

PRODUCT SPECIFICATION

CODE: PBOG-DD-FT-118
 EDITION: 3
 DATE: 27-JAN-12



PRODUCT:
W207 NEVADO

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CUSTOMS TAX:

PRODUCT DESCRIPTION

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

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

COUNTRY OF ORIGIN: Colombia

PRODUCT PROPERTIES:

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

PHYSICAL AND CHEMICAL	SPECIFICATION	METHOD
Moisture	1,0% maximum	Infrared drier
Fat	34,0 - 37,5%	NMR
Viscosity	0,811- 1,525 Pa*s	IOCCC 2000
Yield Value	3,000 - 7,710 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	580
Calories From Fat	340
Total Fat	37 g
Saturated Fat	22 g
Trans Fats	0 g
Cholesterol	11 mg
Sodium	79 mg
Total Carbohydrates	55 g
Fiber	0 g
Sugars	47 g
Protein	5 g

SHEL 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 bag
 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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