 <p>ICAM S.p.A. Via Pescatori 53 23900 Lecco</p> <p>Via Caio Plinio 5/7 22030 Orsenigo</p>	<b>PRODUCT SPECIFICATIONS</b>	<b>Doc. 080008419</b>	<b>P:1/4</b>
	<b>080008419 DARK CHOCOLATE COUV. DIAMANTE COCOA 67%</b>	Rev. 03 Of 25/10/2022	

**PRODUCT NAME** : Dark chocolate (Minimum cocoa solids: 67%)

**INGREDIENTS**: Cocoa paste, Sugar, Cocoa butter, Emulsifier: **soya** lecithin, Natural flavor (vanilla). **Gluten free.**

**MINIMUM COCOA SOLIDS**: 67%

***Dimensional characteristics***

<b>PACKAGING UNIT:</b>	EAN Code: 8006070184192	Weight (KG): 15	L/w/h (cm): n/a X n/a X n/a
<b>SHIPPING UNIT:</b>	EAN Code: 8006070184192	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***

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

***Composition***

Cocoa paste	57,88 %
Sugar	31,03 %
Cocoa butter	10,77 %
Emulsifier : Soya lecithin	00,30 %
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.

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### 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	-	NO
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	%	41 - 43,5		Lab.004 ( refractometry )
Moisture	%	1,0	max	Lab.001 (K. Fischer)
Nominal particle size	µm	19	max	Lab.010 ( micrometry )
Plastic viscosity ( 40° C )	Pa.s	0,50 - 0,90		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

Average analysis for 100 g	UM	(Calculation)
Energy	kJ	2378
Energy	kcal	573
Fat	g	41,2
Of which saturates	g	25,3
Carbohydrate	g	38,0
Of which sugars	g	31,0
Fibre	g	8,5
Protein	g	8,3
Salt	g	0,07

### Certifications



**Kosher**

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**Halal**



**Vegan**



**Spiga Barrata – Cod. ELS IT-128-121**

**Declarations of conformity:**

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