

<div>REPUBLICA DEL CACAO</div> <div>DARK CHOCOLATE MÉXICO 66%</div>			FIT-SG-040	
			Version	2
			Elaborated	07/10/2022
			Updated	03/01/2023

GENERAL INFORMATION				
NAME	Dark Chocolate México 66%			
LEGAL DENOMINATION	Dark Chocolate 66% Cocoa Solids Minimum.			
COUNTRY OF ORIGIN	Ecuador			
INGREDIENTS	Cocoa liquor (cocoa mass) from México, sugar, cocoa butter, emulsifier (sunflower lecithin).			

USE				
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)		2501 kJ (597 kcal)	Humidity	<2%
Energy from Fat (Calories from Fat):	629 kJ (150 kcal)		1546 kJ (369 kcal)		
Total Fat	17 g	22%	41 g	53%	
Saturated Fat:	10 g	50%	25 g	125%	
Trans Fat Acids:	0 g		0 g		
Monounsaturated fat acids:	5 g		14 g		
Polyunsaturated fat acids:	0 g		2 g		
Cholesterol:	0 mg	0%	0 mg	0%	
Sodium:	0 mg	0%	0 mg	0%	
Total Carbohydrate:	20 g	7%	49 g	18%	
Dietary fiber:	4 g	14%	9 g	32%	
Total sugars:	14 g		35 g		
Added sugars:	13 g	26%	40 g	66%	
Protein:	3 g	6%	8 g	16%	
Vitamine D:	0.3 mcg	2%	0.84 mcg	4%	
Calcium:	20 mg	2%	60 mg	5%	
Iron:	2 mg	10%	5 mg	27%	
Potassium:	210 mg	4%	536 mg	11%	
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	Results	Method	Heavy metals	Maximum limit
Mesophilic aerobic microorganisms	<10 000 CFU/g	NF EN ISO 4833-1	* (Pb) Lead (more than 40 % of cocoa)	< 0.4 mg/kg
Coliforms	<100 CFU/g	NF ISO 4832	* Established limits according to MERCOSUR TECHNICAL REGULATION ABOUT INORGANIC CONTAMINANTS FOOD MAXIMUM LIMITS	
Yeasts and Moulds	<100/g	NF V 08-036		
Bacillus cereus	<100/g	NF EN ISO 7932		
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 may contain traces of nuts, peanut, gluten, sesame and egg, 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)		
Product picture		
Code	27050	
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/PP/PP	Cardboard
Packaging weight	1 oz/ 30g +/- 10%	15 oz/ 422g +/- 10%
UPC CODE	786212483136	1786212483136

No contractual information / Date: 03/01/2023 Elaborated by: Quality chief Reviewed and approved by: R&D and Quality Manager	<div>REPUBLICA DEL CACAO</div> <div>REPUBLICA DEL CACAO CACAO REPUBLIC CIA.</div> <div>DEPARTAMENTO DE CALIDAD</div>
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