


CONTROLLED DOCUMENT

TECHNICAL DATASHEET FOOD - PRODUCT DARK CHOCOLATE TRAPICHE 61%	CODE: PBOG-DD-FT-340 EDITION: 1	
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IDENTIFICATION

Name: DARK CHOCOLATE TRAPICHE 61%

Brand: Luker Cacao

Product description: Dark chocolate produced from a mix of Fino de Aroma cocoas. Can be used as chocolate couverture and as a confectionary ingredient.

Ingredients: Cocoa mass, panela powder (dehydrated sugar cane juice), cocoa butter, soy lecithin (emulsifier) and vanilla extract.

Country: Colombia

Production process: Dark chocolate is a blend of cocoa mass, panela powder (dehydrated sugar cane juice), cocoa butter, which has been refined, conching, tempered, molded, solidified, and finally packaged.

STORAGE AND TRANSPORTATION RECOMMENDATIONS

Shelf life: 2 years from manufacture date in recommended storage.

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.

PRODUCT PROPERTIES

SENSORY PROPERTIES		
PROPERTY	SPECIFICATION	METHOD-EQUIPMENT
Taste and odor	Typical for chocolate, without foreign tastes or odor	Sensory analysis
Color	Typical for chocolate	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	%	40,0 – 44,0	AOAC 963.15 – Nuclear Magnetic Resonance (NMR)
Viscosity	Pa * s	0,500 – 1,200	IOCCC 2000 (Casson Model)
Yield value	Pa	3,500 – 8,000	IOCCC 2000 (Casson Model)
Particle size	microns	20 – 25	Micrometer

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 (4 units for 2,5 kg), Box for 10 kg (Chips 1800 – 2200 units/kg 0,5 g +/- 0,05), Box for 2.4 kg (12 units for 200 gr), Box for 2.4 kg (9 units for 300 gr).

Packing: LDPE blue, PET + Nylon + LDPE white EVOH, Mate BOPP+M BOPP

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 (1)

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 organism 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
	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	10 max.	AOAC 994.08 - LC-MSMS
Gluten		ppm	Max. 20	Analysis with GFCO approval
Foreign material		--	Absent	AOAC 965.38
Pesticides		--	According to European Union Legislation	GC-MSMS / LC-MSMS

INSTRUCTIONS FOR USE

Deposit the desired amount of dark 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 29,5 to 31,5 °C (85,1 to 88.7 °F)

USES

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

UNINTENDED USE: Consumption after expiration date, or under inappropriate storage conditions. These can alter the sensory, physicochemical and microbiological properties.

CERTIFICATIONS

Product certification: OU Kosher.

Management systems: GMP-HACCP, ISO 9001, BASC.

NUTRITIONAL INFORMATION

Nutritional information based on 100 g:

Energy	580 kcal	Total fat	41 g
Energy	2430 KJ	Saturated fat	24 g
Moisture	1 g	Trans fatty acids	0 g
Total protein	6 g	Cholesterol	0 mg
Total carbohydrates	43 g	Sodium	0 mg
Sugars	32 g	Calcium	105, 23 mg
Dietary fiber	7 g	Iron	1, 99 mg
		Vitamin A	0 IU
		Vitamin C	0 mg

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