Conditions: 10-25°C - Max 70% Rel Humidity - in its original packaging



Packaging

		Carton dimensions (cm)			Net wt (kg)	Bruto (kg)	Crt/100x120 pal	Crt/euro pal
GM400s1	Chantilly powder cold process 4/1 kg	25.5 x	16.5 x	19.5	4	4,5	200	147
GM400s10	Chantilly powder cold process 10 kg	20 x	30 x	60	10	10,5	48	
GM400s500	Chantilly powder cold process 6x500g	25.5 x	16.5 x	19.5	3	3,3	200	147

Ingredients

Ingredient list in decreasing order	E number	%
Sugar		
Glucose		
Vegetable fat (palm)		
Emulsifiers (Mono- & Di-glycerides, Polyglycerol Ester of Fatty Acids)	E471/E472a	
Milk Protein		
Stabilizer (Dipotassium Phosphate)	E340ii	
Vanillin		
Colouring (FD&C yellow #5 & #6)	E102/E110	

Recipe

Regular whipping machine: Chantilly: 400g – Cold full fat milk 1 L

Dispenser: 350g Chantilly – Cold full fat milk 1L

For whipping machine use: whip the Chantilly and the milk together at high speed if using a regular whipping machine. Decor and let it rest in the fridge.

For dispenser use: premix slowly the Chantilly and the milk before filling the dispenser. Then add



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Analytical data

Average PH at 20°C		Humidity		%	Min Dry Cocoa Solid		%
Average Aw at 25°C	<0,5	Ashes		%	Min Dry Milk Solid		%
Average Brix at 20°C					Cocoa Butter		%
Average Density at 20°C							

Nutritional Facts

Total protein	3	g/100g
Available Carbohydrate	64	
Of which Sugar	53	g/100g
Of which Polyols		
Total Fat	30	
Of which Saturated fat	27	g/100g
Of which Trans Fat	1	
Fibres	0	g/100g
Sodium	60	mg/100g
Salt	150	mg/100g
Cholesterol		mg/100g
Calcium		
Iron		mg/100g
Potassium		
Vitamin D		
Energetic Value (Kcal)	539	Kcal/100g
Energetic Value (KJ)	2276	KJ/100g

The Nutritional information is given to the best of our knowledge and belief but cannot be regarded as guaranteed data.

The nutritional data is calculated and has not been analysed. - An empty value means it is not applicable for this product

Microbiological data

	CFU / g	Method
Total plate count	<5000	
Yeast	<100	
Moulds	<100	
Enterobacteriaceae	<10	
Coliform	<10	
E. Coli	<10	
Salmonella	0/25g	
Listeria Monocyt.		

Allergen data (EEC 2003/89 & 2006/142 & 1169/2011)

Cereals with gluten	?	Mustard	-
Crustacean	-	Sesame	-
Fish	-	Sulfites (SO ₂ >10mg/Kg)	-
Soya products	-	Lupine	-
Egg products	?	Molluscs	-
Milk products	+	Azo colours	+
Nuts	?		
Peanuts	-	Present in ingredients	+
Celery	-	Cross contamination possible:	?
		Absent	-
Label	Contains milk. May contain traces of nuts and eggs and gluten.		

Other information

Custom tariff code:	21069098	EC 1829/2003 & 1830/2003	Kosher:	on demand	Vegetarian:	
GMO free:	Yes		Halal:	on demand	Vegans:	
Product Line certification:	HACCP		Heavy metals & Contaminants:	conform to EC 2023/915 and amendments		
			Pesticides:	conform to EC 396/2005 and amendments		
Claim: Contains azo colourings - may have an adverse effect on activity and attention of children.						