

# SPECIFICATION SHEET

Issued on: 23-1-2024

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



## SENSATION 72 - Belgian Dark Couverture Chocolate - Chocolate dots



**Legal denomination** Belgian dark couverture chocolate  
72% 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** HC7445AC70

**Sales code** E2760



**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\*** 72% min.

**Fat content** 44% min.

**Viscosity**

**Suitable for:**

Ganache

Cakes

Pastries

Desserts

Pralines

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. 44%	
Moisture	max. 1,0%	IOCCC n°3 - 1952
Fineness	max. 22 µm	Micrometer
Viscosity	0,5 - 0,9 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)	2450
Energy (kcal)	590
Fat (g)	45,3
of which saturated (g)	27,3
of which mono-unsaturated (g)	15,9
of which polyunsaturated (g)	1,9
Carbohydrates (g)	31,6
of which sugars (g)	25,0
of which starch (g)	3,1
Fibre (g)	10,8
Protein (g)	8,1
Salt (mg)	15,01

### 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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\*\*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  
HC7445AC70  
Sales code  
E2760



Customs code  
1806.20.10  
Shelf life  
24 months from production date



EAN code unit  
5 420062 814455  
EAN code box  
5 420062 815452

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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