

PRODUCT SPECIFICATION

CODE: PBOG-DD-FT-211
 EDITION: 1
 DATE: 25-SEP-12



PRODUCT:
M121 LUKER 1906, MILK COLOMBIA 45%

PRODUCT CODE: M121
CUSTOMS TAX:

PRODUCT DESCRIPTION
 Milk chocolate couverture produced from a mix of Colombian Fino de Aroma cocoas.
 For use as couverture, for moulding and as an ingredient for confectionary.

INGREDIENTS: Sugar, cocoa butter, milk powder, cocoa mass, emulsifier (soy lecithin) and natural vanilla flavor.

COUNTRY OF ORIGIN: Colombia

PRODUCT PROPERTIES:

SENSORY PROPERTIES	SPECIFICATION	METHOD
Flavor and odor	Characteristic of milk chocolate	Sensory Analysis
Color	Characteristic of cocoa	Sensory Analysis
General aspect	Solid paste	Sensory Analysis

PHYSICAL AND CHEMICAL	SPECIFICATION	METHOD
Moisture	1,0% maximum	Infrared drier
Fat	42,0 - 45,0%	NMR
Viscosity	0,400 - 1,200 Pa*s	IOCCC 2000
Yield Value	4,000 - 10,000 Pa	IOCCC 2000
Particle size	20 - 25 microns	Micrometer

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
Listeria monocytogenes	0 CFU/g	AOAC 992.18

Nutrition Facts	
Average analysis for 100g	
Calories	600
Calories From Fat	390
Total Fat	43 g
Saturated Fat	29 g
Trans Fats	0 g
Cholesterol	20 mg
Sodium	75 mg
Total Carbohydrates	46 g
Fiber	3 g
Sugars	34 g
Protein	7 g

SHELF LIFE:
 1 year 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:
 20 kg box
 2,5 kg bag (4 units x 2,5 kg per box)
 1,0 kg bag (10 units x 1,0 kg per box)

CERTIFICATION:
 OU Kosher certification, BASC certification, and ISO 9001

This product does not contain nuts.

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