

TECHNICAL DATASHEET FOOD – PRODUCT DARK CHOCOLATE 65% LUKER 1906	CODE: PBOG-DD-FT-002 EDITION: 12 DATE: FEBRUARY 2023	
---------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------	-------------------------------------------------------------------------------------

PRODUCT IDENTIFICATION

Name: Dark chocolate 65% cacao. - Origin: Tumaco, Huila and Santander.

Brand: LUKER 1906 65% Cacao.

Made chocolates (Huila 65%).

Description: 65% Single Origin Dark Chocolate. Cacao Fino de Aroma. Delightfully balanced bittersweet flavour with defined cocoa notes, ideal for those who seek a balance of flavour and aroma in their chocolate.

Ingredients list: Cocoa mass, sugar, cocoa butter, emulsifier (soy lecithin) and vanilla extract.

Presentation: 20kg, 2,5kg, 1kg, 200g, 50g, 50x6g

Country of Origin: Colombia

PRODUCT PROPERTIES

SENSORY CHARACTERISTICS		
CHARACTERISTIC	SPECIFICATION	METHOD
Taste and Aroma	Characteristic of dark chocolate, free of foreign odors and flavors	Sensory analysis
Color	Characteristic of dark chocolate	Sensory analysis
Appearance	Solid paste	Sensory analysis

PHYSICOCHEMICAL CHARACTERISTICS			
CHARACTERISTIC	UNIT	SPECIFICATION	METHOD
Moisture	%	1.0 max	AOAC 931.04 – Gravimetric analysis in halogen moisture analyzer
Fat	%	35.0 – 39.0	AOAC 963.15 – Nuclear Magnetic Resonance (NMR)
Viscosity	Pa*s	1.400 – 2.600	IOCCC 2000 – Casson Model
Yield value	Pa	3.500 – 11.000	IOCCC 2000 – Casson Model
Granulometry	Microns	20 - 25 microns	Micrometer

MICROBIOLOGICAL CHARACTERISTICS			
CHARACTERISTIC	UNIT	SPECIFICATION	METHOD
Mesophilic aerobic bacteria count	CFU/g	10,000	AOAC 966.23 - Depth plate count / AOAC 2015.13 - Petrifilm™ Count Plate
Yeasts and molds count	CFU/g	<100	ISO 21527-2 - Depth plate count / Soleris® Direct Yeast and Mold Test. AOAC® Performance Tested SM - Certificate No. 051301 / AOAC 2014.05 - Petrifilm™ Count Plate
Enterobacteriaceae count	CFU/g	<10	ISO 21528-2 - Depth plate count / AOAC 2003.01 - Petrifilm™ Count Plate
Escherichia coli count	CFU/g	<10	ISO4832 - Depth plate count / AOAC 998.08 Petrifilm™ Count Plate
Staphylococcus aureus (+) count	CFU/g	<100	ISO 6888 - Surface plate count
Bacillus Cereus count	CFU/g	<100	ISO 7932 - Surface plate count

TECHNICAL DATASHEET FOOD – PRODUCT DARK CHOCOLATE 65% LUKER 1906	CODE: PBOG-DD-FT-002 EDITION: 12 DATE: FEBRUARY 2023	
---------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------	-------------------------------------------------------------------------------------

A/P Salmonella sp	A/P	ABSENT	ANSR for Salmonella. AOAC® Performance Tested SM - Certificate No. 061203
-------------------	-----	--------	--------------------------------------------------------------------------------------------

NUTRITIONAL INFORMATION

Nutritional information based on 100 g:

Energy	557,16 kcal	Trans Fatty Acids	0 g
Energy	2331,16 kJ	Cholesterol	0 mg
Total Protein	7,39 g	Sodium	0,35 mg
Total Carbohydrates	49,63 g	Potassium	461,29 mg
Sugars	34,57 g	Calcium	102,95 mg
Including Added Sugars	34,57 g	Iron	1,52 mg
Dietary Fiber	9,44 g	Vitamin A	0 UI (0 mcg)
Total Fat	37,15 g	Vitamin C	0 mg
Saturated Fat	22,24 g	Vitamin D	0 mcg

