

**PRODUCT SPECIFICATION**

CODE: PBOG-DD-FT-004  
 EDITION: 6  
 DATE: 27-JAN-12

**PRODUCT:**

D 103 LUKER 1906 EXTRA DARK TUMACO 85%  
 D 106 LUKER 1906 EXTRA DARK HUILA 85%  
 D 109 LUKER 1906 EXTRA DARK SANTANDER 85%

**PRODUCT CODE:** D103, D106, D109

**CUSTOMS TAX:**

**PRODUCT DESCRIPTION**

85% Single Origin Extra Dark Chocolate. Cacao Fino de Aroma.

A chocolate of exquisite character with a defined aroma, typical of Colombian cocoa. A vigorous bitter flavour and a subtle sweetness combined with floral and fruity notes to give the ultimate expression in Extra Dark Chocolates.

**INGREDIENTS:** Cocoa mass, sugar, cocoa butter, emulsifier (soy lecithin) and natural vanilla flavor.

**COUNTRY OF ORIGIN:** Colombia

Single Origin cocoa beans from the Huila/Tumaco/Santander regions

**PRODUCT PROPERTIES:**

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

PHYSICAL AND CHEMICAL	SPECIFICATION	METHOD
Moisture	1,0% max.	Infrared drier
Fat	48,0 - 52,0%	NMR
Viscosity	0,654 - 1,198 Pa*s	IOCCC 2000
Yield Value	1,279 - 5,162 Pa	IOCCC 2000
pH	5,5 - 6,0	pH-meter
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 <sup>(+)</sup>	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 100g	
<b>Calories</b>	620
Calories From Fat	450
<b>Total Fat</b>	50 g
Saturated Fat	27 g
Trans Fats	0 g
<b>Cholesterol</b>	0 mg
<b>Sodium</b>	0 mg
<b>Total Carbohydrates</b>	33 g
Fiber	12 g
Sugars	14 g
<b>Protein</b>	9 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**

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**

Origin certification BCS ÖKO-GARANTIE, OU Kosher certification, BASC certification, and ISO 9001

This product does not contain nuts.  
 May contain traces of milk

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