

PRODUCT DATA SHEET

Product: 348 – Porcelana extra dark chocolate 70 %

Cod. Art.: 348

Brand: Noalya

Label: adhesive

Production Plant: NOALYA s.r.l.

Revisione: 0

Data: 07/01/2019

Denomination

348 – Pure dark cover chocolate. Minimum cocoa 70 %.

Ingredients

Cocoa mass obtained from cocoa beans (Venezuela origin), cane sugar, cocoa butter, emulsifier: **soy** lecithin; natural extract of vanilla berries.

May contains traces of: **nuts, milk**

Product Description

Chocolate Bar (70 gr)

Pure extra dark chocolate with persistent taste. Intense dark brown color.

Mode of use

Ready-to-use chocolate.

Storage Conditions – Best Before

24 Months, store in a cool a dry place (10-20°C).

Production Process

Mixing, conching, refining, phase of fat crystallization, cooling and packaging.

Chemical-Physical Parameters

Rif.

Cocoa solids _____	70 % min.	
Moisture _____	1 % max.	IOCCC1(1952)
Total fat matter _____	42,30 % +/- 1 %	IOCCC14(1972)
fineness _____	24 µ max	IOCCC38(1990)

Microbiological Parameters

Method

Rif.

Total aerobic plate count _____	< 2 x 10 ⁴ UFC/g	AFNOR BIO 12/35 – 05/13	ISO4833
Yeasts and moulds _____	< 100 UFC/g	ISO 21527-2:2008	ISO7954
Bacillus cereus _____	< 100 UFC/g	AFNOR AES 10/10 – 07/10	ISO7932
Stafilococchi (Coag+) _____	< 200 UFC/g	AFNOR BIO 12/28 – 04/10	ISO6888-2
Eterobacteriaceae _____	< 100 UFC/g	AFNOR BIO 12/21 – 12/06	ISO21528-2
Salmonella _____	absent / 25 g	AFNOR AES 10/04 – 05/04	ISO6579
E.Coli _____	< 10 UFC/g	AFNOR BIO 13/13 – 02/05	ISO16649-2

Storage and Logistic

Packaging _____ black box – 12 bars
Package dimensions _____ 850 g
Unit for packaging _____ 1

Nutritional Values

AVERAGE NUTRITIONAL VALUE FOR 100 g OF PRODUCT:

Energy _____ 570 Kcal / 2460 KJ
Carbohydrate _____ 38,80 g
 Thereof sugars _____ 28,50 g
Fat _____ 42,30 g
 thereof saturated fat _____ 26,40 g
Protein _____ 7,50 g
Salt _____ 0,03 g

Allergenes

PRODUCT DATA SHEET

Product: 348 – Porcelana extra dark chocolate 70 %

Cod. Art.: 348

Brand: Noalya

Label: adhesive

Production Plant: NOALYA s.r.l.

Revisione: 0

Data: 07/01/2019

IN ACCORDANCE WITH THE CURRENT DIRECTIVE 2003/89/CE:

TIPOLOGIA DI ALLERGENE	PRESENCE IN THIS RECIPE		USE ON THE PRODUCTION LINE		USE ON THE PRODUCTION LINE	
	YES	NO	YES	NO	YES	NO
Cereals containing gluten and derivates		X		X		X
Shellfish and derivates		X		X		X
Eggs and derivates		X		X	X	
Fish and derivates		X		X		X
Peanuts and derivates		X		X		X
Soya and derivates	X		X		X	
Lupins and derivates		X		X	X	
Nuts and derivates		X	X		X	
Milk and derivates (including lactose)		X	X		X	
Celery and derivates		X		X		X
Mustard and derivates		X		X		X
Sesame seeds and derivates		X		X	X	
Sulphur dioxide and sulphites at concentrations above 10 mg / kg		X		X		X
Mollusc and derivates		X		X		X

Declaration of conformity

The product complies with Reg. CE 852/2004 on HACCP.

The packaging complies with Reg. CE 1935/2004 e Reg. CE 10/2011 for materials intended for contact with food.

The product complies with the limitations of contaminant residues, as required by Reg. CE 1881/2006.

The product does not contain and does not come from GMOs and therefore does not contain any indications on the label in accordance with Reg. CE 1829/2003 e Reg. CE 1999/3.

The product and its ingredients have not been treated with ionizing radiation in accordance with the provisions of the Dir. CE 1999/2, Dir. CE 1999/3.

The raw materials used are free from residues of plant protection products in accordance with Reg. CE 396/2005.