

**CONTROLLED DOCUMENT**

TECHNICAL DATASHEET  
 FOOD - PRODUCT  
 DARK CHOCOLATE COVERED COCOA NIBS

CODE: PBOG-DD-FT-050

EDITION: 6

**IDENTIFICATION**

**Name:** Dark chocolate covered cocoa nibs

**Brand:** LUKER CACAO - MARACAS

**Product description:** Pieces of cocoa coating with dark chocolate, designed for user as a decorating ingredient in the confectionery industry.

**Ingredients: Coating:** Dark chocolate 53% cocoa (Sugar 34.7%, cocoa mass 29.8%, cocoa butter 9.7%, emulsifier (soy lecithin) 0.26% and natural vanilla flavor 0.04%).

**Centre:** Roasted cocoa nibs 25%, and polishing agent (Gum arabic) 0.5%.

**Country:** Colombia.

**Production process:** cocoa nibs are covered with multiple layers of chocolate which then are subjected to a process of thickened, solidification, polishing, sealing and packaging.

**STORAGE AND TRANSPORTATION RECOMMENDATIONS**

**Shelf life:** 2 years from manufacture date in recommended storage.

Store in a cool, dry place at temperature between 18 - 20 °C (64.4 - 68 °F) and relative humidity below 65%. Away from the wall and floor to avoid humidity transfer.

Keep away from heat, light and strong odors.

**PRODUCT PROPERTIES**

SENSORY PROPERTIES		
PROPERTY	SPECIFICATION	METHOD-EQUIPMENT
Flavor and odor	Characteristic of cocoa, free of foreign odors and flavors	Sensory analysis
Colour	Characteristic of cocoa	Sensory analysis
Aspect	Dragee	Sensory analysis
Appearance	Shiny cover	Sensory analysis

PHYSICOCHEMICAL PROPERTIES			
PROPERTY	UNIT	SPECIFICATION	METHOD
Moisture	%	1.0 max.	AOAC 931.04 - Gravimetric analysis in halogen moisture analyzer
Fat	%	38,0 - 42,0	AOAC 963.15 - Nuclear Magnetic Resonance (NMR)

MICROBIOLOGICAL PROPERTIES			
PROPERTY	UNIT	SPECIFICATION Maximum	METHOD
Total germ count	CFU/g	10.000	AOAC 966.23 - Depth plate count / AOAC 2015.13 - Petrifilm™ Count Plate
Yeasts and molds	CFU/g	<100	ISO 21527-2 - Depth plate count / Soleris® Direct Yeast and Mold Test. AOAC® Performance Tested <sup>SM</sup> - Certificate No. 051301 / AOAC 2014.05 - Petrifilm™ Count Plate
Enterobacteriaceae	CFU/g	<10	ISO 21528-2 - Depth plate count / AOAC 2003.01 - Petrifilm™ Count Plate
Total coliform	CFU/g	<10	ISO4832 - Depth plate count / AOAC 998.08 Petrifilm™ Count Plate
Escherichia coli	CFU/g	<10	ISO4832 - Depth plate count / AOAC 998.08 Petrifilm™ Count Plate
Staphylococcus aureus (+)	CFU/g	<10	ISO 6888 - Surface plate count
Bacillus Cereus	CFU/g	<10	ISO 7932 - Surface plate count
A/P Salmonella sp	A/P	ABSENT	ANSR for Salmonella. AOAC® Performance Tested - Certificate No. 061203

### PACKAGING SPECIFICATIONS

**Presentation:** Bag 200g, 1.0 kg and Box 10 kg; box 15 kg.

**Packing:** Bag: PET+ NYLON + PE; NYLON + PET + LDPE-EVOH

**Packaging:** Bag 200g (box x 12 units); Box 10 kg (10 units x 1.0 kg); Box 10 kg; box 15 kg

**Labeling:** Contains information regarding:

- Product name.
- Ingredients.
- Sanitary registry.
- Production batch.
- Expiration date.
- Net weight.
- Manufacturer and address.
- Country.
- Storage conditions - “Store in a cool, dry place”

### SAFETY INFORMATION

#### Allergen information

Cereals containing gluten and their derivatives (0)

Peanuts, nuts and their derivatives (0)

Shellfish and their derivatives (0)

Fish and its derivatives (0)

Eggs and their derivatives (0)

Dried fruits and their derivatives (0)

Milk and its derivatives (including lactose) (\*)

Soy and its derivatives (1)

Sulfur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/liter expressed as SO<sub>2</sub> (0)

Celery and its derivatives (0)

Mustard and its derivatives (0)

Sesame seeds and their derivatives (0)

Mollusks and their derivatives (0)

Does not contain (0). Contains (1). May contain traces (\*).

**Non GMO statement:** Produced from non genetically modified organism raw materials.

In compliance with EC regulations 1829 and 1830 of 2003.

**Pesticides:** In compliance with limits established by technical regulation EC 396 of 2005.

PROPERTY		UNIT	SPECIFICATION	METHOD
Heavy metals	Arsenic	ppm	1.0 max.	AOAC 968,15
	Mercury	ppm	0.1 max.	AOAC 999.11
	Lead	ppm	1.0 max.	AOAC 999.11
	Copper	ppm	50 max.	AOAC 999.11
	Cadmium (*)	ppm	0.8 max.	AOAC 999.10
Mycotoxins	Aflatoxins (Sum of G1, G2, B1, B2)	ppb	10 max.	AOAC 994.08 - LC-MSMS
Gluten		ppm	Max. 20	Analysis with GFCO approval
Foreign material		--	Absent	AOAC 965.38
Pesticides		--	According to European Union Legislation	GC-MSMS / LC-MSMS

(\*) The maximum levels of cadmium defined for this Technical Data Sheet comply with the values set out in the annex to Regulation (EC) No 1881/2006 and will be applied as of January 1<sup>st</sup> 2019. These levels correspond to limits established for products sold to the end consumer. Products that have been manufactured before January 1<sup>st</sup> 2019 may continue to be marketed until the best-before date in accordance with the regulations.

#### INSTRUCTIONS FOR USE

Direct consumer product.

#### USES

**INTENDED USE:** In food and as a raw material in the confectionery and pastry industries. Designed for all the population except those allergic to soy and lactose.

**UNINTENDED USE:** Consumption after expiration date, or under inappropriate storage conditions. These can alter the sensory, physicochemical and microbiological properties.

#### CERTIFICATIONS

**Product certification:** OU Kosher.

**Management systems:** GMP- HACCP, ISO 9001, BASC.

#### NUTRITIONAL INFORMATION

Nutritional information based on 100 g:

Energy	566,2 kcal	Trans fatty acids	0 g
Energy	2368,9 kJ	<b>Cholesterol</b>	<b>0 mg</b>
<b>Total protein</b>	<b>6,7 g</b>	<b>Sodium</b>	<b>0,38 mg</b>
<b>Total carbohydrates</b>	<b>48,6 g</b>	<b>Potassium</b>	<b>421,4 mg</b>
Sugars	34,8 g	Calcium	88,8 mg
Including added sugar	34,8 g	Iron	1,44 mg
Dietary fiber	9 g	Vitamin A	0 IU (0 mcg)
<b>Total fat</b>	<b>39 g</b>	Vitamin C	0 mg
Saturated fat	23,4 g	Vitamin D	0 mcg

EDITED BY	REVIEWED BY	APPROVED
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