

PRODUCT SPECIFICATION

CODE: PBOG-DD-FT-213
 EDITION: 2
 DATE: 01-NOV-12



PRODUCT:
G504 DARK CHOCOLATE COVERED INSTANT COFFEE

PRODUCT CODE: G504
CUSTOMS TAX:

PRODUCT DESCRIPTION

Dark Chocolate Covered Instant Coffee, 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:** Instant 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	1,0% max.	Infrared drier
Fat	28,0 - 31,0%	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 ⁽⁺⁾	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	500
Calories From Fat	260
Total Fat	29 g
Saturated Fat	16 g
Trans Fats	0 g
Cholesterol	0 mg
Sodium	5 mg
Total Carbohydrates	53 g
Dietary Fiber	6 g
Sugars	40 g
Protein	6 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

10 kg 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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