

SPECIFICATION SHEET

Issued on: 26-1-2024

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



EMOTION 58 - Belgian Dark Couverture Chocolate - Chocolate dots



Legal denomination Belgian dark couverture chocolate
58% min.* cocoa

List of ingredients Cocoa mass, sugar, cocoa butter,
emulsifier: SOYA lecithin, vanilla extract**.
May contain MILK.



Shape Chocolate dots

Size 11 - 14 mm

Recipe code HC5938AGCDC0020A70

Sales code 1230457



Shelf life 24 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* 58% min

Fat content 37% min

Viscosity

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. 37%	
Moisture	max. 1,0%	IOCCC n°3 - 1952
Fineness	max. 22 µm	Micrometer
Viscosity	0,5 - 1,0 Pa.s	ICA-Method 46-2000
Yield Value	2 - 8 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)	2349
Energy (kcal)	564
Fat (g)	38,0
of which saturated (g)	22,9
of which mono-unsaturated (g)	13,3
of which polyunsaturated (g)	1,6
Carbohydrates (g)	45,0
of which sugars (g)	40,0
of which starch (g)	2,3
Fibre (g)	8,0
Protein (g)	6,0
Salt (mg)	7,36

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.

LOGISTICS SHEET

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Shape Chocolate dots
Packaging Chocolate dots in 2 * 10 kg bags
Size 11 - 14 mm
Recipe code HC5938AGCDC0020A70
Sales code 1230457



Customs code 1806.20.10
Shelf life 24 months from production date



EAN code unit 5 420062 810846
EAN code box 5 420062 811843

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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