

TECHNICAL DATASHEET B404 BAKING STICKS MISTERIO 58%	CODE: PBOG-DD-FT-398 EDITION: 4 DATE: March 2020	
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PRODUCT IDENTIFICATION

Name: Dark chocolate 58% Cacao

Brand: LUKER CACAO – B404 BAKING STICKS MISTERIO 58%

Description: Chocolate sticks for baking and decoration.

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

Presentation: 1.5Kg

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	Sticks	Sensory analysis

PHYSICOCHEMICAL CHARACTERISTICS			
CHARACTERISTIC	UNIT	SPECIFICATION	METHOD
Moisture	%	1,0 max.	AOAC 931.04 – Gravimetric analysis in halogen moisture analyzer
Fat	%	35,5 – 38,0	AOAC 963.15 – Nuclear Magnetic Resonance (NMR)
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 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
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
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	554,97 kcal	Trans Fatty Acids	0 g
Energy	2321,99 kJ	Cholesterol	0 mg
Total Protein	5,97 g	Sodium	0,41 mg
Total Carbohydrates	53,11 g	Potassium	373,14 mg
Sugars	40,91 g	Calcium	83,35 mg
Including Added Sugars	40,9 g	Iron	1,23 mg
Dietary Fiber	7,63 g	Vitamin A	0 UI (0 mcg)
Total Fat	36,21 g	Vitamin C	0 mg
Saturated Fat	21,57 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	Y
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

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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	Max. 20	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.

INSTRUCTIONS FOR PREPARATION

- Baking products.

USES

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

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 1,5KG			
PACKAGING	MATERIAL	DIMENSIONS	UNIT WEIGHT
Primary	Bag PA-PE	25mm x 33mm x 10mm	1,61Kg
Secondary	Display microcorrugated Flauta E	315mm x 100mm x 85mm	1,68kg
Tertiary	Box C 720 K	424mm x326mm x283mm	20,7Kg
Total units per pallet / Approximate weight	32 boxes		686Kg
Layers per pallet	4 layers – Maximum 7 layers		
Units per layer	8 boxes per layer		
Total pallet height	1,282 m		

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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.

EDITED BY	REVIEWED BY	APPROVED BY
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