

Specification Sheet

Valid 1 year as of March 2019
– Version 2019b



Delight 29 – Belgian White Chocolate – Chocolate dots



Legal denomination	Belgian white chocolate 29% min.* cocoa
List of ingredients	Sugar, cocoa butter, whole milk powder, emulsifier: soya lecithin, vanilla extract**.
Shape	Chocolate dots
Size	11-14 mm
Recipe code	HB2934AFDCDC0010A70
Sales code	1222449
Shelf Life	18 months from production date
Storage	Keep cool (15-20°C) and dry (relative humidity <60%). No exposure to strong odours and/or direct sunlight.

Cocoa solids* 29% min
Fat content 33% min
Viscosity ●●●

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. 33,0 %	
Moisture	max. 1,5 %	IOCCC n°3 - 1952
Fineness	max. 22 µm	Micrometer
Viscosity	max. 1,3 Pa.s	ICA-Method 46-2000
Yield value	6 - 15 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 lecithin, milk.

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)	2360
Energy (kcal)	560
Fat (g)	34,2
of which saturates (g)	20,6
of which mono-unsaturates (g)	11,8
of which polyunsaturates (g)	1,5
Carbohydrate (g)	60,7
of which sugars (g)	60
of which starch (g)	0
Fibre (g)	0
Protein (g)	3,8
Salt (mg)	139,3

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 white chocolate 29% 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	HB2934AFCDC0010A70
Sales code	1222449
Customs code	1704.90.30
Shelf Life	18 months from production date
Unit	5 kg bag
Unit/Box	2
Box/Pallet	100
Layer/Pallet	5
Box/Layer	20
Pallet Type	Wood pallet (100*120 cm)
EAN code unit	5 420062 810877
EAN code box	5 420062 811874
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	5,01 kg
Gross weight/box	10,33 kg
Gross weight/pallet	1053 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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