

SPECIFICATION SHEET

Issued on: 24-1-2022

Validity: valid till one year from printed date and supersedes all previous specifications of the same product



Chunks - Belgian Dark Chocolate



Legal denomination Belgian dark chocolate
48% min.* cocoa

List of ingredients Cocoa mass, sugar, emulsifier: SOYA lecithin, vanilla extract**. May contain MILK.



Shape Chocolate chunks

Size 10 * 10 * 4 mm

Recipe code HC4927AGCHC0008Q70

Sales code 1220339



Shelf life 24 months from production date

Storage Keep cool (10-20°C) and dry (relative humidity <60%). No exposure to strong odours and/or direct sunlight.



Cocoa solids* 48% min.

Fat content 26% min.

Suitable for:

Cakes

Bakery

*Calculated after deduction of optional ingredients, according to the current Directive 2000/36/EC

**According to Regulation (EC) N°1334/2008 on flavourings

Chemical and physical characteristics:

| | | |
|-------------------|-----------|------------------|
| Total fat content | min. 26 % | |
| Moisture | max. 1,0% | IOCCC n°3 - 1952 |

Nutritional values (/100g):

The below nutritional values are indicative data. They are obtained by calculation and based on the contribution of each ingredient in the finished product. Ingredients data come from literature and/or supplier technical sheets. Energy values are calculated following Regulation (EC) N° 1169/2011.

| | |
|-------------------------------|------|
| Energy (kJ) | 2127 |
| Energy (kcal) | 509 |
| Fat (g) | 27,4 |
| of which saturated (g) | 16,3 |
| of which mono-unsaturated (g) | 9,7 |
| of which polyunsaturated (g) | 1,1 |
| Carbohydrates (g) | 55,3 |
| of which sugars (g) | 49,8 |
| of which starch (g) | 2,4 |
| Fibre (g) | 8,3 |
| Protein (g) | 6,4 |
| Salt (mg) | 6,03 |

Microbiological characteristics:

Below microbiological performance criteria are guaranteed for the above mentioned product:

| | | |
|--------------------|----------------|---------------------------------|
| Salmonella | absent / 250 g | ISO 6579 (2002) PCR |
| Enterobacteriaceae | max.10 / g | ISO 21528 (2004) |
| Yeasts | max. 50 / g | ISO 21527-2 (2008) YGC 72h/30°C |
| Moulds | max. 50 / g | ISO 21527-2 (2008) YCG 72h/30°C |
| Total plate count | max. 5000 / g | ISO 4833-1 (2013) PCA 48h/37°C |

Major sources of allergens and derivatives:

In accordance with Regulation (EC) N° 1169/2011.

Present in this recipe: **Soya**

Used on the production line: Milk and products thereof (including lactose)

We purchase a volume of cocoa from Rainforest Alliance Certified™ farms equivalent to the volume used in this product.

For more see: www.velichegourmet.com/sustainability.

LOGISTICS SHEET

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Shape Chocolate chunks
Packaging Chocolate chunks in 8 kg box
Size 10 * 10 * 4 mm
Recipe code HC4927AGCHC0008Q70
Sales code 1220339



Customs code 1806.20.30
Shelf life 24 months from production date



EAN code unit 5 420062 810525

Pallet Type Wood pallet (100*120 cm)

Unit 8 kg box
Box/Pallet 80
Layer/Pallet 8
Box/Layer 10

Dimensions/unit 38,2 * 28,2 * 14,2 cm
Dimensions/pallet 100 * 120 * 128,6 cm
Layer height 14,2 cm

Gross weight (weight of product and packaging)
Gross weight/unit 8,39 kg
Gross weight/pallet 691 kg

Net weight (weight of product without packaging)
Net weight/unit 8 kg
Net weight/pallet 640 kg

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