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| TECHNICAL DATASHEET D203 MACONDO 60% | CODE: PBOG-DD-FT-112 EDITION: 10 DATE: JANUARY 2025 | LUKER <i>Chocolate</i> |
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PRODUCT IDENTIFICATION

Name: Dark chocolate 60% Cacao

Brand: Luker Cacao, Luker Chocolate

Description: Dark chocolate couverture produced from a mix of Fino de Aroma cocoas. For use as couverture, for moulding and as an ingredient for confectionary.

Ingredients list: Cocoa mass, sugar, cocoa butter, emulsifier (soy lecithin) and vanilla extract.

Presentation: 20Kg, 2.5Kg, 1Kg, 200g, 20x8g

Country of Origin: Colombia

PRODUCT PROPERTIES

| SENSORY CHARACTERISTICS | | |
|-------------------------|---|------------------|
| CHARACTERISTIC | SPECIFICATION | METHOD |
| Taste and Aroma | Characteristic of dark chocolate, free of foreign odors and flavors | Sensory analysis |
| Color | Characteristic of dark chocolate | Sensory analysis |
| Appearance | Drops | Sensory analysis |

| PHYSICOCHEMICAL CHARACTERISTICS | | | |
|---------------------------------|------|---------------|-------------|
| CHARACTERISTIC | UNIT | SPECIFICATION | METHOD |
| Moisture | % | 1.0 max | AOAC 931.04 |
| Fat | % | 36,5-39,5 | AOAC 963.15 |
| Viscosity | Pa*s | 0,9-1,6 | IOCCC 2000 |
| Yield value | Pa | 3,5-10,0 | IOCCC 2000 |
| Granulometry | µm | 20 - 25 | Micrometer |

| MICROBIOLOGICAL CHARACTERISTICS | | | |
|---|-------|---------------|---|
| CHARACTERISTIC | UNIT | SPECIFICATION | METHOD |
| Mesophilic aerobic bacteria count | CFU/g | 10.000 | AOAC 966.23 / AOAC 2015.13 |
| Yeasts and molds count | CFU/g | <100 | ISO 21527-2: 2008 / AOAC 2014.05 |
| Enterobacteriaceae count | CFU/g | <10 | ISO 21528-2: 2017 |
| Total coliform organisms count | CFU/g | <10 | ISO 4832: 2006 / AOAC 998.08 |
| <i>Escherichia coli</i> count | CFU/g | <100 | ISO 4832: 2006 / AOAC 998.08 |
| <i>Staphylococcus aureus</i> Coagulase Positive count | CFU/g | <100 | ISO 6888-1: 1999 |
| <i>Bacillus cereus</i> count | CFU/g | <100 | ISO 7932: 2004 |
| <i>Salmonella</i> spp | A/P | ABSENT | NF 3M 01/16 - 11/16 Protocol N° 4 / ISO 6579-1: 2017 |

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NUTRITIONAL INFORMATION

Nutritional information based on 100 g:

| | | | |
|------------------------|------------|-------------------|--------------|
| Energy | 559,8 kcal | Trans Fatty Acids | 0 g |
| Energy | 2342,2 kJ | Cholesterol | 0 mg |
| Total Protein | 6,2 g | Sodium | 0,39 mg |
| Total Carbohydrates | 51,6 g | Potassium | 388,5 mg |
| Sugars | 39,9 g | Calcium | 86,8 mg |
| Including Added Sugars | 38,9 g | Iron | 1,3 mg |
| Dietary Fiber | 7,9 g | Vitamin A | 0 UI (0 mcg) |
| Total Fat | 37,3 g | Vitamin C | 0 mg |
| Saturated Fat | 22,2 g | Vitamin D | 0 mcg |

FOOD SAFETY STATEMENTS

| ALLERGEN | AS INGREDIENT (Y/N) | PRESENT IN PRODUCT MANUFACTURED ON THE SAME LINE (Y/N) | PRESENT IN THE PRODUCTION PLANT (Y/N) |
|---|---------------------|--|---------------------------------------|
| Cereals containing Gluten and products thereof | N | N | N |
| Peanuts and products thereof | N | N | N |
| Crustaceans and products thereof | N | N | N |
| Fish and products thereof | N | N | N |
| Eggs and products thereof | N | N | N |
| Nuts and Products thereof | N | N | N |
| Milk and products thereof | N | Y | Y |
| Soybeans and products thereof | Y | Y | Y |
| Sulfur dioxide and Sulphites in concentrations higher than 10 mg/kg or 10 mg/liter expressed as SO ₂ (0) | N | N | N |
| Celery and products thereof | N | N | N |
| Mustard and products thereof | N | N | N |
| Sesame seeds and products thereof | N | N | N |
| Molluscs and products thereof | N | N | N |

| CHARACTERISTICS | UNIT | SPECIFICATION | METHOD | |
|-----------------|---------|---------------|-----------|------------------------------|
| Heavy Metals | Arsenic | mg/kg | 1.0 max | AOAC 2013.06 |
| | Mercury | mg/kg | 0.1 max | AOAC 2013.06 |
| | Lead | mg/kg | 0.065 max | UNE-EN 14084 |
| | Cooper | mg/kg | 50 max | AOAC 999.10 |
| | Cadmium | Mg/kg | 0.32 max | UNE-EN 14084 / PBOGLA-MT-067 |

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|------------|------------------------------------|-------|---|-----------------------------|
| Mycotoxins | Aflatoxins (Sum of G1, G2, B1, B2) | µg/kg | 10 max. | AOAC 999.07 |
| Pesticides | | mg/kg | According to European Union Legislation | AOAC 2007.01 / UNE-EN 15662 |

Non-GMO Statement: Product manufactured with Non-GMO raw materials. Complies with the established in EC regulations 1829 and 1830 of 2003.

