

TECHNICAL DATASHEET W232 WHITE CHOCOLATE DORADO 38%	CODE: PBOG-DD-FT-1167 EDITION: 2 DATE: JANUARY 2025	LUKER Chocolate
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PRODUCT IDENTIFICATION

Name: White chocolate.

Brand: Luker Cacao, Luker Chocolate

Description: White chocolate couverture 38% cacao content, produced from a mix of Fino de Aroma cocoa beans with characteristic caramel tones. For use as couverture, for moulding and as an ingredient for confectionary.

Ingredient list: Cocoa butter, Sugar, caramel powder [Sweet whey, butter, maltodextrin, sugar, skimmed milk and natural vanilla flavor], milk powder, skim milk powder, caramelized sugar, emulsifier (sunflower lecithin), salt, and natural caramel flavor.

Presentation: 20X8g, 2,5 kg, 20 kg.

Country of Origin: Colombia.

PRODUCT PROPERTIES

SENSORY CHARACTERISTICS		
CHARACTERISTIC	SPECIFICATION	METHOD
Taste and Aroma	Characteristic of white chocolate with caramel tones, free of foreign odors and flavors	Sensory analysis
Color	Golden / Light Caramel	Sensory analysis
Appearance	Drops 35 – 45 mm Minidrops 4K: 8000 – 9000 und / kg (0,118 g ± 0,007 g)	Sensory analysis

PHYSICOCHEMICAL CHARACTERISTICS			
CHARACTERISTIC	UNIT	SPECIFICATION	METHOD
Moisture	%	1.0 max.	AOAC 931.04
Fat	%	37.0 – 43.0	AOAC 963.15
Viscosity	Pa * s	0.800 – 2.000	IOCCC 2000
Yield value	Pa	1.540 – 6.540	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
<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	583,21	Kcal	Sodium	197,34	mg
Energy	2440,13	KJ	Potassium	0,69	mg
Protein	6,54	g	Calcium	0,36	mg
Total Carbohydrates	49,61	g	Iron	0,02	mg
Sugars	49,31	g	Zinc	0,00	mg
Added Sugars	33,17	g	Vitamin A	0,00	UI
Dietary Fiber	0,35	g	Vitamin A	0,00	Mcg
Total Fat	40,98	g	Vitamin C	0,00	mg
Saturated Fat	24,41	g	Vitamin D	0,00	mcg
Trans Fatty Acids	0,09	g			
Cholesterol	10,42	g			

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	N	Y	Y
Sulfur dioxide and Sulphites in concentrations higher than 10 mg/kg or 10 mg/liter expressed as SO ₂	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	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
	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 40 °C (104 °F) and under 45 °C (113 °F). Make a crystallization curve and place in a mold the chocolate at a temperature of 27.0 to 29.0 °C (82.4 – 86 °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

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PACKAGING, PACKING AND DISTRIBUTION SPECIFICATIONS

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		

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 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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STORAGE AND TRANSPORTATION REQUIREMENTS

SHELF LIFE: 14 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: Kosher OU.

MANAGEMENTS SYSTEMS: FSSC 22000, ISO 14001, BASC

EDITED BY	REVIEWED BY	APPROVED BY
Packaging Auxiliary	Quality Control Manager Regulatory Affairs Professional	Director of Design & Product Development

Calle 13 N° 68 -98. PBX: 447 37 00. Fax: 262 58 42. Bogotá, D.C. – Colombia.
www.casaluker.com - www.lukerchocolate.com - lukercacao@casaluker.com.co