

<b>TECHNICAL DATASHEET</b> <b>FOOD – PRODUCT DARK CHOCOLATE</b> <b>COVERED COCOA NIBS CLUSTER</b>	<b>CODE: PBOG-DD-FT-0130</b> <b>EDITION: 7</b> <b>DATE: JANUARY 2024</b>	
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### PRODUCT IDENTIFICATION

**Name:** Dark chocolate covered cocoa nibs

**Brand:** LUKER CACAO – MARACAS

**Description:** Pieces of cocoa 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 cocoa nibs, and polishing agent (Gum arabic).

**Presentation:** 1kg, 200g, 15 kg.

**Country of Origin:** Colombia

### PRODUCT PROPERTIES

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

PHYSICOCHEMICAL CHARACTERISTICS			
CHARACTERISTIC	UNIT	SPECIFICATION	METHOD
Moisture	%	1,0 max.	AOAC 931.04
Fat	%	38,0 – 42,0	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	564,8 kcal	Trans Fatty Acids	0 g
Energy	2363,2 kJ	<b>Cholesterol</b>	<b>0 mg</b>
<b>Total Protein</b>	<b>6,8 g</b>	<b>Sodium</b>	<b>0,35 mg</b>
<b>Total Carbohydrates</b>	<b>48,5 g</b>	<b>Potassium</b>	<b>433,3 mg</b>
Sugars	34,0 g	Calcium	92,6 mg
Including Added Sugars	33,9 g	Iron	1,47 mg
Dietary Fiber	<b>9,2 g</b>	Vitamin A	0 UI (0 mcg)
<b>Total Fat</b>	39 g	Vitamin C	0 mg
Saturated Fat	23,3 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 <sub>2</sub> (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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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-0067
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.

**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 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		

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<b>PRESENTATION 200G</b>			
<b>PACKAGING</b>	<b>MATERIAL</b>	<b>DIMENSIONS</b>	<b>UNIT WEIGHT</b>
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		

<b>PRESENTATION 15KG</b>			
<b>PACKAGING</b>	<b>MATERIAL</b>	<b>DIMENSIONS</b>	<b>UNIT WEIGHT</b>
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		

### 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.

<b>EDITED BY</b>	<b>REVIEWED BY</b>	<b>APPROVED BY</b>
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