

# SPECIFICATION SHEET

Issued on: 26-1-2024

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



## ESSENTIAL 54 - Belgian Dark Couverture Chocolate - Chocolate dots



|                            |                                                                                                                                          |
|----------------------------|------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Legal denomination</b>  | <b>Belgian dark couverture chocolate</b><br><b>54% min.* cocoa</b>                                                                       |
| <b>List of ingredients</b> | <b>Cocoa mass, sugar, cocoa butter,</b><br><b>emulsifier: SOYA lecithin, vanilla extract**.</b><br><b>May contain MILK.</b>              |
| <b>Shape</b>               | <b>Chocolate dots</b>                                                                                                                    |
| <b>Size</b>                | <b>11 - 14 mm</b>                                                                                                                        |
| <b>Recipe code</b>         | <b>HC5536AECDC0020A70</b>                                                                                                                |
| <b>Sales code</b>          | <b>1263321</b>                                                                                                                           |
| <b>Shelf life</b>          | <b>24 months from production date</b>                                                                                                    |
| <b>Storage</b>             | <b>Keep cool (10-20°C) and dry (relative</b><br><b>humidity &lt;60%). No exposure to strong</b><br><b>odours and/or direct sunlight.</b> |

|                      |                 |
|----------------------|-----------------|
| <b>Cocoa solids*</b> | <b>54% min.</b> |
| <b>Fat content</b>   | <b>35% min.</b> |
| <b>Viscosity</b>     | <b>● ●</b>      |

**Suitable for:**  
**Ganache**  
**Mousses**  
**Cakes**  
**Pastries**  
**Desserts**  
**Enrobing/Moulding**  
**Ice-creams**

\*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. 35,0 %    |                    |
| Moisture          | max. 1,0%      | IOCCC n°3 - 1952   |
| Fineness          | max. 22 µm     | Micrometer         |
| Viscosity         | 0,8 - 1,6 Pa.s | ICA-Method 46-2000 |
| Yield Value       | 6 - 16 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)                   | 2310 |
| Energy (kcal)                 | 550  |
| Fat (g)                       | 35,9 |
| of which saturated (g)        | 21,6 |
| of which mono-unsaturated (g) | 12,6 |
| of which polyunsaturated (g)  | 1,6  |
| Carbohydrates (g)             | 48,5 |
| of which sugars (g)           | 43,9 |
| of which starch (g)           | 2,1  |
| Fibre (g)                     | 7,3  |
| Protein (g)                   | 5,6  |
| Salt (mg)                     | 5,41 |

### 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: **Soya**

Used on the production line: Milk and products thereof (including lactose)

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](http://www.velichegourmet.com/sustainability).

# LOGISTICS SHEET

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SOYA lecithin, vanilla extract\*\*.  
May contain MILK.

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Shape  
Chocolate dots  
Packaging  
Chocolate dots in 2 \* 10 kg bags  
Size  
11 - 14 mm  
Recipe code  
HC5536AECDC0020A70  
Sales code  
1263321



Customs code  
1806.20.10  
Shelf life  
24 months from production date



EAN code unit  
5 420062 814219  
EAN code box  
5 420062 815216

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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