

Version	4
Elaborated	28/02/2018
Updated	30/04/2021

INFORMACIÓN GENERAL	
NAME	Dark Chocolate Ecuador 65%
LEGAL DENOMINATION	Dark Chocolate 65% Cocoa Solids Minimum.
COUNTRY OF ORIGIN	Ecuador
INGREDIENTS	Cocoa liquor (cocoa mass) from Ecuador, sugar, cocoa butter, whole sugar cane (panela), emulsifier (sunflower lecithin), natural vanilla extract.

DESCRIPTION & USE	
Commercial flavor	Ecuador 65% reveals an initial acidity that is immediately followed by notes of tropical and candied fruits. It is a powerful chocolate with a long lasting finish. We use "Panela" a traditional organic unrefined sugar produced by local sugar cane farmers near Quito. Its rich flavor complements the final nutty aromas of the chocolate. To make this chocolate we have also added extra cacao butter, ensuring that it is suitable for enrobing or hand dipping as well as for molding.
Flavor notes	Toasty, bitter, astringency, spicy, fruity, woody
Target consumers	Chocolatiers, confectioners, bakers and pastries, general public, etc.
Unintentional use	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				PHYSICAL CHARACTERISTICS	
Serving size:	40 g	100 g		Fineness	20-21 µm
Energy (Calories):	1006 kJ (240 kcal)	2472 kJ (590 kcal)		Weight of one drop	2.4g +/- 0.2 g
Energy from Fat (Calories from Fat):	608 kJ (145 kcal)	1550 kJ (370 kcal)		Dimension	Diameter 2.6cm
Total Fat	16 g 21%	41 g 53%		Ashes	1.94%
Saturated Fat:	11 g 55%	27 g 135%		Humidity	<2%
Trans Fat Acids:	0 g	0 g		COMPOSITION	
Monounsaturated fat acids:	5 g	13 g		Whole sugar cane (panela)	28%
Polyunsaturated fat acids:	0 g	1 g		Desodorized cocoa butter from Ecuador	14%
Cholesterol:	0 mg 0%	0 mg 0%		Sunflower lecithin	0.49%
Sodium:	25 mg 1%	65 mg 3%		Natural vanilla extract:	0.03%
Total Carbohydrate:	20 g 7%	49 g 18%		Whole sugar cane (panela)	6%
Dietary fiber:	8 g 29%	20 g 70%		Fat content	42%
Total sugars:	15 g	37 g		NFCS (Non fat cocoa solids)	Min. 23%
Added sugars:	14 g 28%	34 g 68%			
Protein:	3 g 6%	7 g 14%			
Vitamine D:	0 mcg 0%	0 mcg 0%			
Calcium:	25 mg 2%	64 mg 5%			
Iron:	2 mg 13%	6 mg 34%			
Potassium:	190 mg 4%	470 mg 10%			

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				
Bacillus cereus	<100/g	NF EN ISO 7932				
Staphylococcus coagulase +	<10 /g	Méthode interne adaptée de NF EN ISO 6888-2				
Listeria monocytogenes	Absence in 25 g	AES 10/03-09/00				
Escherichia coli	Absence in 25 g	NF EN ISO 16649-3				
Salmonella spp 25g	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.
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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	
Labelling interpretation (E): MM-YYYY = Best before end of (M=Month; Year) (P): DD-MM-YYYY = Manufacturing date (D=Day; M=Month; Y=Year) LDDDDYYY: Lot number (L=lot; D= Day number; Y=Year)	Conditions of preservation/shelf life 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)
Product picture	
SAP Code	18929
Packaging	Primary
Quantity	Bags of 7,5 kg neto
Dimensions (mm)	450*550
Materials	PE HD, 50 µm
Packaging weight	0.88 oz/ 25g +/- 10%
UPC CODE	7862124830108

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