

Technical Data Sheet

DARK CHOCOLATE GSFCHOC002

Material: 4001618	EAN-code: 5414477056173 Bag
Commodity Code: 18062010	
Data Sheet Version: 1.1	Valid from (production date): 05.02.2019

Product Description

Dark Chocolate, Selection 60% , Noir Superieur.

Usage Information

Usage rate / recipe

Enrobing, moulding, flavouring, panning or according to customer recipe.

For production of food belonging to category 5.1 Chocolate as defined by European Commission Guidance document describing the food categories in Part E of Annex II to Regulation (EC) No 1333/2008 on Food Additives – Version 5 – June 2017

Legal Declaration

Legal Name: Dark Chocolate

Country of Origin: BE

Ingredient List

cocoa mass, sugar, cocoa butter, emulsifier (SOY lecithin (E322)), natural vanilla flavouring

Typical Values

Description	Value
Dry cocoa solids	60,5 %
Fat free dry cocoa solids	26,0 %
Dry milk solids	0 %
Cocoa Butter	34,5 %
Milk fat	0 %
Fat free dry milk solids	0 %

Physical and Chemical Parameters

Method	Description	Specification
C004M001 Thermogravimetry	Moisture	< 1 %
C006M003 NIR	Total Fat Content	33,5 - 36,5 %
P006M002 Lazer Diffractor	Fineness (> 30 µm)	< 3 %
P044M001 Viscosimetry	Viscosity Casson	800 - 1.000 mPa.s
P044M001 Viscosimetry	Yield Value	8 - 13 Pa

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Appearance

Description

Appearance

Colour

Dark Chocolate

Nutritional Information

(Average per 100 g/product)

The nutritional values are all indicative data. The values originate from theoretical results. The expressed data comprise relevant nutritional components only. Therefore the sum does not equal 100%.

Salt: *Contains naturally occurring salts.*

According to EU Regulation 1169/2011 and its amendments of the European Parliament and of the Council of 25 October 2011.

Total fat	35,0	g
Total saturated fatty acids (SAFA)	21,6	g
Total mono-unsaturated fatty acids (MUFA)	12,0	g
Total poly-unsaturated fatty acids (PUFA)	1,4	g
Trans fatty acids	0	%
Cholesterol	<2,0	mg
Total carbohydrates	41,9	g
Total starch	3,4	g
Total sugars	38,5	g
Total polyols	0,0	g
Total proteins	7,1	g
Total fibres	9,7	g
Alcohol (ethanol)	0,0	g
Moisture	<1	g
Ashes	2,1	g
Energy in Kcal	534,1	kcal
Energy in kJ	2.221,9	kJ
Sodium (Na)	0,005	g
Salt (Na x 2,5)	0,013	g

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Allergen Information

According to EU Regulation 1169/2011 and its amendments of the European Parliament and of the Council of 25 October 2011.

Allergen	As Ingredient	Possible Cross Contamination
Cereals containing Gluten and products thereof	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	-	-
Fish and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	+	+
Milk and products thereof (including lactose)	-	+
Nuts and products thereof	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	-
Sulphur dioxide and sulphites (> 10 ppm)	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

- : Absence + : Presence

Food Contaminants

Raw materials are guaranteed food grade in conformity with the applicable legislation on:

- Mycotoxins (EC regulation 1881/2006 as amended)
- Heavy metals (EC regulation 1881/2006 as amended)
- Pesticide residues (EC regulation 396/2005 as amended)

On its manufactured products, The supplier monitors contaminants by using a sampling plan based upon risk analysis

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Indicative Microbiological Values

Description	Specification
Total Viable Count	< 5000 CFU/g
Yeast	< 50 CFU/g
Mould	< 50 CFU/g
Salmonella	Absence (/250g)
Escherichia coli	Absence (/10g)
Enterobacteriaceae	< 10 CFU/g

GMO Labeling Information

The product does not contain ingredients and additives of GM origin and does not require additional labeling (EC regulation 1830/2003 as amended).

Irradiation Information

The product has not been treated with ionising radiation and does not contain irradiated ingredients, no specific labeling is required as set up in EC directive 1999/2 and its amendments.

Quality Information

BRC Global standard certified

Storage Conditions

Advised Storage Conditions: Store in a dry place (R.H.: max 60%) between 16 and 20°C

Shelf Life Period: 24 Months

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Dietary information

Vegans	Suitable
Ovo-lacto vegetarians	Suitable
Lacto vegetarian	Suitable
Coeliacs	Suitable
Kosher	Certified
Halal	Suitable
Free from alcohol	Yes
Free from pork	Yes
Organic	No

The above information is provided for our customers only (and we accept no liability to any third parties) and reflect our current knowledge and experience. All products are supplied in accordance with our general terms and conditions for sale. We can accept no liability for the effects of any combinations or mixtures of the product which are not conformed to our recommendations. In using the product our customers are reminded to comply with all relevant legal, administrative and regulatory requirements and procedures relating to its use and the protection of the environment.

Ranges - Origin – Country of Origin

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Ingredient	Botanical origin	Place of provenance ¹	% - range
Cocoa mass	Cocoa beans (Theobroma Cacao L.)	West Africa (mainly Ivory Coast, but also Ghana, Cameroon, Togo, Nigeria)	55-60
Sugar	Mainly beet	Mainly France, Belgium	35-40
Cocoa butter	Cocoa beans (Theobroma Cacao L.)	West Africa (mainly Ivory Coast, but also Ghana, Cameroon, Togo, Nigeria), South East Asia (Mainly Vietnam, Indonesia). Exceptionally from South America (Peru, Venezuela)	0-5
Emulsifier : soy lecithin	Soy	India, Serbia, Brasilia	0.5-1.0
Natural vanilla flavouring	Vanilla beans	Madagascar	<0.1

DISCLAIMER

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¹ Place of provenance: region of harvest according EU regulation 1169/2011