

TECHNICAL DATASHEET M204 NOCHE 40%	CODE: PBOG-DD-FT-115 EDITION: 13 DATE: JANUARY 2025	
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PRODUCT IDENTIFICATION

Name: MILK CHOCOLATE 40% CACAO.

Brand: Luker Cacao, Luker Chocolate

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

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

Presentation: 20kg, 10 kg, 2.5kg, 1kg, 20x8g.

Country of Origin: Colombia.

PRODUCT PROPERTIES

SENSORY CHARACTERISTICS		
CHARACTERISTIC	SPECIFICATION	METHOD
Taste and Aroma	Characteristic of 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	%	36,0 – 39,0	AOAC 963.15
Viscosity	Pa * s	0,500 – 1,500	IOCCC 2000
Yield value	Pa	0,500 – 6,000	IOCCC 2000
Particle size	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

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Listeria monocytogenes	A/P	ABSENT	AOAC 2016.08 / ISO 11290-1: 2017
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NUTRITIONAL INFORMATION

Nutritional information based on 100 g:

Energy	568,7 kcal	Trans fatty acids	0 g
Energy	2379,4 kJ	Cholesterol	14,1 mg
Total protein	5,6 g	Sodium	54,2 mg
Total carbohydrates	53,7 g	Potassium	305,1 mg
Sugars	50 g	Calcium	157,5 mg
Including Added Sugars	44,4 g	Iron	0,5 mg
Dietary fiber	2,3 g	Vitamin A	135,4 IU (40,6 mcg)
Total fat	38,1 g	Vitamin C	1,3 mg
Saturated fat	22,7 g	Vitamin D	0,07 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.
	Mercury	mg/kg	0.1 max.
	Lead	mg/kg	0.065 max.
	Copper	mg/kg	50 max.

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	Cadmium	mg/kg	0.3 max	UNE-EN 14084 / PBOG-LA-MT-067
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. Make 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 10KG			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	Bag LDPE BLUE	545 mm x 385 mm x 145 mm	10,045Kg
Secondary	Box C 930 B	386 mm x 296 mm x 161 mm	10,5kg

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Tertiary	-	-	-
Total units per pallet / Approximate weight	80 boxes		865,7Kg
Layers per pallet	8 layers – Maximum 12 layers		
Units per layer	10 boxes per layers		
Total pallet height	1,438 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		
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		

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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
Product design and development professional	Quality Control Manager Regulatory Affairs Manager	Director of Design & Product Development

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