

PRODUCT SPECIFICATION

CODE: PBOG-DD-FT-208
 EDITION: 2
 DATE: 28-AUG-13



PRODUCT:
D120 LUKER 1906, ARAUCA 70%

PRODUCT CODE: D120
CUSTOMS TAX:

PRODUCT DESCRIPTION

Dark chocolate couverture produced from a single origin of Colombian Fino de Aroma cocoas.
 For use as couverture, for moulding and as an ingredient for confectionary.

INGREDIENTS: Cocoa mass, sugar, cocoa butter and emulsifier (soy lecithin)

COUNTRY OF ORIGIN: Colombia
 Single Origin cocoa beans from Arauca region

PRODUCT PROPERTIES:

SENSORY PROPERTIES	SPECIFICATION	METHOD
Flavor and odor	Characteristic of cocoa	Sensory Analysis
Color	Characteristic of cocoa	Sensory Analysis
General aspect	Solid paste	Sensory Analysis

PHYSICAL AND CHEMICAL	SPECIFICATION	METHOD
Moisture	1,0% maximum	Infrared drier
Fat	41,0 - 44,0%	NMR
Viscosity	0,500 - 1,200 Pa*s	IOCCC 2000
Yield Value	3,000 - 9,000 Pa	IOCCC 2000
Particle size	20 - 25 microns	Micrometer

MICROBIOLOGICAL PROPERTIES	SPECIFICATION	METHOD
Total germ count	10.000 CFU/g max.	AOAC 966.23
Yeasts and molds	100 CFU/g max.	AOAC 2002.11
Enterobacteriaceae	0 CFU/g	AOAC 989.11
Coliforms	0 CFU/g	AOAC 2005.03
E. coli	0 CFU/g	AOAC 2005.03
Staphylococcus aureus c ^(*)	0 CFU/g	AOAC 975.55
Bacillus cereus	0 CFU/g	AOAC 980.31
Salmonella absent in 50 g	0 CFU/g	AOAC 967.26

Nutrition Facts	
Average analysis for 100g	
Calories	590
Calories From Fat	380
Total Fat	42 g
Saturated Fat	25 g
Trans Fats	0 g
Cholesterol	0 mg
Sodium	0 mg
Total Carbohydrates	45 g
Fiber	10 g
Sugars	29 g
Protein	7 g

SHELF LIFE:
 2 years from manufacture date in recommended storage.

STORAGE:
 Store in a cool, dry place at room temperature between 18 - 20 °C (64,4 - 68 °F) and relative humidity below 65%.
 Keep away from heat, light and strong odors.

PACKING:
 20 kg box
 2,5 kg bag (4 units x 2,5 kg per box)
 1,0 kg bag (10 units x 1,0 kg per box)

CERTIFICATION:
 OU Kosher certification, BASC certification, and ISO 9001

This product does not contain nuts.
 May contain traces of milk

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