

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 White Chocolate



Legal denomination Belgian white chocolate
25% min.* cocoa

List of ingredients Sugar, Cocoa butter, Whole MILK powder, Lactose (MILK), Whey powder (MILK), Emulsifier (E322 (sunflower)), Natural vanilla flavouring.



Shape Chocolate chunks

Size 10 * 10 * 4 mm

Recipe code HB2429APCHC0008Q70

Sales code 1229915



Shelf life 15 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* 25% min.

Fat content 28% 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. 28 %	
Moisture	max. 1,5%	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)	2260
Energy (kcal)	540
Fat (g)	29,3
of which saturated (g)	17,6
of which mono-unsaturated (g)	10,1
of which polyunsaturated (g)	1,3
Carbohydrates (g)	65,0
of which sugars (g)	64,2
of which starch (g)	0,0
Fibre (g)	0,0
Protein (g)	4,1
Salt (mg)	221,21

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**

Used on the production line: Soya

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



Shape
Chocolate chunks
Packaging
Chocolate chunks in 8 kg box
Size
10 * 10 * 4 mm
Recipe code
HB2429APCHC0008Q70
Sales code
1229915



Customs code
1704.90.30
Shelf life
15 months from production date



EAN code unit
5 420062 810546

Pallet Type
Wood pallet (100*120 cm)

Unit
8 kg box
Box/Pallet
100
Layer/Pallet
10
Box/Layer
10

Dimensions/unit
38,9 * 26,4 * 17,4 cm
Dimensions/pallet
100 * 120 * 128,6 cm
Layer height
17,4

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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