


<b>TECHNICAL DATASHEET</b> <b>FOOD – PRODUCT</b> <b>D116 COLOMBIA 70% - EUROPE</b>	<b>CODE: PBOG-DD-FT-1034</b> <b>EDITION: 1</b> <b>DATE: MARCH 2023</b>	
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## PRODUCT IDENTIFICATION

**Name:** Dark chocolate 70% cacao.

**Brand:** SELECTED ORIGINS – COLOMBIA 70%.

**Description:** Dark chocolate couverture designed to be used as couverture, for moulding and as an ingredient for confectionary.

**Ingredients list:** Cocoa mass, Sugar, cocoa butter

**Presentation:** 20kg,2,5kg


**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	Drops	Sensory analysis

PHYSICOCHEMICAL CHARACTERISTICS			
CHARACTERISTIC	UNIT	SPECIFICATION	METHOD
Moisture	%	1.0 máximo	AOAC 931.04 – Gravimetric analysis in halogen moisture analyzer
Fat	%	42,5 – 46,0	AOAC 963.15 – Nuclear Magnetic Resonance (NMR)
Viscosity	Pa*s	1.000 – 2,500	IOCCC 2000 – Casson Model
Yield value	Pa	8.000 – 12.000	IOCCC 2000 – Casson Model
Granulometry	Microns	20 - 25	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 <sup>SM</sup> - 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
A/P Salmonella sp	A/P	ABSENT	ANSR for Salmonella. AOAC® Performance Tested <sup>SM</sup> - Certificate No. 061203

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### NUTRITIONAL INFORMATION

Nutritional information based on 100 g:

Energy	593,55 kcal	Cholesterol	0,0 mg
Energy	2483,41 kJ	Sodium	0,3 mg
Total Protein	6,77 g	Potassium	422,80 mg
Total Carbohydrates	43,98 g	Calcium	94,35 mg
Sugars	29,94 g	Iron	1,39 mg
Added Sugar	29,94 g	Vitamin A	0,0 IU
Dietary Fiber	8,65 g	Vitamin C	0,0 mg
Total fat	44,15 g	Vitamin D	0,0 mcg
Sat Fat	26,55 g	Zinc	0,0 mg
Trans Fatty Acids	0,0 g		0,0 mg

### 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	N	Y	Y
Sulfur dioxide and Sulphites in concentrations higher than 10 mg/kg or 10 mg/liter expressed as SO <sub>2</sub> (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

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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		

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<b>PRESENTATION 2,5KG</b>			
<b>PACKAGING</b>	<b>MATERIAL</b>	<b>DIMENSIONS</b>	<b>UNIT WEIGHT</b>
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		

### **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.

<b>EDITED BY</b>	<b>REVIEWED BY</b>	<b>APPROVED BY</b>
Director of Product Design and Development	Quality control manager Regulatory affairs Chief	Director of Product Design and Development

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