

SPECIFICATION SHEET

Issued on: 26-1-2024

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



INTENSE 35 - Belgian Milk Couverture Chocolate - Chocolate dots



Legal denomination Belgian milk couverture chocolate
35% min.* cocoa

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

Shape Chocolate dots

Size 11 - 14 mm

Recipe code HL3737ABCD0020A70

Sales code 1263371

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* 35% min.

Fat content 36% min.

Viscosity

Suitable for:

Ganache

Cakes

Pastries

Desserts

Enrobing/Moulding

Chocolate bars

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. 1,0%	IOCCC n°3 - 1952
Fineness	max. 22 µm	Micrometer
Viscosity	0,6 - 1,1 Pa.s	ICA-Method 46-2000
Yield Value	4 - 12 Pa	ICA-Method 46-2000

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:

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.

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)	2380
Energy (kcal)	570
Fat (g)	37,2
of which saturated (g)	22,5
of which mono-unsaturated (g)	12,7
of which polyunsaturated (g)	1,6
Carbohydrates (g)	50,4
of which sugars (g)	47,8
of which starch (g)	0,6
Fibre (g)	2,3
Protein (g)	7,4
Salt (mg)	210,83

LOGISTICS SHEET

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Shape Chocolate dots
Packaging Chocolate dots in 2 * 10 kg bags
Size 11 - 14 mm
Recipe code HL3737ABDC0020A70
Sales code 1263371



Customs code 1806.20.10
Shelf life 18 months from production date



EAN code unit 5 420062 814257
EAN code box 5 420062 815254

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

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