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| Version | 1 |
| Elaborated | 21/05/2024 |
| Updated | N/A |

GENERAL INFORMATION

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|---------------------------|---|
| NAME | Chocolate Batons |
| LEGAL DENOMINATION | Dark chocolate 48% cocoa solids minimum |
| COUNTRY OF ORIGIN | Ecuador |
| INGREDIENTS | Sugar, cocoa liquor (cocoa mass) from Ecuador, cocoa butter, emulsifier: sunflower lecithin, natural vanilla extract. |

USE

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| Target consumers | Chocolatiers, confectioners, bakers and pastries, general public, etc. |
| Unintentional use | It cannot be used to prepare food for vulnerable consumers such as: babies, people suffering from diabetes or insulin resistance syndrome, high cholesterol and triglycerides, ingredients for food supplements and people that present reactions to declared allergens. |

NUTRITIONAL INFORMATION

| Serving size: | 40 g | 100 g |
|--------------------------------------|-------------------|--------------------|
| Energy (Calories): | 922 kJ (220 kcal) | 2343 kJ (560 kcal) |
| Energy from Fat (Calories from Fat): | 503 kJ (120 kcal) | 1257 kJ (300 kcal) |
| Total Fat | 13 g 17% | 33 g 42% |
| Saturated Fat: | 8 g 40% | 20 g 100% |
| Trans Fat Acids: | 0 g | 0 g |
| Monounsaturated fat acids: | 4 g | 10 g |
| Polyunsaturated fat acids: | 0.4 g | 1 g |
| Cholesterol: | 1 mg 0% | <5 mg 0% |
| Sodium: | 0 mg 0% | 0 mg 0% |
| Total Carbohydrate: | 24 g 8% | 61 g 22% |
| Dietary fiber: | 3 g 11% | 6 g 21% |
| Total sugars: | 20 g | 49 g |
| Added sugars: | 21 g 42% | 51 g 86% |
| Protein: | 2 g 4% | 5 g 10% |
| Vitamine D: | 0.9 mcg 5% | 2.3 mcg 11% |
| Calcium: | 20 mg 2% | 50 mg 4% |
| Iron: | 4 mg 20% | 9 mg 49% |
| Potassium | 190 mg 4% | 454 mg 10% |

PHYSICAL CHARACTERISTICS

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|----------|----------|
| Fineness | 20-21 µm |
| Moisture | <2% |

COMPOSITION

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|-----------------------------|----------|
| Sugar | 51,43% |
| Cocoa liquor (cocoa mass) | 39,00% |
| Cocoa butter | 9,00% |
| Sunflower lecithin | 0,50% |
| Natural vanilla extract | 0,07% |
| Fat content | 42% |
| NFCS (Non fat cocoa solids) | Min. 24% |

The % Daily value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet 2000 calories a day is used for a general nutrition advice.

*Coming exclusive from the raw materials

MICROBIOLOGICAL, POLLUTANT CHARACTERISTICS & ALLERGENS

Microbiological characteristics

| Microorganisms | Maximum values | Method |
|-----------------------------------|------------------|---|
| Mesophilic aerobic microorganisms | <10 000 CFU/g | NF EN ISO 4833-1 |
| Coliforms | <100 CFU/g | NF ISO 4832 |
| Yeasts and Moulds | <100/g | NF V 08-036 |
| <i>Bacillus cereus</i> | <100/g | NF EN ISO 7932 |
| <i>Staphylococcus coagulase +</i> | <10 /g | Internal method adapted of NF in ISO 6888-2 |
| <i>Listeria monocytogenes</i> | Abscense in 25 g | BKR 23/02-11/02 |
| <i>Escherichia coli</i> | Abscense in 25 g | NF EN ISO 16649-3 |
| <i>Salmonella</i> spp 25g | Abscense in 25 g | BKR 23/07-10/11 |

Heavy metals specifications

| Heavy metals | Maximum limit |
|-------------------|---------------|
| *(Pb) Lead | < 0.2 mg/kg |

* According to internally established limits

Allergens

This product may contain traces of nuts (almonds, hazelnuts, pecan nuts, macadamia nuts, coconuts), peanut, gluten, sesame, milk and soy proteins. This product is made in an installation that uses milk.

CERTIFICATION

Kosher certification by Orthodox Union.
Halal certification by Ecuadorhalal
Guarantee without GMO /Our products do not contain ingredients from genetically modified raw materials.
Guarantee that we do not use the ionization process for the manufacture of all our products.

PACKAGING

Labelling interpretation

(E): MM-YYYY = Best before end of (M=Month; Year)
(P): DD-MM-YYYY = Manufacturing date (D=Day; M=Month; Y=Year)
LDDDDYYY: Lot number (L=lot; D= Day number; Y=Year)

Conditions of preservation/shelf life

Shelf life: 21 months.
Conditions of preservation: It is recommended to maintain the product in a dry and cool place, between 60-64°F (16 -18°C)

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|-------------------------|---------------------------------------|---|------------------------------|
| Product picture | | | |
| Code | 00000305 | | |
| Packaging | Primary | Secondary | Third-level packaging |
| Quantity | Bags of 1.6 kg net | Box of 1 bag & thermo-sealing | Box of 7 boxes |
| Dimensions (mm) | 430 x 200 | 636 x 407.5 | 577*322*122 |
| Materials | Clear low-density polyethylene (PTBD) | Spectra cardstock 183g + brown liner 175g | Cardboard |
| Packaging weight | 36.80 ± 10% g/m2 | 29 g | 499.72g +/- 6% |
| UPC CODE | N/A | 7862124831754 | 17862124831751 |

No contractual information / Date: 21/05/2024

Elaborated by: Quality chief

Reviewed and approved by: R&D and Quality Manager