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| <b>TECHNICAL DATASHEET</b><br><b>D123 DARK HUILA 70%</b> | <b>CODE: PBOG-DD-FT-457</b><br><b>EDITION: 5</b><br><b>DATE: JANUARY 2024</b> | <b>LUKER</b><br><i>Chocolate</i> |
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### PRODUCT IDENTIFICATION

**Name:** DARK CHOCOLATE 1906 70%

**Brand:** Luker 1906, Luker Chocolate

**Description:** Dark chocolate produced from Colombian Fino de Aroma cocoa beans from the Huila region (Colombia). Can be used as chocolate couverture, for molding and as a confectionary ingredient

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

**Presentation:** 20Kg, 2,5kg, 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                             | %    | 41,0 – 43,5   | AOAC 963.15             |
| Viscosity                       | Pa*s | 0,5 – 1,3     | IOCCC 2000 Casson Model |
| Yield Value                     | Pa   | 2,0 – 5,0     | IOCCC 2000 Casson Model |
| 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 | <10           | 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<br>Protocol N° 4 / ISO 6579-1: 2017 |

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### NUTRITIONAL INFORMATION

Nutritional information based on 100 g:

|                        |             |                   |              |
|------------------------|-------------|-------------------|--------------|
| Energy                 | 583,75 kcal | Trans Fatty Acids | 0 g          |
| Energy                 | 2442,41 kJ  | Cholesterol       | 0 mg         |
| Total Protein          | 7,45 g      | Sodium            | 0,29 mg      |
| Total Carbohydrates    | 44,12 g     | Potassium         | 464,94 mg    |
| Sugars                 | 28,94 g     | Calcium           | 103,73 mg    |
| Including Added Sugars | 28,94 g     | Iron              | 1,53 mg      |
| Dietary Fiber          | 9,52 g      | Vitamin A         | 0 UI (0 mcg) |
| Total Fat              | 42,56 g     | Vitamin C         | 0 mg         |
| Saturated Fat          | 25,40 g     | Vitamin D         | 0 mcg        |

### FOOD SAFETY STATEMENTS

| ALLERGEN  | AS<br>INGREDIENT<br>(Y/N) | PRESENT IN<br>PRODUCT<br>MANUFACTURED<br>ON THE SAME LINE<br>(Y/N) | PRESENT IN THE<br>PRODUCTION<br>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 <sub>2</sub> (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 | 0.1 max       | UNE-EN 14084 |
|                 | Copper                             | mg/kg | 50 max        | AOAC 999.10  |
| Mycotoxins      | Aflatoxins (Sum of G1, G2, B1, B2) | µg/kg | 10 max.       | AOAC 999.07  |

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|            |       |   |                             |
|------------|-------|---|-----------------------------|
| 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 29.5 to 31.5 °C (85.1 to 88.7 °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       |
| Layers per pallet                           | 5 layers – Maximum 12 layers     |                       |             |
| Units per layer                             | 10 boxes per layer               |                       |             |
| Total pallet height                         | 1,28 m                           |                       |             |

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| <b>PRESENTATION 8G</b>                            |                              |                             |                    |
|---|------------------------------|-----------------------------|--------------------|
| <b>PACKAGING</b>                                  | <b>MATERIAL</b>              | <b>DIMENSIONS</b>           | <b>UNIT WEIGHT</b> |
| Primary   | Sachet pack BOPP+<br>BOPP    | 80 mm x 80 mm               | 8,6g               |
| Secondary   | PPC + PEBD Bag               | 80 mm x 65 mm x 265<br>mm   | 178,22 g           |
| Tertiary  | Box 540 kgf/m C- KRAFT       | 277 mm x 215 mm x<br>163 mm | 1,73 kg            |
| Total units per pallet<br>/ Approximate<br>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       |                             |                    |

### **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

| <b>EDITED BY</b>       | <b>REVIEWED BY</b>   | <b>APPROVED BY</b>                             |
|------------------------|--|--|
| Packaging<br>Auxiliary | Quality Control Manager<br>Regulatory Affairs Manager<br>Sr. Design & Development Professional | Director of Design &<br>Product<br>Development |

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