SPECIFICATION SHEET

26-1-2024 Issued on:

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

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

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.

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

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
Carboydrates (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

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

LOGISTICS SHEET

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Legal denomination Belgian dark couverture chocolate

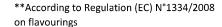
58% min.* cocoa

List of ingredients Cocoa mass, sugar, cocoa butter, emulsifier:

SOYA lecithin, vanilla extract**.

May contain MILK.

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





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 8108462 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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