


CONTROLLED DOCUMENT

TECHNICAL DATASHEET FOOD - PRODUCT CM010 COCOA MASS DISCS 1KG / CM010 COCOA MASS DISCS 20KG	CODE:PBOG-DD-FT-375 EDITION: 1	
--	---------------------------------------	---

IDENTIFICATION**Name:** COCOA MASS DISCS**Brand:** Luker Cacao

Product description: Cocoa mass obtained from healthy, cleaned, shelled, roasted and grinded from Colombian fino de aroma cocoa beans.

Ingredients: 100% Colombian Cocoa Mass.**Origin:** Vegetable**Country:** Colombia**Production Process**

Cocoa liquor is obtained from fermented cocoa beans, which are cleaned and subjected to heat treatment, winnowing, roasting and cooling, to produce cocoa nibs. Cocoa nibs are then stored and ground. Cocoa liquor is ground, tempered, molded and packaged.

STORAGE AND TRANSPORTATION RECOMMENDATIONS**Shelf life:** 2 years from manufacture date in recommended storage.

Store in a cool, dry place at a temperature of 18 – 20 °C (64.4 – 68°F) and humidity levels below 65%, away from the wall and floor to avoid humidity transfer.

PRODUCT PROPERTIES

SENSORY PROPERTIES		
PROPERTY	SPECIFICATION	METHOD
Taste and odor	Typical for cocoa, without foreign tastes or odors.	Sensory analysis
Color	Typical for natural cocoa, untreated.	Sensory analysis
Appearance	Solid paste	Sensory analysis

PHYSICOCHEMICAL PROPERTIES			
PROPERTY	UNIT	SPECIFICATION	METHOD
Moisture	%	1.0 max.	AOAC 931.04 – Gravimetric analysis in halogen moisture analyzer
Fat	%	53 min.	AOAC 963.15 – Nuclear Magnetic resonance (NMR)
pH	--	5.50 – 5.90	AOAC 970.21
Total ashes	%	4.0 max.	AOAC 972.15
Acid soluble ash	%	1.7 max.	AOAC 975.12 - AOAC 941.12
Particle size	%	0.5 max.	Wet screening - Acum. 200

MICROBIOLOGICAL PROPERTIES			
PROPERTY	UNIT	SPECIFICATION Maximum	METHOD
Total germ count	CFU/g	10.000	AOAC 966.23/ Depth plate count
Yeasts and molds	CFU/g	<100	SOLERIS DYM-109
Enterobacteriaceae	CFU/g	<10	ISO 21528-2/ Depth plate count
Total coliform organisms	CFU/g	<10	ISO4832 /NTC 4458/ Depth plate count
E. Coli	CFU/g	<10	ISO4832 /NTC 4458/ Depth plate count
Staphylococcus aureus (+)	CFU/g	<10	ISO 6888/ NTC 4779/ Surface plate count
Bacillus Cereus	CFU/g	<10	ISO 7932/ NTC 4679/ Surface plate count
A/P Salmonella sp	A/P	ABSENT	REVEAL 2.0 (9803) A.O.A.C Certificate No. 960801

PACKAGING SPECIFICATIONS

Presentation: Box for 10 kg (10 units for 1,0 kg) and box for 20 kg

Packing: PET + Nylon + LDPE white EVOH.

Packaging: Cardboard box.

Labeling: Contains information regarding:

- Product name.
- Ingredients.
- Production batch.
- Expiration date.
- Net weight.
- Manufacturer and address.
- Country.
- Storage conditions - **“Store in a cool, dry place”**

SAFETY INFORMATION

Allergen information

Cereals containing gluten and their derivatives (0)
 Peanuts, nuts and their derivatives (0)
 Shellfish and their derivatives (0)
 Fish and its derivatives (0)
 Eggs and their derivatives (0)
 Dried fruits and their derivatives (0)
 Milk and its derivatives (including lactose) (*)
 Soy and its derivatives (*)

Sulfur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/liter expressed as SO₂ (0)
 Celery and its derivatives (0)
 Mustard and its derivatives (0)
 Sesame seeds and their derivatives (0)
 Mollusks and their derivatives (0)

Does not contain (0). Contains (1). May contain traces (*).

Non GMO statement: Produced from non genetically modified raw materials.
 In compliance with EC regulations 1829 and 1830 of 2003.

Pesticides: In compliance with limits established by technical regulation EC 396 of 2005.

PROPERTY		UNIT	SPECIFICATION	METHOD
Heavy metals	Arsenic	ppm	1.0 max.	AOAC 968,15 8 decrease safety
	Mercury	ppm	0.1 max.	AOAC 999.11
	Lead	ppm	1.0 max.	AOAC 999.11
	Copper	ppm	50 max.	AOAC 999.11
Mycotoxins	Aflatoxins (Sum of G1, G2, B1, B2)	ppb	Max.10 max.	AOAC 994.08 - LC-MSMS
Gluten		ppm	20 max.	Analysis with GFCO approval
Foreign materials		--	ABSENT	AOAC 965.38
Pesticides		-	According to European Union Legislation	GC-MSMS / LC-MSMS

INSTRUCTIONS FOR USE

Not applicable

USES

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

UNINTENDED USE: Consumption after expiration date, use following storage in inappropriate conditions that can alter the sensory, physicochemical and microbiological properties.

CERTIFICATIONS

Product certification: Kosher.

Management systems: GPM –HACCP, BASC, ISO 9001.

NUTRITIONAL INFORMATION

Nutritional information based on 100 g.

Energy	630 kcal	Polyunsaturated Fat	3 g
Energy	2639 KJ	Trans fat	0 g
Moisture	1 g	Cholesterol	0 mg
Total Protein	12 g	Sodium	0 mg
Total carbohydrates	25 g	Calcium	171 mg
Sugars	0 g	Iron	2,48 mg
Dietary fiber	17 g	Vitamin A	0 IU
Total fat	53 g	Vitamin C	0 mg
Saturated fat	32 g		
Monounsaturated Fat	17 g		

EDITED BY	REVIEWED BY	APPROVED BY
Research and Development	Quality control manager, regulatory affairs professional, food safety manager.	Research and Development

Calle 13 N° 68-98. PBX: 447 37 00. Fax: 262 58 42. Bogotá, D.C. – Colombia.

www.casaluker.com - www.lukeringredients.com - lukercacao@casaluker.com.co