

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	Cocoa solids*	72% min.
List of ingredients	Cocoa mass, sugar, cocoa butter, emulsifier: SOYA lecithin, vanilla extract**. May contain MILK.	Fat content	44% min.
Shape	Chocolate dots		
Size	11 - 14 mm		
Recipe code	HC7445ACCDC0010A70		
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



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

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

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

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

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)
Yeast	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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Legal denomination	Belgian dark couverture chocolate	*Calculated after deduction of optional ingredients, according to the current Directive 2000/36/EC
	73% min.* cocoa	
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	HC7445ACCD0010A70	
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	

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