

**PRODUCT SPECIFICATION**

CODE: PBOG-DD-FT-119  
 EDITION: 2  
 DATE: 10-JUL-12



**PRODUCT:**  
**G503 DARK CHOCOLATE COVERED ESPRESSO BEANS**

**PRODUCT CODE:** G503  
**CUSTOMS TAX:**

**PRODUCT DESCRIPTION**

Dark Chocolate covered espresso beans, 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:** Roasted coffee and polishing agent (E414)

**COUNTRY OF ORIGIN:** Colombia

**PRODUCT PROPERTIES:**

SENSORY PROPERTIES	SPECIFICATION	METHOD
Flavor and odor	Characteristic of chocolate and coffee	Sensory Analysis
Color	Characteristic of cocoa	Sensory Analysis
General aspect	Dragee brilliant	Sensory Analysis

PHYSICAL AND CHEMICAL	SPECIFICATION	METHOD
Moisture	1,5% max.	Infrared drier
Fat	31,0 - 34,0%	NMR

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

Nutrition Facts	
Average analysis for 100g	
<b>Calories</b>	520
Calories From Fat	290
<b>Total Fat</b>	32 g
Saturated Fat	17 g
Trans Fats	0 g
<b>Cholesterol</b>	0 mg
<b>Sodium</b>	0 mg
<b>Total Carbohydrates</b>	53 g
Dietary Fiber	6 g
Sugars	43 g
<b>Protein</b>	5 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**

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

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