

# SPECIFICATION SHEET

Issued on: 19-3-2021

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



## OBSESSION 30 - Belgian White Chocolate - Chocolate dots

Legal denomination	Belgian white chocolate 30% min.* cocoa	Cocoa solids*	30% min.
List of ingredients	Sugar, cocoa butter, whole MILK powder, emulsifier: SOYA lecithin, vanilla extract**.	Fat content	36% min.
		Viscosity	● ● ●



Shape	Chocolate dots
Size	11 - 14 mm
Recipe code	HB3137ABCD0010A70
Sales code	1221681



Shelf life	18 months from production date
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Storage	Keep cool (10-20°C) and dry (relative humidity <60%). No exposure to strong odours and/or direct sunlight.
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Suitable for:  
**Ganache Mousses**  
**Cakes**  
**Pastries**  
**Desserts**  
**Enrobing/Moulding**  
**Pralines**

\*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. 36%	
Moisture	max. 1,5 %	IOCCC n°3 - 1952
Fineness	max. 22 µm	Micrometer
Viscosity	0,6 - 1,1 Pa.s	ICA-Method 46-2000
Yield Value	5 - 14 Pa	ICA-Method 46-2000

### 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: **Milk, Soya**

Used on the production line: 0

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](http://www.velichegourmet.com/sustainability).

### 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)	2420
Energy (kcal)	580
Fat (g)	37,6
of which saturated (g)	22,8
of which mono-unsaturated (g)	12,9
of which polyunsaturated (g)	1,6
Carbohydrates (g)	54,5
of which sugars (g)	53,3
of which starch (g)	0,0
Fibre (g)	0,0
Protein (g)	5,9
Salt (mg)	218,38

# LOGISTICS SHEET

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## OBSESSION 30 - Belgian White Chocolate - Chocolate dots

Legal denomination	Belgian white chocolate 30% min.* cocoa
List of ingredients	Sugar, cocoa butter, whole MILK powder, emulsifier: SOYA lecithin, vanilla extract**.
Shape	Chocolate dots
Packaging	Chocolate dots in 2 * 5 kg bags
Size	11 - 14 mm
Recipe code	HB3137ABCD0010A70
Sales code	1221681

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

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



Customs code	1704.90.30
Shelf life	18 months from production date

EAN code unit	5 420062 810822
EAN code box	5 420062 811829

Pallet Type	Wood pallet (100*120 cm)
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Unit	5 kg bag
Unit/Box	2
Box/Pallet	100
Layer/Pallet	5
Box/Layer	20

Dimensions/unit	19,5 * 9,5 * 46 cm
Dimensions/box	30 * 19,5 * 33 cm
Dimensions/pallet	100 * 120 * 180 cm
Layer height	33 cm

Gross weight	(weight of product and packaging)
Gross weight/unit	5,053 kg
Gross weight/box	10,44 kg
Gross weight/pallet	1064 kg

Net weight	(weight of product without packaging)
Net weight/unit	5 kg
Net weight/box	10 kg
Net weight/pallet	1000 kg

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