INSTRUCTIONS FOR PREPARATION

- Deposit the desired amount of dark chocolate in a melting tank.
- Be sure the temperature be between 45 °C (113 °F) and under 55 °C (131 °F).
- Make a crystallization curve and place in a mold the chocolate at a temperature of 29-31 °C (84.2 – 87.8 °F).

USES

INTENDED USE: In food and as a raw material in the confectionery and pastry industries

NON-INTENDED USE: Consumption after expiration date, or under inappropriate storage conditions. These can alter the sensory, physicochemical and microbiological properties

| SUITABLE FOR DIETS | (Y/N) |
|--------------------|-------|
| Kosher | Y |
| Vegetarian | Y |
| Vegan | Y |

PACKAGING, PACKING AND DISTRIBUTION SPECIFICATIONS

| PRESENTATION 20KG | | | |
|---|-------------------------------------|--------------------------|-------------|
| PACKAGING | MATERIAL | DIMENSIONS | UNIT WEIGHT |
| Primary | Bag COEXTRUSION HBA + WHITE PIGMENT | 790 mm x 390 mm x 290 mm | 20,076Kg |
| Secondary | Box BC 1130 K | 382 mm x 278 mm x 310 mm | 21kg |
| Tertiary | - | - | - |
| Total units per pallet / Approximate weight | 40 boxes | | 864,7Kg |
| Layers per pallet | 4 layers – Maximum 7 layers | | |
| Units per layer | 10 boxes per layers | | |
| Total pallet height | 1,43 m | | |

| PRESENTATION 2,5KG | | | |
|---|----------------------------------|-----------------------|-------------|
| PACKAGING | MATERIAL | DIMENSIONS | UNIT WEIGHT |
| Primary | Bag PET + NYLON + LDPE with EVOH | 337mm x 270mm x 120mm | 2,534Kg |
| Secondary | Box C 790K | 398mm x 288mm x 226mm | 10,58kg |
| Tertiary | - | - | - |
| Total units per pallet / Approximate weight | 50 boxes | | 554Kg |


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| Layers per pallet | 5 layers – Maximum 12 layers |
| Units per layer | 10 boxes per layer |
| Total pallet height | 1,28 m |

| PRESENTATION 1KG | | | |
|---|----------------------------------|-----------------------|--------------------|
| PACKAGING | MATERIAL | DIMENSIONS | UNIT WEIGHT |
| Primary | Bag PET + NYLON + LDPE with EVOH | 295mm x 190mm x 80mm | 1,021Kg |
| Secondary | Box C 930K | 323mm x 252mm x 256mm | 10,68kg |
| Tertiary | - | - | - |
| Total units per pallet / Approximate weight | 75 boxes | | 826,3Kg |
| Layers per pallet | 5 layers – Maximum 8 layers | | |
| Units per layer | 15 boxes per layer | | |
| Total pallet height | 1,43 m | | |

| PRESENTATION 200G | | | |
|---|-------------------------------|-----------------------|--------------------|
| PACKAGING | MATERIAL | DIMENSIONS | UNIT WEIGHT |
| Primary | Bag PET + NYLON + LDPE | 460mm x 120mm | 206,94Kg |
| Secondary | Box C 540K | 292mm x 218mm x 121mm | 2,68kg |
| Tertiary | - | - | - |
| Total units per pallet / Approximate weight | 170 boxes | | 481,2Kg |
| Layers per pallet | 10 layers – Maximum 13 layers | | |
| Units per layer | 17 boxes per layer | | |
| Total pallet height | 1,36 m | | |

| PRESENTATION 8G | | | |
|---|------------------------------|--------------------------|--------------------|
| PACKAGING | MATERIAL | DIMENSIONS | UNIT WEIGHT |
| Primary | Sachet pack BOPP+ BOPP | 80 mm x 80 mm | 8,6g |
| Secondary | PPC + PEBD Bag | 80 mm x 65 mm x 265 mm | 178,22 g |
| Tertiary | Box 540 kgf/m C- KRAFT | 277 mm x 215 mm x 163 mm | 1,73 kg |
| Total units per pallet / Approximate weight | 126 boxes | | 222 kg |
| Layers per pallet | 7 layers – Maximum 13 layers | | |
| Units per layer | 18 boxes per layer | | |
| Total pallet height | 1.29 m – Maximum 2.22m | | |

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STORAGE AND TRANSPORTATION REQUIREMENTS

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

STORAGE CONDITIONS BEFORE AND AFTER OPENING: Store in a cool, dry place at temperature between 18 – 20 °C (64.4 – 68 °F) and relative humidity below 65%.
 Away from the wall and floor to avoid humidity transfer.
 Keep away from heat, light and strong odors.

SEALS AND CERTIFICATIONS

PRODUCT: OU Kosher

MANAGEMENTS SYSTEMS: FSSC 22000, ISO 14001, BASC.

| EDITED BY | REVIEWED BY | APPROVED BY |
|------------------------|---|--|
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