

<div>REPUBLICA DEL CACAO</div>		DARK CHOCOLATE ECUADOR 56%		FIT-SG-005		
				Version	4	
				Elaborated	28/02/2018	
				Updated	30/04/2021	
INFORMACIÓN GENERAL						
NAME	Dark Chocolate Ecuador 56%					
LEGAL DENOMINATION	Dark chocolate 56% Cocoa Solids Minimum					
COUNTRY OF ORIGIN	Ecuador					
INGREDIENTS	Cocoa liquor (cocoa mass) from Ecuador, sugar, cocoa butter, emusifier (sunflower lecithin), natural vanilla.					
DESCRIPTION & USE						
Commercial description	This is a pure Ecuadorian chocolate made from the flavor cacao "Nacional" from Ecuador. It displays a taste of white flowers followed by toasty coffee sensation with a round and powerful chocolate finish. As a characteristic finale it has a nice body combined with the emblematic bitter notes of the Ecuadorian "Nacional" cacao.					
Flavor notes	Toasty, cacao, bitter, spicy, woody, dried nuts, astringency.					
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):	922 kJ (220 kcal)		2305 kJ (550 kcal)		Weight of one drop	2.4g +/- 0.2 g
Energy from Fat (Calories from Fat):	503 kJ (120 kcal)		1257 kJ (300 kcal)		Dimension	Diameter 2.6cm
Total Fat	13 g	17%	33 g	42%	Ashes	2.06%
Saturated Fat:	9 g	45%	22 g	110%	Humidity	<2%
Trans Fat Acids:	0 g		0 g		COMPOSITION	
Monounsaturated fat acids:	4 g		10 g			
Polyunsaturated fat acids:	0.5 g		1 g			
Cholesterol:	0 mg	0%	0 mg	0%		
Sodium:	0 mg	0%	10 mg	0%	Sugar	43%
Total Carbohydrate:	23 g	8%	56 g	20%	Desodorized cocoa butter from Ecuador	3%
Dietary fiber:	3 g	11%	7 g	25%	Sunflower lecithin	0.5%
Total sugars:	18 g		46 g		Natural vanilla extract	0.07%
Added sugars:	17 g	34%	43 g	86%	Fat content	32%
Protein:	3 g	6%	8 g	16%	NFCS (Non fat cocoa solids)	Min. 24%
Vitamine D:	0 mcg	0%	0 mcg	0%		
Calcium:	29 mg	2%	72 mg	6%		
Iron:	3 mg	15%	7 mg	38%		
Potassium	200 mg	4%	490 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	Frequency of analysis	Heavy metals	Maximum limit	Frequency of analysis
Coliforms	<100 CFU/g	NF ISO 4832	1 time per year	*(As) Arsenic (more than 40 % of cocoa)	< 0.4 mg/kg	1 time per year
Yeasts and Moulds	<100/g	NF V 08-036				
Bacillus cereus	<100/g	NF EN ISO 7932				
Staphylococcus coagulase +	<10 /g	Internal method adapted of NF in ISO 6888-2				
Listeria monocytogenes	Abscense in 25 g	AES 10/03-09/00				
Escherichia coli	Abscense in 25 g	NF EN ISO 16649-3		*(Pb) Lead (more than 40 % of cocoa)	< 0.4 mg/kg	
Salmonella spp 25g	Abscense in 25 g	BRD 07/11-12/05		(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.					
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	<div></div> <div></div>					
SAP Code	18830					
Packaging	Primary		Secondary			
Quantity	Bags of 2,5 kg net		Box of 4 bags			
Dimensions (mm)	125*115*440		500*250*135			
Materials	BOPP Met/PET Trans/CPP/CPP		Cardboard			
Packaging weight	1 oz/ 30g +/- 10%		15 oz/ 422g +/- 10%			
UPC DODE	7862124830467		17862124830464			
No contractual information / Date: 30/04/2021 Elaborated by: Quality manager Reviewed by: R&D manager. Approved by: Industrial manager.				<div></div>		