

PRODUCT SPECIFICATIONS

Doc. 080008310

Rev. 0

Of 16/02/2017

Granted by
Quality Assurance

P:1/4

080008310 DARK CHOCOLATE VANINI 72% KG.4X3

PRODUCT NAME: Dark chocolate (Minimum cocoa solids: 72%)

<u>INGREDIENTS</u>: Cocoa paste, Sugar, Cocoa butter. Emulsifier: **Soya** lecithin. Vanilla extract. **May contain traces of nuts**

and dairy products. Gluten-free.

MINIMUM COCOA SOLIDS: 72%

Dimensional characteristics

PACKAGING UNIT:	EAN Code: 8006070083105	Weight (KG): 4 L/w/h (cm): n/a x n/a x n/a	
SHIPPING UNIT:	EAN Code: 8006070183102	Nr. of Pieces: 3 L/w/h (cm): 32 x 22,5 x 30	
	Pallet Load (boxes per layer/nr. of layers): 12 x 4 = 48		

Storage & Shelf life

STORAGE CONDITION:	Store in a cool and dry place, Temp. 18°C max/64°F max. RH: 50 % max
SENSORY SHELF LIFE:	30 months

Composition

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Cocoa paste	64,03 %	
Sugar	26,51 %	
Cocoa butter	09,00 %	
Emulsifier : Soya lecithin	00,45 %	
Vanilla extract	00,01 %	

Declarations of conformity:

HACCP: The product complies with Regulation 853/2004/EC

GMO: The product is GMO free and is not manufactured from GMO raw materials. Therefore it is not subject to labeling under Regulation 1829/2003/EC and Regulation 1830/2003/EC concerning the traceability and labeling of food and feed products produced from GMO and any amending legislation.

IRRADIATION: The product has not been submitted to irradiation treatment according to Directive 1999/2/EC, 1999/3/EC concerning foods and food ingredients treated with ionizing radiation.

CONTAMINANTS: Residual of contaminants in accordance with Regulation 1881/2006/EC and amendments.

PACKAGING: The packaging materials are in compliance with relevant legislation with particular reference to Regulation 1935/2004/EC for food contact materials.



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Allergens

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Allergen	Presence/Absence (+/-)	Possibility accidental presence (YES/NO)	
Egg, egg derivatives, albumen	-	NO	
Celery and their derivatives	-	NO	
Soya and soya derivatives	+		
Nuts and nuts derivatives	-	YES	
Milk, dairy products, lactose	-	YES	
Sesame seed and sesame seeds derivatives	-	NO	
Lupin and their derivatives	-	NO	
Sulphite at concentrations of at least 10mg/l	-	NO	
Fish and their derivatives	-	NO	
Shellfish and their derivatives	-	NO	
Crustaceans and their derivatives	-	NO	
Cereal and their derivatives with gluten >20 mg/kg	-	NO	
Mustard and their derivatives	-	NO	
Peanuts and peanut derivatives	-	NO	

Chemical-physical characteristics

Analysis	UM	Value	Tolerance	Method
Fat content (on dry matter)	%	42,5 - 45,5		Lab.004 (refractometry)
Moisture	%	1,0	max	Lab.001 (K. Fischer)
Nominal particle size	μm	17	max	Lab.010 (micrometry)
Plastic viscosity (40° C)	Pa.s	0,50 - 1,00		Lab.012 (Casson)

Declarations of conformity:

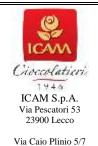
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Microbiological characteristics

vicroviological characteristics				
Analysis	UM	m*	M*	Method
TVC	cfu/g	5000 n=1	10000 n=5 c=1	Lab.020.2 (PCA 32°Cx48h)
Moulds	cfu/g	50 n=1	500 n=5 c=1	Lab.020.7 (RB 20°Cx5d)
Yeast	cfu/g	50 n=1	500 n=5 c=1	Lab.020.7 (RB 20°Cx5d)
Coliforms bacteria	cfu/g	<10 n=1	50 n=5 c=1	Lab.020.3 (Petrifilm 35°Cx48h)
E. coli	in 0.1 g	Neg. n=1	-	Lab.020.4 (Petrifilm 37°Cx48h)
Staphylococcus coag. +	in 0.01 g	Neg. n=1	-	Lab.020.6 (BP 37°Cx48h)
Salmonella spp.	in 100g	Neg. n=1	-	ISO 6579:2002

^{*} Sampling plans according to ICMSF: Microorganisms in Food 2. Sampling for microbiological analysis: Principles and specific applications, Second edition, 1986 ("n"= number of samples; "m"= reference value; "M"= the upper limit which should not be exceeded; "c"= number of samples allowed to fall between "m" and "M").

Nutritional characteristics

Avarage analysis for 100 g	UM	(Calculation)
Energy	kJ	2443
Energy	kcal	589
Fat	g	44,1
Of which saturates	g	26,2
Carbohydrate	g	34,2
Of which sugars	g	26,5
Fibre	g	9,4
Protein	g	9,1
Salt	g	0,25

Certifications



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Qualità egana Vegan

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