

### INFORMACIÓN GENERAL

<b>NAME</b>	55% Dark Chocolate Special Enrobing
<b>LEGAL DENOMINATION</b>	Dark Chocolate 55% Cocoa Solids Minimum.
<b>COUNTRY OF ORIGIN</b>	Ecuador
<b>INGREDIENTS</b>	Sugar, cocoa liquor (cocoa mass) from Ecuador, cocoa butter, emulsifier (sunflower lecithin), natural vanilla extract.

### DESCRIPTION & USE

<b>Commercial description</b>	Chocolate made from fine flavor "Nacional" cacao from Ecuador. Ideal for molding and enrobing, our 56% dark chocolate has a subtle taste with toasty notes and soft spices.
<b>Flavor notes</b>	Sweetness, toasty, bitter, dried nuts, spices
<b>Target consumers</b>	Chocolatiers, confectioners, bakers and pastries, general public, etc.
<b>Unintentional use</b>	It cannot be used to prepare food for vulnerable consumers such as: babies, people suffering from diabetes or insulin resistance syndrome, high cholesterol and triglycerides, ingredients for food supplements and people that present reactions to declared allergens.

### NUTRITIONAL INFORMATION

Serving size:	40 g	100 g
<b>Energy (Calories):</b>	1006 kJ (240 kcal)	2472 kJ (590 kcal)
Energy from Fat (Calories from Fat):	566 kJ (135 kcal)	1467 kJ (350 kcal)
<b>Total Fat</b>	15 g 19%	38 g 49%
Saturated Fat:	10 g 50%	24 g 120%
Trans Fat Acids:	0 g	0 g
Monounsaturated fat acids:	5 g	12 g
Polyunsaturated fat acids:	0 g	1 g
<b>Cholesterol:</b>	0 mg 0%	0 mg 0%
<b>Sodium:</b>	0 mg 0%	5 mg 0%
<b>Total Carbohydrate:</b>	22 g 8%	55 g 20%
Dietary fiber:	2 g 7%	6 g 21%
<b>Total sugars:</b>	18 g	45 g
Added sugars:	17 g 34%	43 g 86%
<b>Protein:</b>	2 g 4%	6 g 12%
<b>Vitamine D:</b>	0 mcg 0%	0 mcg 0%
<b>Calcium:</b>	18 mg 1%	44 mg 3%
<b>Iron:</b>	2 mg 8%	4 mg 21%
<b>Potassium:</b>	190 mg 4%	470 mg 10%

### PHYSICAL CHARACTERISTICS

Fineness	20-21 µm
Weight of one drop	2.4g +/- 0.2 g
Dimension	Diámetro 2.6cm
Ashes	1.48%
Humidity	<2%

### COMPOSITION

Sugar	43%
Desodorized cocoa butter	17%
Sunflower lecithin	0.44%
Natural vanilla extract	0.04%
Fat content	37%
NFCS (Non fat cocoa solids)	Min. 19%

The % Daily value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet 2000 calories a day is used for a general nutrition advice.

### MICROBIOLOGICAL, POLLUTANT CHARACTERISTICS & ALLERGENS

Microbiological characteristics				Heavy metals specifications		
Microorganisms	Maximum values	Method	Frecuency of analysis	Heavy metals	Maximum limit	Frecuency of analysis
Coliforms	<100 CFU/g	NF ISO 4832	1 time per year	*(As) Arsenic ( more than 40 % of cocoa)	< 0.4 mg/kg	1 time per year
Yeasts and Moulds	<100/g	NF V 08-036				
<i>Bacillus cereus</i>	<100/g	NF EN ISO 7932				
<i>Staphylococcus coagulase +</i>	<10 /g	Méthode interne adaptée de NF EN ISO 6888-2				
<i>Listeria monocytogenes</i>	Absence in 25 g	AES 10/03-09/00				
<i>Escherichia coli</i>	Absence in 25 g	NF EN ISO 16649-3				
<i>Salmonella spp 25g</i>	Absence in 25 g	BRD 07/11-12/05		*(Pb) Lead (more than 40 % of cocoa)	< 0.4 mg/kg	
				(Cu) Copper (INEN Norm)	< 15 mg/kg	



\* Established limits according to MERCOSUR TECHNICAL REGULATION ABOUT INORGANIC CONTAMINANTS FOOD MAXIMUM LIMITS

**Allergens** This product is made in an installation that uses milk.

### CERTIFICATION

Kosher certification by Orthodox Union.  
Halal certification by Ecuadorhalal  
Guarantee without GMO /Our products do not contain ingredients from genetically modified raw materials.  
Guarantee that we do not use the ionization process for the manufacture of all our products.

### PACKAGING

Product picture	Labelling interpretation	Conditions of preservation/shelf life
	(E): MM-YYYY = Best before end of (M=Month; Year) (P): DD-MM-YYYY = Manufacturing date (D=Day; M=Month; Y=Year) LDDDDYYYY: Lot number (L=lot; D= Day number; Y=Year)	Shelf life: 18 months. Conditions of preservation: Close hermetically the product and keep in a dry cool place between 60-64°F (16-18°C)
	<b>28107</b>	
<b>SAP Code</b>	<b>28107</b>	
<b>Packaging</b>	<b>Primary</b>	<b>Secondary</b>
<b>Quantity</b>	Bags of 7,5 kg neto	Box of 2 bags
<b>Dimensions (mm)</b>	450*550	585*330*138
<b>Materials</b>	PE HD, 50 µm	Cardboard
<b>Packaging weight</b>	0.88 oz/ 25g +/- 10%	24 oz/ 673g +/- 10%
<b>UPC CODE</b>	7862124830498	17862124830495

No contractual information / Date: 30/04/2021  
Elaborated by: Quality manager  
Reviewed by: R&D manager.  
Approved by: Industrial manager.