

PRODUCT IDENTIFICATION

Name: D238 Coconut Sugar 70% EUR.

Brand: LUKER CACAO.

Description: Dark chocolate, couverture produced from a blend of Fino de Aroma cocoa beans. For use as couverture, for moulding and as an ingredient for confectionary.

Ingredient list: Cocoa mass, organic coconut-blossom sugar and cocoa butter.

Presentation: 20 kg, 2,5Kg.

Country of Origin: Colombia.

PRODUCT PROPERTIES

SENSORY CHARACTERISTICS		
CHARACTERISTIC	SPECIFICATION	METHOD
Taste and Aroma	Characteristic of dark chocolate with coconut notes, 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 max.	AOAC 931.04 – Gravimetric analysis in halogen moisture analyzer
Fat	%	42,5 - 46,5	AOAC 963.15 – Nuclear Magnetic Resonance (NMR)
Viscosity	Pa*s	0,700 - 1,300	IOCCC 2000 – Casson Model
Yield Value	Pa	2,500 - 6,000	IOCCC 2000 – Casson Model
Granulometry	microns	20 - 25	Micrometer

Note: this technical data sheet is provisional since the specifications indicated in this document have been determined from a first sample and can be adjusted once the data from the successive manufacturing batches is available. The adjustments will imply the issuance of a new technical sheet.

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

**TECHNICAL DATASHEET FOOD
D238 COCONUT SUGAR 70% EUR.**

**CODE: PBOG-DD-FT-619
EDITION: 2
DATE: SEPTEMBER 2021**

**LUKER
Chocolate**

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	594,5 kcal	Trans fatty acids	0 g
Energy	2487,2 kJ	Cholesterol	0 mg
Total Protein	7,2 g	Sodium	19,5 mg
Total Carbohydrates	42,0 g	Potassium	738,7 mg
Sugars	25,8 g	Calcium	96,7 mg
Including added sugars	25,8 g	Iron	1,65 mg
Dietary fibers	8,7 g	Vitamin A	0 UI (0 mcg)
Total fat	44,4 g	Vitamin C	0 mg
Saturated fat	26,7 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	N	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

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

Deposit the desired amount of dark chocolate in a melting tank.
Be sure the temperature be between 45 °C (113 °F) and under 55 °C (131 °F).
Make a crystallization curve and place in a mold the chocolate at a temperature of 29.5 to 31.5 °C (85.1 to 88.7 °F).

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	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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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		

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
Chief of Product Development	Quality control manager Regulatory affairs professional	Research and Development Director

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