

Product Description	Dark Chocolate
	Noir Selection Sugar Free
Country of Production	Belgium

Ingredient List

 Cocoa mass - Sweetener: maltitol (E965) - Cocoa butter - Emulsifier: **soy** lecithin (E322) - Natural vanilla flavouring.

<u>Ingredient</u>	<u>Percentage</u>
Cocoa mass	: 45,9%
Sweetener: maltitol (E965)	: 43,7%
Cocoa butter	: 9,8%
Emulsifier: soy lecithin (E322)	: 0,6%
Natural vanilla flavouring	+

Physical and Chemical Parameters

		Method
Total fat content :	35,1 +/- 1,5%	O.I.C.C.C.
Viscosity :	800-1000 mPas	HAAKE RV 20 / CASSON / O.I.C.C.C.
Yield value :	9-13 Pa	HAAKE RV 20 / CASSON / O.I.C.C.C.
Fineness :	max 3,0 % > 30µm	Sieve 317 mesh, hole 30 µm
Moisture :	max 1,0 %	O.I.C.C.C.

Typical values

Dry milk solids :	0,0 %
Fat free dry milk solids :	0,0 %
Dry cocoa solids :	55,0 %
Fat free dry cocoa solids :	20,5 %
Milk Fat :	0,0 %
Cocoa butter :	34,5 %

Nutritional Information

(Average per 100g / Indicative Values)

Total fat :	35,1	g/100g
Of which: -Saturated fats :	21,4	g/100g
-Mono unsaturated fats :	12,3	g/100g
-Poly unsaturated fats :	1,4	g/100g
-Trans fatty acids :	0,0	g/100g
-Milk fat :	0,0	g/100g
-Cholesterol :	0,4	mg/100g
Carbohydrates :	47,1	g/100g
Of which: -Starch :	3,6	g/100g
-Sugars :	0,3	g/100g
-Lactose :	0,0	g/100g
-Saccharose :	0,3	g/100g
-Polyols :	43,3	g/100g
Proteins :	5,5	g/100g
Of which: -Milk proteins :	0,0	g/100g
Fibers :	7,8	g/100g
Energy Europe :	457,0	kcal/100g
Energy Europe :	1888,0	kJ/100g
Energy Japan :	440,0	kcal/100g
Energy Japan :	1815,0	kJ/100g
Energy USA :	444,0	kcal/100g
Energy USA :	1833,0	kJ/100g
Energy Canada :	483,0	kcal/100g
Energy Canada :	1997,0	kJ/100g
Energy Australia :	488,0	kcal/100g
Energy Australia :	2017,0	kJ/100g
Vitamin A :	20,0	ug/100g
Sodium :	5,0	mg/100g
Salt* :	0,01	g/100g
Iron :	13,0	mg/100g
Calcium :	37	mg/100g

The nutritional values are all indicative data. The values originate from theoretical results. The expressed data comprise relevant nutritional components only. Therefore the sum does not equal 100%

*Contains naturally occurring salts

Microbiological values

	Max	Units
Total plate count :	5000	/g
Yeast :	50	/g
Moulds :	50	/g
Enterobacteriaceae :	10	/g
Salmonella :	absent	/25g
Coliforms :	10	/g
E. Coli :	absent	/g

GMO Information

No specific labeling is required for the product on the basis of the Commission Regulation (EC) 1829/2003 and 1830/2003 of 22 September 2003

Irradiation Information

As our product has not been treated with ionising radiation and does not contain irradiated ingredients, no specific labeling is required as set up in EC directive 2000/13

Quality Information

BRC Global Standard: Food

Storage conditions

Solid form : 16 - 20 °C, max 60 % relative humidity

Packaging

Solid form (block) : 5x5 kg bloc

Shelf life

Solid form (block) : 24 months in an area free from foreign flavours