FOOD SAFETY STATEMENTS

ALLERGEN	AS INGREDIENT (Y/N)	PRESENT IN PRODUCT MANUFACTURED ON THE SAME LINE (Y/N)	PRESENT IN THE PRODUCTION PLANT (Y/N)
Cereals containing Gluten and products thereof	N	N	N
Peanuts and products thereof	N	N	N
Crustaceans and products thereof	N	N	N
Fish and products thereof	N	N	N
Eggs and products thereof	N	N	N
Nuts and Products thereof	N	N	N
Milk and products thereof	N	Y	Y
Soybeans and products thereof	Y	Y	Y
Sulfur dioxide and Sulphites in concentrations higher than 10 mg/kg or 10 mg/liter expressed as SO ₂ (0)	N	N	N
Celery and products thereof	N	N	N
Mustard and products thereof	N	N	N
Sesame seeds and products thereof	N	N	N
Molluscs and products thereof	N	N	N

TECHNICAL DATASHEET FOOD – PRODUCT DARK CHOCOLATE 65% LUKER 1906	CODE: PBOG-DD-FT-002 EDITION: 12 DATE: FEBRUARY 2023	
---------------------------------------------------------------------------------	---------------------------------------------------------------------	-------------------------------------------------------------------------------------

CHARACTERISTICS	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 - LCMSMS
Foreign Material	-	Absent	AOAC 965.38	
Pesticides	-	According to European Union Legislation	GC-MSMS / LC-MSMS	

Non-GMO Statement: Product manufactured with Non-GMO raw materials. Complies with the established in EC regulations 1829 and 1830 of 2003.

INSTRUCTIONS FOR PREPARATION

- Deposit the desired amount of dark chocolate in a melting tank.
- Ensure that when the dark chocolate melts, the temperature is over 45 °C (113 °F) and under 55 °C (131 °F).
- Allow the product to cool and deposit in a mold at a temperature of 29-31 °C (84.2 – 87.8 °F).

USES

INTENDED USE: In food and as a raw material in the confectionery and pastry industries.

NON-INTENDED USE: Consumption after expiration date, use posterior to storage under inappropriate conditions that can alter the sensory, physicochemical and microbiological properties.

SUITABLE FOR DIETS	(Y/N)
Kosher	Y
Vegetarian	Y
Vegan	Y

PACKAGING, PACKING AND DISTRIBUTION SPECIFICATIONS

PRESENTATION 20KG			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	Bag COEXTRUSION HBA + WHITE PIGMENT	790 mm x 390 mm x 290 mm	20,076Kg
Secondary	Box BC 1130 K	382 mm x 278 mm x 310 mm	21kg
Tertiary	-	-	-
Total units per pallet / Approximate weight	40 boxes		864,7Kg
Layers per pallet	4 layers – Maximum 7 layers		
Units per layer	10 boxes per layers		
Total pallet height	1,43 m		

TECHNICAL DATASHEET FOOD – PRODUCT DARK CHOCOLATE 65% LUKER 1906	CODE: PBOG-DD-FT-002 EDITION: 12 DATE: FEBRUARY 2023	
---------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------	-------------------------------------------------------------------------------------

PRESENTATION 20KG			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	Bag LDPE Blue	700 mm x 385 mm x 290 mm	20,066Kg
Secondary	Box BC 1130 K Cover C 930 K	386 mm x 285 mm x 322 mm	21,26kg
Tertiary	-	-	-
Total units per pallet / Approximate weight	40 boxes		875,2Kg
Layers per pallet	4 layers – Maximum 7 layers		
Units per layer	10 boxes per layers		
Total pallet height	1,438 m		

