

# PRODUCT DATA SHEET

**Product:** 336 – Perù extra dark chocolate 65 %

**Cod. Art.:** 336

**Brand:** Noalya

**Label:** adhesive

**Production Plant:** NOALYA s.r.l.

Revisione: 0

Data: 07/01/2019

## Denomination

**336 – Pure dark cover chocolate.** Minimum cocoa 65 %.

## Ingredients

Cocoa mass obtained from cocoa beans (Perù 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 _____	65 % min.	
Moisture _____	1 % max.	IOCCC1(1952)
Total fat matter _____	41,00 % +/- 1 %	IOCCC14(1972)
fineness _____	24 µ max	IOCCC38(1990)

## Microbiological Parameters

### Method

### Rif.

Total aerobic plate count _____	< 2 x 10 <sup>4</sup> 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 \_\_\_\_\_ 563 Kcal / 2460 KJ  
Carbohydrate \_\_\_\_\_ 39,20 g  
    Thereof sugars \_\_\_\_\_ 34,00 g  
Fat \_\_\_\_\_ 41,00 g  
    thereof saturated fat \_\_\_\_\_ 25,00 g  
Protein \_\_\_\_\_ 7,20 g  
Salt \_\_\_\_\_ 0,02 g

## Allergenes

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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.