

REPUBLICA DEL CACAO		DARK CHOCOLATE ECUADOR 65%		FIT-SG-007			
				Version	4		
				Elaborated	28/02/2018		
				Updated	30/04/2021		
INFORMACIÓN GENERAL							
NAME	Dark Chocolate Ecuador 65%						
LEGAL DENOMINATION	Dark Chocolate 65% Cocoa Solids Minimum.						
COUNTRY OF ORIGIN	Ecuador						
INGREDIENTS	Cocoa liquor (cocoa mass) from Ecuador, sugar, cocoa butter, whole sugar cane (panela), emulsifier (sunflower lecithin), natural vanilla extract.						
DESCRIPTION & USE							
Commercial flavor	Ecuador 65% reveals an initial acidity that is immediately followed by notes of tropical and candied fruits. It is a powerful chocolate with a long lasting finish. We use "Panela" a traditional organic unrefined sugar produced by local sugar cane farmers near Quito. Its rich flavor complements the final nutty aromas of the chocolate. To make this chocolate we have also added extra cacao butter, ensuring that it is suitable for enrobling or hand dipping as well as for molding.						
Flavor notes	Toasty, bitter, astringency, spicy, fruity, woody						
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):	608 kJ (145 kcal)		1550 kJ (370 kcal)		Dimension	Diameter 2.6cm	
Total Fat	16 g	21%	41 g	53%	Ashes	1.94%	
Saturated Fat:	11 g	55%	27 g	135%	Humidity	<2%	
Trans Fat Acids:	0 g		0 g		COMPOSITION		
Monounsaturated fat acids:	5 g		13 g		Whole sugar cane (panela)	28%	
Polyunsaturated fat acids:	0 g		1 g		Desodorized cocoa butter from Ecuador	14%	
Cholesterol:	0 mg	0%	0 mg	0%	Sunflower lecithin	0.49%	
Sodium:	25 mg	1%	65 mg	3%	Natural vanilla extract:	0.03%	
Total Carbohydrate:	20 g	7%	49 g	18%	Whole sugar cane (panela)	6%	
Dietary fiber:	8 g	29%	20 g	70%	Fat content	42%	
Total sugars:	15 g		37 g		NFCS (Non fat cocoa solids)	Min. 23%	
Added sugars:	14 g	28%	34 g	68%			
Protein:	3 g	6%	7 g	14%			
Vitamine D:	0 mcg	0%	0 mcg	0%			
Calcium:	25 mg	2%	64 mg	5%			
Iron:	2 mg	13%	6 mg	34%			
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	Heavy metals	Maximum limit	Frecuency 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		(Cd) Cadmium (to have between 65-95% total cacao content) (REGULATION PProp 65)	0.45 mg/kg		
Bacillus cereus	<100/g	NF EN ISO 7932			*(Pb) Lead (more than 40 % of cocoa)		< 0.4 mg/kg
Staphylococcus coagulase +	<10 /g	Méthode interne adaptée de NF EN ISO 6888-2					(Cu) Copper (INEN Norm)
Listeria monocytogenes	Abscense in 25 g	AES 10/03-09/00		* Established limits according to MERCOSUR TECHNICAL REGULATION ABOUT INORGANIC CONTAMINANTS FOOD MAXIMUM LIMITS			
Escherichia coli	Abscense in 25 g	NF EN ISO 16649-3					
Salmonella spp 25g	Abscense in 25 g	BRD 07/11-12/05					
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							
SAP Code	18929						
Packaging	Primary		Secondary				
Quantity	Bags of 7,5 kg neto		Box of 2 bags				
Dimensions (mm)	450*550		585*330*138				
Materials	PE HD, 50 µm		Cardboard				
Packaging weight	0.88 oz/ 25g +/- 10%		24 oz/ 673g +/- 10%				
UPC CODE	7862124830108		17862124830105				
No contractual information / Date: 30/04/2021 Elaborated by: Quality manager Reviewed by: R&D manager. Approved by: Industrial manager.							