PRESENTATION 2,5KG			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	Bag PET + NYLON + LDPE with EVOH	337mm x 270mm x 120mm	2,534Kg
Secondary	Box C 790K	398mm x 288mm x 226mm	10,58kg
Tertiary	-	-	-
Total units per pallet / Approximate weight	50 boxes		554Kg
Layers per pallet	5 layers – Maximum 12 layers		
Units per layer	10 boxes per layer		
Total pallet height	1,28 m		

PRESENTATION 1KG			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	Bag PET + NYLON + LDPE with EVOH	295mm x 190mm x 80mm	1,021Kg
Secondary	Box C 930K	323mm x 252mm x 256mm	10,68kg
Tertiary	-	-	-
Total units per pallet / Approximate weight	75 boxes		826,3Kg
Layers per pallet	5 layers – Maximum 8 layers		
Units per layer	15 boxes per layer		
Total pallet height	1,43 m		

PRESENTATION 200G			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	Bag PET + NYLON + LDPE	460mm x 120mm	206,94Kg
Secondary	Box C 540K	292mm x 218mm x 121mm	2,68kg
Tertiary	-	-	-
Total units per pallet / Approximate weight	170 boxes		481,2Kg

TECHNICAL DATASHEET FOOD – PRODUCT DARK CHOCOLATE 65% LUKER 1906	CODE: PBOG-DD-FT-002 EDITION: 12 DATE: FEBRUARY 2023	
---------------------------------------------------------------------------------	---------------------------------------------------------------------	-------------------------------------------------------------------------------------

Layers per pallet	10 layers – Maximum 13 layers
Units per layer	17 boxes per layer
Total pallet height	1,36 m

PRESENTATION 50G			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	Flowpack BOPP Matte + BOPP Metallized	190 mm x 155 mm	51,09 g
Secondary	folding cardboard Enameled reverse side brown	158 mm x 84 mm x 156,5 mm	113,48 g
Tertiary	Card box Enameled reverse side brown	153 mm x 80 mm x 135 mm	1,16 kg
Quaternary	Box C 720 K	414 mm x 178 mm x 346 mm	11,88 kg
Total units per pallet / Approximate weight	45 boxes		559,5 kg
Layers per pallet	3 layers – Maximum 7 layers		
Units per layer	15 boxes per layer		
Total pallet height	1,2 m		

PRESENTATION 50X6G			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	Bag BOPP MATE + BOPP MET	90mm x 70mm	6,24g
Secondary	Bag Cast Polypropylene+ LDPE	265mm x 80mm x 32,5mm	318,61g
Tertiary	Box 540 kgf/m C- KRAFT	280mm x 218mm x 169mm	3,05Kg
Total units per pallet / Approximate weight	126 boxes		409Kg
Layers per pallet	7 layers – Maximum 13 layers		
Units per layer	18 boxes per layer		
Total pallet height	1,333 m		

TECHNICAL DATASHEET FOOD – PRODUCT DARK CHOCOLATE 65% LUKER 1906	CODE: PBOG-DD-FT-002 EDITION: 12 DATE: FEBRUARY 2023	
---------------------------------------------------------------------------------------------	---------------------------------------------------------------------------------	-------------------------------------------------------------------------------------

STORAGE AND TRANSPORTATION REQUIREMENTS

SHELF LIFE: 2 years.

STORAGE CONDITIONS BEFORE AND AFTER OPENING: Store in a cool, dry place at a temperature of 18 – 20 °C (64.4 – 68°F) and humidity level below 65%, away from the wall and floor to avoid humidity transfer.

SEALS AND CERTIFICATIONS

PRODUCT: OU Kosher

MANAGEMENTS SYSTEMS: FSSC 22000, ISO 9001, BASC.

EDITED BY	REVIEWED BY	APPROVED BY
Packaging Auxiliary	Quality Control Manager Regulatory Affairs Professional Development Technological Professional	Development Technological Director

Calle 13 N° 68 -98. PBX: 447 37 00. Fax: 262 58 42. Bogotá, D.C. – Colombia.
 www.casaluker.com - www.lukerchocolate.com - lukercacao@casaluker.com.co