


<b>TECHNICAL DATASHEET</b> <b>FOOD – PRODUCT</b> <b>DARK CHOCOLATE COVERED ESPRESSO</b> <b>BEANS</b>	<b>CODE: PBOG-DD-FT-119</b> <b>EDITION: 6</b> <b>DATE: November 2019</b>	
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### PRODUCT IDENTIFICATION

**Name:** Dark chocolate covered espresso beans.

**Brand:** LUKER CACAO – MARACAS

**Description:** Coffee beans covered with dark chocolate, designed for direct consumer and as a decorating ingredient in the confectionery industry

**Ingredients list: Coating:** Dark chocolate 53% cocoa [Sugar, cocoa mass, cocoa butter, emulsifier soy lecithin and natural vanilla flavor], **Centre:** Roasted coffee. Polishing agent (Arabic Gum).

**Presentation:** 15kg, 1kg, 200g


**Country of Origin:** Colombia

### PRODUCT PROPERTIES

SENSORY CHARACTERISTICS		
CHARACTERISTIC	SPECIFICATION	METHOD
Taste and Aroma	Characteristic of chocolate and coffee, free of foreign odors and flavors	Sensory analysis
Color	Characteristic of cocoa	Sensory analysis
Aspect	Dragee	Sensory analysis
Appearance	Shiny cover	Sensory analysis

PHYSICOCHEMICAL CHARACTERISTICS			
CHARACTERISTIC	UNIT	SPECIFICATION	METHOD
Moisture	%	1.5 max.	AOAC 931.04 – Gravimetric analysis in halogen moisture analyzer
Fat	%	31,0 – 34,0	AOAC 963.15 – Nuclear Magnetic Resonance (NMR)

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
Total coliform organisms count	CFU/g	<10	ISO4832 - Depth plate count / AOAC 998.08 Petrifilm™ Count Plate
Escherichia coli count	CFU/g	<10	ISO4832 - Depth plate count / AOAC 998.08 Petrifilm™ Count Plate
Staphylococcus aureus (+) count	CFU/g	<10	ISO 6888 - Surface plate count
Bacillus Cereus count	CFU/g	<10	ISO 7932 - Surface plate count

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

Nutritional information based on 100 g:

Energy	538,9 kcal	Trans Fatty Acids	0 g
Energy	2254,6 kJ	<b>Cholesterol</b>	<b>0 mg</b>
<b>Total Protein</b>	<b>5,5 g</b>	<b>Sodium</b>	<b>0,5 mg</b>
<b>Total Carbohydrates</b>	<b>56,8 g</b>	<b>Potassium</b>	<b>287,8 mg</b>
Sugars	43,6 g	Calcium	64,4 mg
Including Added Sugars	43,5 g	Iron	1 mg
Dietary Fiber	<b>5,9 g</b>	Vitamin A	0 UI (0 mcg)
<b>Total Fat</b>	33,1 g	Vitamin C	0 mg
Saturated Fat	19,3 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 <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 - LC-MSMS
Gluten		ppm	20 max	Analysis with GFCO approval
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.

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

### INSTRUCTIONS FOR PREPARATION

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.

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

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

### PACKAGING, PACKING AND DISTRIBUTION SPECIFICATIONS

PRESENTATION 15KG			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	BAG LDPE	545 mm x 385 mm x 290 mm	45,04 g
Secondary	BOX C 790K	412 mm x 328 mm x 195 mm	0,560 kg
Tertiary			
Total units per pallet	48 boxes		
Layers per pallet	6 layers – Maximum 9 layers		
Units per layer	8 boxes per layer		
Total pallet height	1.314 m		

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<b>PRESENTATION 1KG</b>			
<b>PACKAGING</b>	<b>MATERIAL</b>	<b>DIMENSIONS</b>	<b>UNIT WEIGHT</b>
Primary	BAG PET + NYLON + PE EVOH	295 mm x 190 mm x 80 mm	20,84 g
Secondary	BOX C 930 K	323 mm x 252 mm x 256 mm	0,476 kg
Tertiary	-	-	-
Total units per pallet	48 boxes		
Layers per pallet	4 layers – Maximum 8 layers		
Units per layer	12 boxes x layer		
Total pallet height	1,174 m		

<b>PRESENTATION 200G</b>			
<b>PACKAGING</b>	<b>MATERIAL</b>	<b>DIMENSIONS</b>	<b>UNIT WEIGHT</b>
Primary	BAG PET+OPA(NY)+PEBD TRANSPARENT	460mm x 120mm	6,94 gr
Secondary	BOX C 540K	289mm x 215mm x 115mm	0.4 kg
Tertiary			
Total units per pallet	170 boxes per 12 bags of 200g		
Layers per pallet	10 layers – Maximum 13 layers		
Units per layer	17 boxes per layer		
Total pallet height	1.360 m		

### STORAGE AND TRANSPORTATION REQUIREMENTS

**SHELF LIFE:** 2 years from manufacture date in recommended storage

**STORAGE CONDITIONS BEFORE AND AFTER OPENING:** 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.

### 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>
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