

SPECIFICATION SHEET

Issued on: 26-1-2024

Validity: valid till one year from printed date and supersedes all previous specifications of the same product



OBSESSION 30 - Belgian White Chocolate - Chocolate dots



Legal denomination Belgian white chocolate
30% min.* cocoa

List of ingredients Sugar, cocoa butter, whole MILK powder,
emulsifier: SOYA lecithin, vanilla extract**.



Shape Chocolate dots

Size 11 - 14 mm

Recipe code HB3137ABDC0020A70

Sales code 1263380



Shelf life 18 months from production date

Storage Keep cool (10-20°C) and dry (relative
humidity <60%). No exposure to strong
odours and/or direct sunlight.



Cocoa solids* 30% min.

Fat content 36% min.

Viscosity

Suitable for:
Ganache Mousses
Cakes
Pastries
Desserts
Enrobing/Moulding
Pralines

*Calculated after deduction of optional
ingredients, according to the current Directive
2000/36/EC

**According to Regulation (EC) N°1334/2008
on flavourings

Chemical and physical characteristics:

Total fat content	min. 36%	
Moisture	max. 1,5 %	IOCCC n°3 - 1952
Fineness	max. 22 µm	Micrometer
Viscosity	0,6 - 1,1 Pa.s	ICA-Method 46-2000
Yield Value	5 - 14 Pa	ICA-Method 46-2000

Nutritional values (/100g):

The below nutritional values are indicative data.
They are obtained by calculation and based on
the contribution of each ingredient in the finished
product. Ingredients data come from literature
and/or supplier technical sheets. Energy values
are calculated following Regulation (EC) N°
1169/2011.

Energy (kJ)	2420
Energy (kcal)	580
Fat (g)	37,6
of which saturated (g)	22,8
of which mono-unsaturated (g)	12,9
of which polyunsaturated (g)	1,6
Carbohydrates (g)	54,5
of which sugars (g)	53,3
of which starch (g)	0,0
Fibre (g)	0,0
Protein (g)	5,9
Salt (mg)	218,38

Microbiological characteristics:

Below microbiological performance criteria are guaranteed for the above
mentioned product:

Salmonella	absent / 250 g	ISO 6579 (2002) PCR
Enterobacteriaceae	max.10 / g	ISO 21528 (2004)
Yeasts	max. 50 / g	ISO 21527-2 (2008) YGC 72h/30°C
Moulds	max. 50 / g	ISO 21527-2 (2008) YCG 72h/30°C
Total plate count	max. 5000 / g	ISO 4833-1 (2013) PCA 48h/37°C

Major sources of allergens and derivatives:

In accordance with Regulation (EC) N° 1169/2011.

Present in this recipe: **Milk, Soya**

Used on the production line: 0

We purchase a volume of cocoa from Rainforest Alliance Certified™ farms
equivalent to the volume used in this product.

For more see: www.velichegourmet.com/sustainability.

LOGISTICS SHEET

Issued on: 26-1-2024

Validity: valid till one year from printed date and supersedes all previous specifications of the same product



OBSESSION 30 - Belgian White Chocolate - Chocolate dots



Legal denomination

Belgian white chocolate
30% min.* cocoa

List of ingredients

Sugar, cocoa butter, whole MILK powder,
emulsifier: SOYA lecithin, vanilla extract**.

*Calculated after deduction of optional ingredients, according to the current Directive 2000/36/EC

**According to Regulation (EC) N°1334/2008 on flavourings



Shape

Chocolate dots

Packaging

Chocolate dots in 2 * 10 kg bags

Size

11 - 14 mm

Recipe code

HB3137ABCD0020A70

Sales code

1263380



Customs code

1704.90.30

Shelf life

18 months from production date



EAN code unit

5 420062 814240

EAN code box

5 420062 815247

Pallet Type

Wood pallet (100*120 cm)

Unit

10 kg bag

Unit/Box

2

Box/Pallet

50

Layer/Pallet

5

Box/Layer

10

Dimensions/unit

47,5 * 28 * 15 cm

Dimensions/box

39,4 * 29,7 * 33,3 cm

Dimensions/pallet

100 * 120 * 148,2 cm

Layer height

33,3 cm

Gross weight

(weight of product and packaging)

Gross weight/unit

10,081 kg

Gross weight/box

20,71 kg

Gross weight/pallet

1056 kg

Net weight

(weight of product without packaging)

Net weight/unit

10 kg

Net weight/box

20 kg

Net weight/pallet

1000 kg

We purchase a volume of cocoa from Rainforest Alliance Certified™ farms equivalent to the volume used in this product.

For more see: www.velichegourmet.com/sustainability.