

#### **TECHNICAL DATA SHEET**

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www.norte-eurocao.com

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### 1. IDENTIFICATION

#### 1.1 Product Name and Code

#### **COUVERTURE CHOCOLAT NOIR**

Code: 41180

#### 1.2 Description

Chocolate couverture.

Available with certification Rainforest Alliance, KOSHER and HALAL.

#### 1.3. Composition

COCOA MASS, SUGAR, COCOA BUTTER, EMULSIFIER (E-322 SUNFLOWER LECITHIN) AND NATURAL VANILLA FLAVOUR.

Dry cocoa solids: 62 % minimum

This product complies with Directive 2000/36/EC of the European Parliament and of the Council, relating to cocoa and chocolate products

#### 2. PACKAGING AND STORAGE

#### 2.1. Expiry date

24 months after manufacturing date.

#### 2.2. Packaging

Cardboard box with two plastic bags inside, net weight of 10 kg. Europalet 80 x120 cm.

#### 2.3. Storage conditions

Keep in a cool and dry place between 15 and 25 °C, R.H. <65%.

Keep the packaging closed after being opened. Follow the storage conditions.

# 3. APPLICATION

Heat the product by heat jacket and stir constantly until 50/55°C. Cool to 28/29 °C and temper to 31/32 °C. In a cold tunnel it is recommended a temperature between 12/16°. RH <55%. Relative humidity in working room < 55%.

# **4. TECHNICAL SPECIFICATIONS**

## 4.1 Physical/chemical specifications

Parameter	Range	Method	
APPEARANCE	dark brown solid	CG03	
TASTE	chocolate	CG03	
HUMIDITY 115°C	< 1,5%	CG05	
FINESS	< 25 microns	Mastersize CG10	

# 4.2 Microbiological specifications

Parameter	Range	Method	
Total aerobic	< 10.000 ufc/g	UNE-EN ISO 4833:2014	
Enterobacter	< 10 ufc/g	ISO 21528-2:2004	
Yeast and Moulds	Maximum 100 ufc/g	ISO 21527-2:2008	
Listeria monocytogenes	Not detected/25g	PNT 2985	
Salmonella spp	Not detected/25g	PNT 2988	



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# **5. NUTRITIONAL INFORMATION**

(Theoretical data according to literature sources)

Energy value KJ / Kcal (per 100 g)	2287 kJ/100g	549 kcal/100g
Total protein (g/100 g)	7,0	± 0,5
Carbohydrates (g/100 g) of which	41,3	± 2
Sugars	37,0	±2
Fat composition (g/100 g)	39,0	±2
of which		
Saturated	24,0	± 2
Monounsaturated	13,3	± 2
Polyunsaturated	1,7	± 0,5
Dietary fiber (g/100 g)	8,2	± 0,5
Salt (g/100 g)	0,03	± 0,005

### **6. ALLERGENIC CONSTITUENTS**

ALLERGENS	CONTAINS	MAY CONTAIN	ABSENCE
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof			Х
Crustaceans and products thereof			Х
Eggs and products thereof			Х
Fish and products thereof			Х
Peanuts and products thereof			Х
Soybeans and products thereof		Х	
Milk and products thereof (including lactose)		Х	
Nuts i. e. Almond , Hazelnut, Walnut, Cashew, Pecan nut (Carya illinoiesis, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof			Х
Celery and products thereof			Х
Mustard and products thereof			Χ
Sesame seeds and products thereof			Χ
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2.			Х
Lupin and products thereof			Х
Mollusc and products thereof			Х

### 7. G.M.O.

According to regulations EC 1829/2003, 1830/2003 and subsequent amendments, it does not have to be labelled as "containing GMO material or GMO derived material".

# **8. IRRADIATED**

The ingredients used in our products are not irradiated, nor is the final product.

#### 9. CONTAMINANTS

The product adheres to EU Regulation 2023/915 regarding contaminants and subsequent amendments.

# 10. PESTICIDES

The product adheres to EC Regulation 396/2005 regarding pesticides and subsequent amendments.

#### <u>11. LABELLED</u>

The products are packed according to EU 1169/2011 and subsequent amendments.