

	WHITE CHOCOLATE ECUADOR 31%		FIT-SG-001	
			Version	4
			Elaborated	28/02/2018
			Updated	30/04/2021


INFORMACIÓN GENERAL	
NAME	White Chocolate Ecuador 31%
LEGAL DENOMINATION	White chocolate
COUNTRY OF ORIGIN	Ecuador
INGREDIENTS	Sugar from Ecuador, cocoa butter from Ecuador, whole milk powder from Ecuador, emulsifier (sunflower lecithin), natural vanilla extract.


DESCRIPTION & USE	
Commercial description	Discover the first ever Single Origin white chocolate from Ecuador. All of our ingredients are sourced locally in Ecuador. Our cacao and pure cane sugar are grown on the coastal plains next to the Pacific Ocean. Our milk is produced by small milking communities in the foothills of the Cayambe Volcano near Quito, which provides a unique, natural, sweet and creamy milk.
Flavor notes	Creamy, sweetness, fresh nuts, vanilla
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)	2514 kJ (600 kcal)	Weight of one drop	2.4g +/- 0.2 g
Energy from Fat (Calories from Fat):	587 kJ (140 kcal)	1508 kJ (360 kcal)	Dimension	Diameter 2.6cm
Total Fat	16 g 21%	40 g 51%	Ashes	0.76%
Saturated Fat:	10 g 50%	26 g 130%	Milk fat content	8.43%
Trans Fat Acids:	0 g	0 g	Humidity	<2%
Monounsaturated fat acids:	5 g	13 g	COMPOSITION	
Polyunsaturated fat acids:	0 g	1 g	Sugar	43%
Cholesterol:	10 mg 3%	25 mg 8%	Desodorized cocoa butter from Ecuador	32%
Sodium:	50 mg 2%	125 mg 5%	Whole milk powder from Ecuador	25%
Total Carbohydrate:	21 g 8%	53 g 19%	Sunflower lecithin	0.5%
Dietary fiber:	0 g 0%	1 g 4%	Natural vanilla extract:	0.02%
Total sugars:	19 g	47 g	Fat content	38%
Added sugars:	17 g 34%	43 g 86%	NFCS (Non fat cocoa solids)	0%
Protein:	2 g 5%	6 g 12%	*NFMS (Non fat milk solids)	Min. 17%
Vitamina D:	0 mcg 0%	0 mcg 0%		
Calcium:	136 mg 10%	340 mg 26%		
Iron:	0 mg 0%	1 mg 5%		
Potassium:	110 mg 2%	270 mg 6%		
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				Heavy metals specifications
Microorganisms	Maximum values	Method	Frequency of analysis	
Coliforms	<100 CFU/g	NF ISO 4832	1 time per year	Heavy metals
Yeasts and Moulds	<100/g	NF V 08-036		Maximum limit
Bacillus cereus	<100/g	NF EN ISO 7932		Frequency of análisis
Staphylococcus coagulase +	<10 /g	Méthode interne adaptée de NF EN 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		
Salmonella spp 25g	Abscense in 25 g	BRD 07/11-12/05		
Allergens	This product contains 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	
<b>Labelling interpretation</b> (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)	<b>Conditions of preservation</b> 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	18843
Packaging	<div>Primary</div> <div>Secondary</div>
Quantity	<div>Bags of 2,5 kg net</div> <div>Box of 4 bags</div>
Dimensions (mm)	<div>125*115*440</div> <div>500*250*135</div>
Materials	<div>BOPP Met/PET Trans/PP/CPP</div> <div>Cardboard</div>
Packaging weight	<div>1 oz/ 30g +/- 10%</div> <div>15 oz/ 422g +/- 10%</div>
UPC CODE	<div>7862124830177</div> <div>17862124830174</div>

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