

<b>TECHNICAL DATASHEET</b> <b>CM010 COCOA MASS DISCS 1KG /</b> <b>CM010 COCOA MASS DISCS 20KG</b>	<b>CODE: PBOG-DD-FT-375</b> <b>EDITION: 4</b> <b>DATE: JANUARY 2023</b>	
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### PRODUCT IDENTIFICATION

**Name:** COCOA MASS DISCS

**Brand:** LUKER CACAO

**Description:** Cocoa mass obtained from healthy, cleaned, shelled, roasted and grinded from Colombian cocoa beans

**Ingredients list:** 100% Colombian cocoa mass.

**Presentation:** 20kg, 1kg.

**Country of Origin:** Colombia

### PRODUCT PROPERTIES

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

PHYSICOCHEMICAL CHARACTERISTICS			
CHARACTERISTIC	UNIT	SPECIFICATION	METHOD
Moisture	%	1,0 max.	AOAC 931.04 – Gravimetric analysis in halogen moisture analyzer
Fat	%	53,0 min.	AOAC 963.15 – Nuclear Magnetic Resonance (NMR)
pH	--	5,5 – 5,9	AOAC 970.21
Ash insoluble in acid	%	1,7 max.	AOAC 975.12 - AOAC 941.12
Granulometry	%	0,5 max.	IOCCC 13/1970 Wet screening / ISO 13320 Laser Diffraction - Acum. 75 microns

MICROBIOLOGICAL CHARACTERISTICS			
CHARACTERISTIC	UNIT	SPECIFICATION	METHOD
Mesophilic aerobic bacteria count	CFU/g	10.000	AOAC 966.23 - Depth plate count / AOAC 2015.13 - Petrifilm™ Count Plate
Yeasts and molds count	CFU/g	<100	ISO 21527-2 - Depth plate count / Soleris® Direct Yeast and Mold Test. AOAC® Performance Tested <sup>SM</sup> - Certificate No. 051301 / AOAC 2014.05 - Petrifilm™ Count Plate
Enterobacteriaceae count	CFU/g	<10	ISO 21528-2 - Depth plate count / AOAC 2003.01 - Petrifilm™ Count Plate
Escherichia coli count	CFU/g	<10	ISO4832 - Depth plate count / AOAC 998.08 Petrifilm™ Count Plate
Staphylococcus aureus (+) count	CFU/g	<100	ISO 6888 - Surface plate count
Bacillus Cereus count	CFU/g	<100	ISO 7932 - Surface plate count

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A/P Salmonella sp	A/P	ABSENT	ANSR for Salmonella. AOAC® Performance Tested <sup>SM</sup> - Certificate No. 061203
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### NUTRITIONAL INFORMATION

Nutritional information based on 100 g:

Energy	630 kcal	Mono – unsaturated	17 g
Energy	2635,92 kJ	Trans Fatty Acids	0 g
Moisture	1 g	Cholesterol	0 mg
Total Protein	12,3 g	Sodium	0 mg
Total Carbohydrates	25 g	Potassium	767,6 mg
Sugars	0 g	Calcium	171 mg
Including Added Sugars	0 g	Iron	2,48 mg
Dietary Fiber	15,7 g	Vitamin A	0 UI (0 mcg)
Total Fat	53 g	Vitamin C	0 mg
Saturated Fat	32 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	N	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	ppm	1.0 max.	AOAC 968.15
	Mercury	ppm	0.1 max.	AOAC 999.11
	Lead	ppm	1.0 max.	AOAC 999.11
	Copper	ppm	50 max.	AOAC 999.11
	Cadmium	ppm	0.8 max.	AOAC 999.10
Mycotoxins	Aflatoxins (Sum of G1,G2, B1, B2)	ppb	10 max.	AOAC 994.08 - LC-MSMS
Foreign Material		--	Absent	AOAC 965.38
Pesticides		--	According to European Union Legislation	GC-MSMS / LC-MSMS

**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

N/A.

#### USES

**INTENDED USE:** Product for use in food and as raw material for the food industry.

**NON-INTENDED USE:** Consumption after expiration date, use following storage in inappropriate conditions that 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 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		

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<b>PRESENTATION 1KG</b>			
<b>PACKAGING</b>	<b>MATERIAL</b>	<b>DIMENSIONS</b>	<b>UNIT WEIGHT</b>
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		

### **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:** Kosher OU.

**MANAGEMENTS SYSTEMS:** FSSC 22000, ISO 9001, BASC

<b>EDITED BY</b>	<b>REVIEWED BY</b>	<b>APPROVED BY</b>
Packaging Auxiliary	Quality Control Manager Regulatory Affairs Manager Development Technological Professional	Development Technological Director

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