

# SPECIFICATION SHEET

Issued on: 19-3-2021

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



## INTENSE 35 - Belgian Milk Chocolate - Chocolate dots

**Legal denomination** Belgian milk couverture chocolate  
35% min.\* cocoa

**Cocoa solids\*** 35% min.

**List of ingredients** Sugar, cocoa butter, whole MILK powder, cocoa mass, emulsifier: SOYA lecithin, vanilla extract\*\*.

**Fat content** 36% min.  
**Viscosity**



**Shape** Chocolate dots

**Size** 11 - 14 mm

**Recipe code** HL3737ABDCDC0010A70

**Sales code** 1221956

**Suitable for:**

**Ganache**

**Cakes**

**Pastries**

**Desserts**

**Enrobing/Moulding**

**Chocolate bars**

**Pralines**



**Shelf life** 18 months from production date

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



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

### Chemical and physical characteristics:

Total fat content	min. 36%	
Moisture	max. 1,0%	IOCCC n°3 - 1952
Fineness	max. 22 µm	Micrometer
Viscosity	0,6 - 1,1 Pa.s	ICA-Method 46-2000
Yield Value	4 - 12 Pa	ICA-Method 46-2000

\*\*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)	2380
Energy (kcal)	570
Fat (g)	37,2
of which saturated (g)	22,5
of which mono-unsaturated (g)	12,7
of which polyunsaturated (g)	1,6
Carbohydrates (g)	50,4
of which sugars (g)	47,8
of which starch (g)	0,6
Fibre (g)	2,3
Protein (g)	7,4
Salt (mg)	210,83

### 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:

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).

# LOGISTICS SHEET

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\*\*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  
HL3737ABCD0010A70  
Sales code  
1221956



Customs code  
1806.20.10  
Shelf life  
18 months from production date



EAN code unit  
5 420062 810815  
EAN code box  
5 420062 811812

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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