

PRODUCT SPECIFICATION

CODE: PBOG-DD-FT-130
 EDITION: 2
 DATE: 27-JAN-12

**PRODUCT:****G501 COCOA NIB CLUSTERS****PRODUCT CODE: G501****CUSTOMS TAX:****PRODUCT DESCRIPTION**

Piece of cocoa coating with dark chocolate, 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: Roasted cocoa nibs, and polishing agent (E414)

COUNTRY OF ORIGIN: Colombia**PRODUCT PROPERTIES:**

SENSORY PROPERTIES	SPECIFICATION	METHOD
Flavor and odor	Characteristic of chocolate	Sensory Analysis
Color	Characteristic of cocoa	Sensory Analysis
General aspect	Dragee clusters	Sensory Analysis

PHYSICAL AND CHEMICAL	SPECIFICATION	METHOD
Moisture	1,0% max.	Infrared drier
Fat	38,0 - 42,0%	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 100 g	
Calories	570
Calories From Fat	350
Total Fat	39 g
Saturated Fat	21 g
Trans Fats	0 g
Cholesterol	0 mg
Sodium	0 mg
Total Carbohydrates	47 g
Dietary Fiber	10 g
Sugars	34 g
Protein	7 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

12 kg 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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