

TECHNICAL DATA SHEET				
DARK CHOCOLATE COUVERTURE 55%				
Code SAP 4102106 (ex Code PF : 5907 Item Baan : 0040207002C5230)		GENCOD : 3660407059079		Created on : 16/03/05 Ref c dated: 14/11/14 Visa : DC
Designation	COUVERTURE NOIRE 55% NCJ0002 EXP			
Description	Dark chocolate			
Origin	Belgium	Shelf Life	24 months	
Ingredients	Cocoa mass, sugar, cocoa butter, emulsifier (soya lecithin (E322)), natural vanilla flavouring			
	Cocoa mass		45.9	
	Sugar		43.8	
	Cocoa butter		9.8	
	Emulsifier soya lecithin E322		0.5	
	Natural vanilla flavouring		+	
GMO	EC regulations 1829/2003 and 1830/2003 - Labeling GMO ingredients: no.			
Allergen declaration	Directives 2003/89/EC – 2007/68/EC Allergens: soya May contain milk			
Ionization	Directive 1999/2/EC. no ionization treatment.			
Chemical and physical specifications	Total fat content 35.0 ± 1.5% Viscosity 800 – 1100 mPa.s Humidity max 1% Fineness max 3% > 30µm			
Typical values	Dry milk solids: 0.0% Fat free dry milk solids : 0.0% Dry cocoa solids: 55.0%		Fat free dry cocoa solids : 20.5% Milk fat: 0.0% Cocoa butter: 34.5%	
Nutritional information (in g/100g)	Fat 35.0 Sat fat 21.4 TFA 0	Carbohydrates 47.6 Sugars 44.0 Sodium 3.0mg Salt* 0.01 <small>*contains naturally occurring salt</small>	Proteins 5.5 Fibers 7.8	Energy /100 g 543 kcal 2249 kJ
Bacteriological specifications	Total plate count : < 5 000/g E Coli : none/g Yeast : <50/g Salmonella: none/25g		Enterobacteriaceae : < 10/g Coliforms : < 10/g Mould : < 50/g	
Packaging	Direct : packet 2.5 kg Over wrap : carton 4 packets Pallet (800*1200) : 76 cartons			
Storage	16 - 20 °C, max 60 % relative humidity / in an area free from foreign flavours			

The information given on this document is based on our current knowledge and experience, and may be used at your discretion and risk.

Printed on 14 Nov. 14