PRODUCT NAME : Dark chocolate (Minimum cocoa solids: 60%)
INGREDIENTS: Cocoa paste, Sugar, Cocoa butter. Emulsifier: **Soya** lecithin. Natural flavor (vanilla). **May contain traces of milk proteins. Gluten-free.**

MINIMUM COCOA SOLIDS: 60%

Dimensional characteristics

PACKAGING UNIT:	EAN Code: 8006070184123	Weight (KG): 15 L/w/h (cm): n/a x n/a x n/a
SHIPPING UNIT:	EAN Code: 8006070184123	Nr. of Pieces: 1 L/w/h (cm): 40 x 60 x 12
	Pallet Load (boxes per layer/nr. of layers): 4 x 10 = 40	

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

Cocoa paste	53,79 %
Sugar	38,69 %
Cocoa butter	07,00 %
Emulsifier : Soya lecithin	00,50 %
Natural flavor (Vanilla)	00,02 %

Declarations of conformity:
HACCP: The product complies with Regulation 852/2004/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.

Allergens

The product referred to this technical sheet contains/does not contain allergens as reported to the Directive 2003/89/CE and amendments.

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	-	NO
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	%	35,5 - 37,5		Lab.004 (refractometry)
Moisture	%	1,0	max	Lab.001 (K. Fischer)
Nominal particle size	µm	20	max	Lab.010 (micrometry)
Plastic viscosity (40° C)	Pa.s	1,10 - 1,70		Lab.012 (Casson)

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Microbiological 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	2313
Energy	kcal	556
Fat	g	36,6
Of which saturates	g	21,7
Carbohydrate	g	45,0
Of which sugars	g	38,6
Fibre	g	7,9
Protein	g	7,7
Salt	g	0,0

Certifications

Kosher

Halal

Declarations of conformity:

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Vegan



Lfree

Declarations of conformity:
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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.
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