


TECHNICAL DATASHEET M232 MILK CHOC CARIBE 45%	CODE: PBOG-DD-FT-448 EDITION: 6 DATE: JANUARY 2024	
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PRODUCT IDENTIFICATION

Name: Milk chocolate.

Brand: Luker Cacao, Luker Chocolate

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 list: Sugar, cocoa butter, milk powder, cocoa mass, emulsifier (soy lecithin) and vanilla extract.

Presentation: 20Kg, 2,5Kg, 1Kg, 20x8g

Country of Origin: Colombia

PRODUCT PROPERTIES

SENSORY CHARACTERISTICS		
CHARACTERISTIC	SPECIFICATION	METHOD
Taste and Aroma	Defined milk chocolate, free of foreign odors and flavors	Sensory analysis
Color	Characteristic of milk chocolate	Sensory analysis
Appearance	Drops	Sensory analysis

PHYSICOCHEMICAL CHARACTERISTICS			
CHARACTERISTIC	UNIT	SPECIFICATION	METHOD
Moisture	%	1,0 max.	AOAC 931.04
Fat	%	42 - 45	AOAC 963.15
Viscosity	Pa*s	0,3 - 1,0	IOCCC 2000 – Casson Mode
Yield value	Pa	0,5 - 5,0	IOCCC 2000 – Casson Mode
Granulometry	µm	20 - 25	Micrometer

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
<i>Listeria monocytogenes</i>	A/P	ABSENT	AOAC 2016.08 / ISO 11290-1: 2017

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NUTRITIONAL INFORMATION

Nutritional information based on 100 g:

Energy	593,92 kcal	Trans Fatty Acids	0 g
Energy	2484,96 kJ	Cholesterol	20 mg
Total Protein	7,29 g	Sodium	74,34 mg
Total Carbohydrates	45,83 g	Potassium	287,19 mg
Sugars	41,52 g	Calcium	211,41 mg
Including Added Sugars	33,92 g	Iron	0,44 mg
Dietary Fiber	2,67 g	Vitamin A	56,0 UI (16,82 mcg)
Total Fat	43,21 g	Vitamin C	1,60 mg
Saturated Fat	25,73 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	Y	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 ₂ (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

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	0.065 max	UNE-EN 14084
	Copper	mg/kg	50 max.	AOAC 999.10

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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.

INSTRUCTIONS FOR PREPARATION

Deposit the desired amount of milk chocolate in a melting tank.
Be sure the temperature be between 45 °C (113 °F) and under 55 °C (131 °F).
Make a crystallization curve and place in a mold the chocolate at a temperature of 28.5 to 29.5 °C (82.4 to 85.1 °F).

USES

INTENDED USE: In food and as a raw material in the confectionery and pastry industries.

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	N

PACKAGING, PACKING AND DISTRIBUTION SPECIFICATIONS

PRESENTATION 20KG			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	Bag COEXTRUSION HBA + WHITE PIGMENT	790 mm x 390 mm x 290 mm	20,076Kg
Secondary	Box BC 1130 K	382 mm x 278 mm x 310 mm	21kg
Tertiary	-	-	-
Total units per pallet / Approximate weight	40 boxes		864,7Kg
Layers per pallet	4 layers – Maximum 7 layers		
Units per layer	10 boxes per layers		
Total pallet height	1,43 m		

PRESENTATION 2,5KG			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	Bag PET + NYLON + LDPE with EVOH	337mm x 270mm x 120mm	2,534Kg
Secondary	Box C 790K	398mm x 288mm x 226mm	10,58kg
Tertiary	-	-	-
Total units per pallet / Approximate weight	50 boxes		554Kg
Layers per pallet	5 layers – Maximum 12 layers		

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Units per layer	10 boxes per layer
Total pallet height	1,28 m

PRESENTATION 1KG			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	Bag PET + NYLON + LDPE with EVOH	295mm x 190mm x 80mm	1,021Kg
Secondary	Box C 930K	323mm x 252mm x 256mm	10,68kg
Tertiary	-	-	-
Total units per pallet / Approximate weight	75 boxes		826,3Kg
Layers per pallet	5 layers – Maximum 8 layers		
Units per layer	15 boxes per layer		
Total pallet height	1,43 m		

PRESENTATION 8G			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	Sachet pack BOPP+ BOPP	80 mm x 80 mm	8,6g
Secondary	PPC + PEBD Bag	80 mm x 65 mm x 265 mm	178,22 g
Tertiary	Box 540 kgf/m C-KRAFT	277 mm x 215 mm x 163 mm	1,73 kg
Total units per pallet / Approximate weight	126 boxes		222 kg
Layers per pallet	7 layers – Maximum 13 layers		
Units per layer	18 boxes per layer		
Total pallet height	1.29 m – Maximum 2.22m		

STORAGE AND TRANSPORTATION REQUIREMENTS

SHELF LIFE: 18 months 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

EDITED BY	REVIEWED BY	APPROVED BY
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