## PRODUCT SPECIFICATION

CODE: PBOG-DD-FT-214 EDITION: 1 DATE: 29-OCT-12



PRODUCT:

### G505 DARK CHOCOLATE COVERED DRIED PHYSALIS

PRODUCT CODE: G505 CUSTOMS TAX:

#### PRODUCT DESCRIPTION

Dark Chocolate Covered Dried Physalis, designed for user as a decorating ingredient in the confectionery industry

INGREDIENTS: Coating: Dark chocolate 53% cocoa (Sugar, cocoa mass, cocoa butter, emulsifier (soy lecithin) and natural vanilla flavor) Centre: Dried cape gooseberry, and polishing agent (E414)

COUNTRY OF ORIGIN: Colombia

#### PRODUCT PROPERTIES:

SENSORY PROPERTIES	SPECIFICATION	METHOD
Flavor and odor	Characteristic of chocolate with acid tones typical of cape gooseberry	Sensory Analysis
Color	Characteristic of cocoa	Sensory Analysis
General aspect	Dragee brilliant	Sensory Analysis

PHYSICAL AND CHEMICAL	SPECIFICATION	METHOD
Moisture	6,0% max.	Infrared drier
Fat	23,0 - 25,0%	NMR

Nutrition Facts				
Average analysis for 100g				
Calories	480			
Calories From Fat	230			
Total Fat	26 g			
Saturated Fat	14 g			
Trans Fats	0 g			
Cholesterol	0 mg			
Sodium	40 mg			
Total Carbohydrates	56 g			
Dietary Fiber	10 g			
Sugars	36 g			
Protein	5 g			

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 <sup>(+)</sup>	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

### SHELF LIFE:

2 years from manufacture date in recommended storage.

### STORAGE:

Store in a cool, dry place at room temperature between 18 - 20  $^{\circ}$ C (64,4 - 68  $^{\circ}$ 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)

### CERTIFICATION

OU Kosher certification, BASC certification and ISO 9001

This product does not contain nuts.

May contain traces of milk

CASALUKER S.A
Calle 13 No. 68-98 Bogotá, Colombia
Tel +57 (1) 4 47 37 00
www.lukeringredients.com
lukercacao@casaluker.com.co