

SPECIFICATION SHEET

Issued on: 19-3-2021

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



SENSATION 72 - Belgian Dark Chocolate - Chocolate dots

Legal denomination Belgian dark couverture chocolate
73% min.* cocoa

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

Cocoa solids* 72% min.

Fat content 44% min.

Viscosity 

Shape Chocolate dots

Size 11 - 14 mm

Recipe code HC7445ACDC0010A70

Sales code 1221948

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.

Suitable for:

Ganache

Cakes

Pastries

Desserts

Pralines

Ice-creams

*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. 44%	
Moisture	max. 1,0%	IOCCC n°3 - 1952
Fineness	max. 22 µm	Micrometer
Viscosity	0,5 - 0,9 Pa.s	ICA-Method 46-2000
Yield Value	2 - 8 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: **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.

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)	2450
Energy (kcal)	590
Fat (g)	45,3
of which saturated (g)	27,3
of which mono-unsaturated (g)	15,9
of which polyunsaturated (g)	1,9
Carbohydrates (g)	31,6
of which sugars (g)	25,0
of which starch (g)	3,1
Fibre (g)	10,8
Protein (g)	8,1
Salt (mg)	15,01

LOGISTICS SHEET

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

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



Shape
Chocolate dots
Packaging
Chocolate dots in 2 * 5 kg bags
Size
11 - 14 mm
Recipe code
HC7445ACDC0010A70
Sales code
1221948



Customs code
1806.20.10
Shelf life
24 months from production date



EAN code unit
5 420062 810778
EAN code box
5 420062 811775

Pallet Type
Wood pallet (100*120 cm)

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

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