

<div>REPUBLICA DEL CACAO</div> <div>55% DARK CHOCOLATE SPECIAL ENROBING</div>		FIT-SG-009	
		Version	4
		Elaborated	28/02/2018
		Updated	30/04/2021

INFORMACIÓN GENERAL	
NAME	55% Dark Chocolate Special Enrobing
LEGAL DENOMINATION	Dark Chocolate 55% Cocoa Solids Minimum.
COUNTRY OF ORIGIN	Ecuador
INGREDIENTS	Sugar, cocoa liquor (cocoa mass) from Ecuador, cocoa butter, emulsifier (sunflower lecithin), natural vanilla extract.

DESCRIPTION & USE	
Commercial description	Chocolate made from fine flavor "Nacional" cacao from Ecuador. Ideal for molding and enrobing, our 56% dark chocolate has a subtle taste with toasty notes and soft spices.
Flavor notes	Sweetness, toasty, bitter, dried nuts, spices
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				PHYSICAL CHARACTERISTICS		
Serving size:	40 g		100 g		Fineness	20-21 µm
Energy (Calories):	1006 kJ (240 kcal)		2472 kJ (590 kcal)		Weight of one drop	2.4g +/- 0.2 g
Energy from Fat (Calories from Fat):	566 kJ (135 kcal)		1467 kJ (350 kcal)		Dimension	Diámetro 2.6cm
Total Fat	15 g	19%	38 g	49%	Ashes	1.48%
Saturated Fat:	10 g	50%	24 g	120%	Humidity	<2%
Trans Fat Acids:	0 g		0 g		COMPOSITION	
Monounsaturated fat acids:	5 g		12 g			
Polyunsaturated fat acids:	0 g		1 g			
Cholesterol:	0 mg	0%	0 mg	0%		
Sodium:	0 mg	0%	5 mg	0%	Sugar	43%
Total Carbohydrate:	22 g	8%	55 g	20%	Desodorized cocoa butter	17%
Dietary fiber:	2 g	7%	6 g	21%	Sunflower lecithin	0.44%
Total sugars:	18 g		45 g		Natural vanilla extract	0.04%
Added sugars:	17 g	34%	43 g	86%	Fat content	37%
Protein:	2 g	4%	6 g	12%	NFCS (Non fat cocoa solids)	Min. 19%
Vitamine D:	0 mcg	0%	0 mcg	0%		
Calcium:	18 mg	1%	44 mg	3%		
Iron:	2 mg	8%	4 mg	21%		
Potassium:	190 mg	4%	470 mg	10%		



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.

MICROBIOLOGICAL, POLLUTANT CHRACTERISTICS & ALLERGENS				
Microbiological characteristics			Heavy metals specifications	
Microorganisms	Maximum values	Method	Frecuency of analysis	
Coliforms	<100 CFU/g	NF ISO 4832	1 time per year	Heavy metals
Yeasts and Moulds	<100/g	NF V 08-036		*(As) Arsenic ( more than 40 % of cocoa)
Bacillus cereus	<100/g	NF EN ISO 7932		Maximum limit
Staphylococcus coagulase +	<10 /g	Méthode interne adaptée de NF EN ISO 6888-2		(Cd) Cadmium (up to 65 % total cacao content) (REGULATION PROp 65)
Listeria monocytogenes	Abscense in 25 g	AES 10/03-09/00		0.4 mg/kg
Escherichia coli	Abscense in 25 g	NF EN ISO 16649-3		*(Pb) Lead (more than 40 % of cocoa)
Salmonella spp 25g	Abscense in 25 g	BRD 07/11-12/05		< 0.4 mg/kg
				(Cu) Copper (INEN Norm)
				< 15 mg/kg

\* Established limits according to MERCOSUR TECHNICAL REGULATION ABOUT INORGANIC CONTAMINANTS FOOD MAXIMUM LIMITS

Allergens	This product is made in an installation that uses milk.
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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. Conditions of preservation: Close hermetically the product and keep in a dry cool place between 60-64°F (16-18°C)
Product picture	 
SAP Code	28107
Packaging	PrimarySecondary
Quantity	Bags of 7,5 kg netoBox of 2 bags
Dimensions (mm)	450*550585*330*138
Materials	PE HD, 50 µmCardboard
Packaging weight	0.88 oz/ 25g +/- 10%24 oz/ 673g +/- 10%
UPC CODE	786212483049817862124830495

No contractual information / Date: 30/04/2021  
Elaborated by: Quality manager  
Reviewed by: R&D manager.  
Approved by: Industrial manager.

