

# SPECIFICATION SHEET

Issued on: 24-1-2022

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



## Dark Chocolate Batons – Bake stable bittersweet chocolate

<b>Legal denomination</b>	<b>Dark chocolate</b> 46% min.*cocoa	<b>Cocoa solids*</b>	<b>46% min.</b>
<b>List of ingredients</b>	<b>Sugar, cocoa mass, cocoa butter, emulsifier: SOYA lecithin, vanilla flavour**.</b> <b>May contain MILK.</b>	<b>Fat content</b>	<b>27% min.</b>



<b>Shape</b>	<b>Batons</b>
<b>Size</b>	<b>8 cm</b>
<b>Recipe code</b>	<b>HC4627ACSTC19Z8A70</b>
<b>Sales code</b>	<b>1246969</b>
<b>Shelf life</b>	<b>24 months from production date</b>



<b>Storage</b>	<b>Keep cool (10-20°C) and dry (relative humidity &lt;60%). No exposure to strong odours and/or direct sunlight.</b>
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**Suitable for:**  
**Bakery applications**

\*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. 27 %	
Moisture	max. 1,0%	IOCC n°3 - 1952

### 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).

### 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)	2159
Energy (kcal)	517
Fat (g)	27,8
of which saturated (g)	16,8
of which mono-unsaturated (g)	9,7
of which polyunsaturated (g)	1,2
Carbohydrates (g)	57,2
of which sugars (g)	52,8
of which starch (g)	2,0
Fibre (g)	7,0
Protein (g)	5,4
Salt (mg)	5,16




# LOGISTICS SHEET

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List of ingredients	Sugar, cocoa mass, cocoa butter, emulsifier: SOYA lecithin, vanilla flavour**. May contain MILK.	**According to Regulation (EC) N°1334/2008 on flavourings
 Shape	Batons	
Packaging	Chocolate batons 12 * 1,65 kg	
Size	8 cm	
Recipe code	HC4627ACSTC19Z8A70	
Sales code	1246969	
 Customs code	1806.32.90	
Shelf life	24 months from production date	
 EAN code unit	5 420062 812048	
EAN code box	5 420062 813045	
Pallet Type	Wood pallet (80*120 cm)	
Unit	1,65 kg box	
Unit/Box	12	
Box/Pallet	24	
Layer/Pallet	2	
Box/Layer	12	
Dimensions/unit	24,7 * 8,7 * 10,2 cm	
Dimensions/box	27,6 * 25,6 * 41,7 cm	
Dimensions/pallet	80 * 120 * 98,4 cm	
Layer height	41,7 cm	
Gross weight	(weight of product and packaging)	
Gross weight/unit	1,7 kg	
Gross weight/box	20,7 kg	
Gross weight/pallet	517 kg	
Net weight	(weight of product without packaging)	
Net weight/unit	1,65 kg	
Net weight/box	19,8 kg	
Net weight/pallet	475,2 kg	

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