

CONTROLLED DOCUMENT

TECHNICAL DATASHEET FOOD - PRODUCT	CODE: PBOG-DD-FT-284 EDITION: 3	
DARK CHOCOLATE 58% SUGAR FREE - CUMBRE		

IDENTIFICATION

Name: Dark chocolate 58% Sugar Free - Cumbre (Chips 1800 – 2200 und/kg 0,5 g +/- 0,05)

Brand: Luker Cacao

Product description: Dark chocolate Chips produced from a mix of Fino de Aroma cocoas. For use as couverture, for moulding and as an ingredient for confectionary.

Ingredients: Cocoa mass, maltitol, cocoa butter, soy lecithin (emulsifier) and vanilla

- Excessive consumption may produce laxative effects

Country: Colombia

Production process: Dark chocolate chips obtained from by combining cocoa mass, maltitol, cocoa butter and these are then mixed, refined and subjected to conching, tempering, molding, solidification and packaging.

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% humidity, away from the wall and floor to avoid humidity transfer.

PRODUCT PROPERTIES

SENSORY PROPERTIES		
PROPERTY	SPECIFICATION	METHOD-EQUIPMENT
Taste and odor	Typical for cocoa, 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	%	33.5 – 37.0	AOAC 963.15 – Nuclear Magnetic Resonance (NMR)
Viscosity	Pa * s	1,200 – 2,3000	IOCCC 10/1973:2000
Yield value	Pa	6,000 – 12,000	IOCCC 10/1973:2000
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 20 kg, box for 10 kg, box for 10 kg (4 units for 2,5 kg)

Packing: PEBD blue, PET + Nylon + PEBD 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 (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.
 Ensure that when the Dark chocolate melts, the temperature is over 45 °C (113 °F) and under 55 °C (131 °F).
 Allow the product to cool and deposit in a mold at a temperature of 29-31 °C (84.2 – 87.8 °F).

USES

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

UNINTENDED USE: Consumption after expiration date, use posterior to storage under inappropriate conditions that 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	490 kcal	Total fat	36 g
Energy	2053 KJ	Saturated fat	21 g
Moisture	1 g	Trans fatty acids	0 g
Total protein	6 g	Cholesterol	0 mg
Total carbohydrates	52 g	Sodium	0 mg
Sugars	0 g	Calcium	8 mg
Polyols	40 g	Iron	6 mg
Dietary fiber	8 g	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