

TECHNICAL DATASHEET DARK CHOCOLATE 65% ORIGIN TUMACO, HUILA Y SANTANDER EUR	CODE: PBOG-DD-FT-1202 EDITION: 1 DATE: MAY 2024	
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PRODUCT IDENTIFICATION

Name: Dark chocolate 65% cacao. - Origin: Tumaco, Huila and Santander.
Brand: Luker 1906, Luker Chocolate
Description: 65% Single Origin Dark Chocolate. Cacao Fino de Aroma. Delightfully balanced bittersweet flavour with defined cocoa notes, ideal for those who seek a balance of flavour and aroma in their chocolate.
Ingredients list: Cocoa mass, sugar, cocoa butter, emulsifier (soy lecithin) and vanilla extract.
Presentation: 20kg, 2,5kg
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 35-45 mm	Sensory analysis

PHYSICOCHEMICAL CHARACTERISTICS			
CHARACTERISTIC	UNIT	SPECIFICATION	METHOD
Moisture	%	1.0 max	AOAC 931.04
Fat	%	35.0 – 39.0	AOAC 963.15
Viscosity	Pa*s	1.400 – 2.600	IOCCC 2000
Yield value	Pa	3.500 – 11.000	IOCCC 2000
Granulometry	µm	20 - 25 microns	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 Protocol N° 4 / ISO 6579-1: 2017

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NUTRITIONAL INFORMATION

Nutritional information based on 100 g:

Energy	557,16 kcal	Trans Fatty Acids	0 g
Energy	2331,16 kJ	Cholesterol	0 mg
Total Protein	7,39 g	Sodium	0,35 mg
Total Carbohydrates	49,63 g	Potassium	461,29 mg
Sugars	34,57 g	Calcium	102,95 mg
Including Added Sugars	34,57 g	Iron	1,52 mg
Dietary Fiber	9,44 g	Vitamin A	0 UI (0 mcg)
Total Fat	37,15 g	Vitamin C	0 mg
Saturated Fat	22,24 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
	Copper	mg/kg	50 max	AOAC 999.10
	Cadmium	mg/kg	0,8 max	UNE-EN 14084 / PBOG-LA-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.
- Ensure that when the dark chocolate melts, the temperature is over 45 °C (113 °F) and under 55 °C (131 °F).
- Allow the product to cool and deposit in a mold 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, use posterior to storage under inappropriate conditions that can alter the sensory, physicochemical and microbiological properties.

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

PACKAGING, PACKING AND DISTRIBUTION SPECIFICATIONS

PRESENTACIÓN 20KG			
EMPAQUE	MATERIAL	DIMENSIONES	PESO UNIDAD
Primario	Bolsa COEXTRUSION HBA + PIG. BLANCO	790 mm x 390 mm x 290 mm	20,076Kg
Secundario	Caja BC 1130 K	382 mm x 278 mm x 310 mm	21kg
Terciario	-	-	-
Total unidades por pallet / Aproximado	40 cajas		864,7Kg
Tendido por pallet	4 tendidos – Máximo 7 tendidos		
Unidades por tendido	10 cajas x tendido		
Altura total pallet	1,43 m		

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PRESENTACIÓN 20KG			
EMPAQUE	MATERIAL	DIMENSIONES	PESO UNIDAD
Primario	Bolsa PEBD Azul	700 mm x 385 mm x 290 mm	20,066Kg
Secundario	Caja BC 1130 K Forro C 930 K	386 mm x 285 mm x 322 mm	21,26kg
Terciario	-	-	-
Total unidades por pallet / Peso Aproximado	40 cajas		875,2Kg
Tendido por pallet	4 tendidos – Máximo 7 tendidos		
Unidades por tendido	10 cajas x tendido		
Altura total pallet	1,438 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		

STORAGE AND TRANSPORTATION REQUIREMENTS

SHELF LIFE: 2 years.

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

SEALS AND CERTIFICATIONS

PRODUCT: OU Kosher

MANAGEMENTS SYSTEMS: FSSC 22000, ISO 14001, BASC.

EDITED BY	REVIEWED BY	APPROVED BY
Packaging Auxiliary	Quality Control Manager Regulatory Affairs Manager Sr. Design & Development Professional	Director of Design & Product Development

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