

REPUBLICA DEL CACAO		DARK CHOCOLATE BLEND		FIT-SG-032	
		ECUADOR + DOMINICAN REPUBLIC 70%		Version	3
				Elaborated	09/09/2019
				Updated	30/04/2021

INFORMACIÓN GENERAL					
NAME	Dark Chocolate Blend Ecuador + Dominican Republic 70%				
LEGAL DENOMINATION	Dark Chocolate 70% Cocoa Solids Minimum.				
COUNTRY OF ORIGIN	Ecuador/ Dominican Republic				
INGREDIENTS	Cocoa liquor (cocoa mass) from Ecuador, cocoa liquor (cocoa mass) from the Dominican Republic, sugar, cocoa butter, emulsifier (sunflower lecithin), natural vanilla extract.				

DESCRIPTION & USE					
Commercial description	This 70% dark chocolate is made from a mixture of fine aroma cocoa from Ecuador and the Dominican Republic. The fruity profile from the Dominican beans combined with the roasted notes of the Ecuadorian cacao, creates a chocolate of balanced acidity and bitterness, that ends in light notes of dry nuts and yellow fruits. It has a powerful chocolate taste. It is a versatile chocolate for pastry applications and perfect fluidity for enrobing.				
Flavor notes	High fluidity/ versatile / fruity & roasted notes				
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):	587 kJ (140 kcal)		1508 kJ (360 kcal)	Dimension	Diameter 2.6cm
Total Fat	16 g	21%	40 g	Ashes	1.98%
Saturated Fat:	10 g	50%	25 g	Humidity	<2%
Trans Fat Acids:	0 g		0 g	COMPOSITION	
Monounsaturated fat acids:	5 g		14 g		
Polyunsaturated fat acids:	0 g		1 g		
Cholesterol:	0 mg	0%	0 mg		
Sodium:	10 mg	0%	20 mg		
Total Carbohydrate:	20 g	7%	50 g		
Dietary fiber:	4 g	14%	9 g		
Total sugars:	13 g		32 g		
Added sugars:	12 g	24%	29 g		
Protein:	3 g	6%	8 g		
Vitamine D:	0 mcg	0%	0 mcg		
Calcium:	22 mg	2%	56 mg		
Iron:	3 mg	15%	7 mg		
Potassium:	180 mg	4%	460 mg		
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 CHRACTERISTICS & ALLERGENS					
Microbiological characteristics				Heavy metals specifications	
Microorganisms	Maximum values	Method	Frecuency of analysis	Heavy metals	Maximum limit
Coliforms	<100 CFU/g	NF ISO 4832	1 time per year	*(As) Arsenic (more than 40 % of cocoa)	< 0.4 mg/kg
Yeasts and Moulds	<100/g	NF V 08-036		(Cd) Cadmium (to have between 65-95% total cacao content) (REGULATION PProp 65)	4.5 mg/kg
Bacillus cereus	<100/g	NF EN ISO 7932			
Staphylococcus coagulase +	<10 /g	Méthode interne adaptée de NF EN ISO 6888-2			
Listeria monocytogenes	Abscense in 25 g	AES 10/03-09/00		*(Pb) Lead (more than 40 % of cocoa)	< 0.4 mg/kg
Escherichia coli	Abscense in 25 g	NF EN ISO 16649-3		(Cu) Copper (INEN Norm)	< 15 mg/kg
Salmonella spp 25g	Abscense in 25 g	BRD 07/11-12/05	* 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	
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	30033
Packaging	PrimarySecondary
Quantity	Bags of 2,5 kg netBox of 4 bags
Dimensions (mm)	125*115*440500*250*135
Materials	BOPP Met/PET Trans/PP/PPCardboard
Packaging weight	1 oz/ 30g +/- 10%15 oz/ 422g +/- 10%
UPC CODE	786212483105117862124831058

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