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| TECHNICAL DATASHEET FOOD – PRODUCT DARK CHOCOLATE COVERED ESPRESSO BEANS | CODE: PBOG-DD-FT-0119 EDITION: 8 DATE: JANUARY 2024 |  |
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PRODUCT IDENTIFICATION

Name: Dark chocolate covered espresso beans

Brand: LUKER CACAO – MARACAS

Description: Espresso beans coating with dark chocolate, designed for user as a decorating ingredient in the confectionery industry.

Ingredients list: Coating: Dark chocolate 54% cocoa (Sugar, cocoa mass, cocoa butter, emulsifier (soy lecithin)). **Centre:** Roasted espresso beans, and polishing agent (Gum Arabic).

Presentation: 15kg, 1kg, 200g

Country of Origin: Colombia

PRODUCT PROPERTIES

| SENSORY CHARACTERISTICS | | |
|-------------------------|---|------------------|
| CHARACTERISTIC | SPECIFICATION | METHOD |
| Taste and Aroma | Characteristic of cocoa and coffee, free of foreign odors and flavors | Sensory analysis |
| Color | Characteristic of cocoa | Sensory analysis |
| Aspect | Dragee | Sensory analysis |
| Appearance | Shiny cover | Sensory analysis |

| PHYSICOCHEMICAL CHARACTERISTICS | | | |
|---------------------------------|------|---------------|-------------|
| CHARACTERISTIC | UNIT | SPECIFICATION | METHOD |
| Moisture | % | 1,0 max. | AOAC 931.04 |
| Fat | % | 32,0 – 35,0 | AOAC 963.15 |

| 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 | 539,5 kcal | Trans Fatty Acids | 0 g |
| Energy | 2257,2 kJ | Cholesterol | 0 mg |
| Total Protein | 5,8 g | Sodium | 0,43 mg |
| Total Carbohydrates | 56,2 g | Potassium | 304,9 mg |
| Sugars | 42,2 g | Calcium | 68,6 mg |
| Including Added Sugars | 42,1 g | Iron | 1,0 mg |
| Dietary Fiber | 6,2 g | Vitamin A | 0 UI (0 mcg) |
| Total Fat | 33,4 g | Vitamin C | 0 mg |
| Saturated Fat | 19,4 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 |

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| TECHNICAL DATASHEET FOOD – PRODUCT DARK CHOCOLATE COVERED ESPRESSO BEANS | CODE: PBOG-DD-FT-0119 EDITION: 8 DATE: JANUARY 2024 | LUKER Chocolate |
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| 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 |
| | Cadmium | mg/kg | 0,4 max. | UNE-EN 14084 / PBOG-LA-MT-067 |
| Mycotoxins | Aflatoxins (Sum of G1, G2, B1, B2) | µg/kg | 10 max. | AOAC 999.07 |
| Pesticides | | mg/kg | mg/kg | GC-MSMS / LC-MSMS |

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

Pesticides: In compliance with limits established by technical regulation EC 396 of 2005.

INSTRUCTIONS FOR PREPARATION

Direct consumer product.

USES

INTENDED USE: In food and as a raw material in the confectionery and pastry industries. Designed for all the population except those allergic to soy and lactose.

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 15KG | | | |
|------------------------|-----------------------------|--------------------------|-------------|
| PACKAGING | MATERIAL | DIMENSIONS | UNIT WEIGHT |
| Primary | BAG LDPE | 545 mm x 385 mm x 290 mm | 45,04 g |
| Secondary | BOX C 790K | 412 mm x 328 mm x 195 mm | 0,560 kg |
| Tertiary | - | - | - |
| Total units per pallet | 48 boxes | | |
| Layers per pallet | 6 layers – Maximum 9 layers | | |
| Units per layer | 8 boxes x layer | | |
| Total pallet height | 1,314 m | | |

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| TECHNICAL DATASHEET FOOD – PRODUCT DARK CHOCOLATE COVERED ESPRESSO BEANS | CODE: PBOG-DD-FT-0119 EDITION: 8 DATE: JANUARY 2024 | LUKER <i>Chocolate</i> |
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| PRESENTATION 1KG | | | |
|-------------------------|-----------------------------|--------------------------|--------------------|
| PACKAGING | MATERIAL | DIMENSIONS | UNIT WEIGHT |
| Primary | Bag PET + NYLON + PE EVOH | 295 mm x 190 mm x 80 mm | 20,84 g |
| Secondary | BOX C 930 K | 323 mm x 252 mm x 256 mm | 0,476 kg |
| Tertiary | - | - | - |
| Total units per pallet | 48 boxes | | |
| Layers per pallet | 4 layers – Maximum 8 layers | | |
| Units per layer | 12 boxes x layer | | |
| Total pallet height | 1,174 m | | |

| PRESENTATION 200G | | | |
|--------------------------|----------------------------------|-----------------------|--------------------|
| PACKAGING | MATERIAL | DIMENSIONS | UNIT WEIGHT |
| Primary | Bag PET+OPA(NY)+PEBD TRANSPARENT | 460mm x 120mm | 6,94 gr |
| Secondary | BOX C 540K | 289mm x 215mm x 115mm | 0,4 kg |
| Tertiary | - | - | - |
| Total units per pallet | - | | |
| Layers per pallet | 170 boxes per 12 bags of 200g | | |
| Units per layer | 10 layers – Maximum 13 layers | | |
| Total pallet height | 17 boxes per layer | | |

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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