SPECIFICATION SHEET

Issued on: 27-1-2022

Validity: valid till one year from printed date and supersedes all previous specifications of the same product

GOURMET
BELGIAN CHOCOLATE
veliche

INSPIRATION 32 - Belgian Milk Couverture Chocolate - Chocolate dots

Legal denomination	**Belgian milk couverture chocolate 32% min.* cocoa**
List of ingredients	**Sugar, cocoa butter, whole MILK powder, cocoa mass, emulsifier: SOYA lecithin, vanilla extract**.**

Cocoa solids*	**32% min.**
Fat content	**33% min**
Viscosity	🩸 🩸

Shape	**Chocolate dots**
Size	**11 - 14 mm**
Recipe code	**HL3234ANCDC0020A70**
Sales code	**1230465**
Shelf life	**18 months from production date**
Storage	**Keep cool (10-20°C) and dry (relative humidity <60%). No exposure to strong odours and/or direct sunlight.**

Suitable for:
Ganache
Cakes
Pastries
Desserts
Enrobing/Moulding
Chocolate bars
Pralines

*Calculated after deduction of optional ingredients, according to the current Directive 2000/36/EC

Chemical and physical characteristics:

Total fat content	min. 33%	
Moisture	max. 1,0%	IOCCC n°3 - 1952
Fineness	max. 22 µm	Micrometer
Viscosity	1,1 - 1,6 Pa.s	ICA-Method 46-2000
Yield Value	5 - 14 Pa	ICA-Method 46-2000

**According to Regulation (EC) N°1334/2008 on flavourings

Nutritional values (/100g):

The below nutritional values are indicative data. They are obtained by calculation and based on the contribution of each ingredient in the finished product. Ingredients data come from literature and/or supplier technical sheets. Energy values are calculated following Regulation (EC) N° 1169/2011.

Microbiological characteristics:

Below microbiological performance criteria are guaranteed for the above mentioned product:

Salmonella	absent / 250 g	ISO 6579 (2002) PCR
Enterobacteriaceae	max.10 / g	ISO 21528 (2004)
Yeasts	max. 50 / g	ISO 21527-2 (2008) YGC 72h/30°C
Moulds	max. 50 / g	ISO 21527-2 (2008) YCG 72h/30°C
Total plate count	max. 5000 / g	ISO 4833-1 (2013) PCA 48h/37°C

Major sources of allergens and derivatives:

In accordance with Regulation (EC) N° 1169/2011.

Present in this recipe: **Milk, Soya**

Used on the production line:

We purchase a volume of cocoa from Rainforest Alliance Certified™ farms equivalent to the volume used in this product.
For more see: www.velichegourmet.com/sustainability.

Energy (kJ)	2330
Energy (kcal)	560
Fat (g)	34,4
of which saturated (g)	20,8
of which mono-unsaturated (g)	11,8
of which polyunsaturated (g)	1,5
Carboydrates (g)	54,7
of which sugars (g)	52,5
of which starch (g)	0,5
Fibre (g)	1,7
Protein (g)	6,8
Salt (mg)	204,80

LOGISTICS SHEET

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**According to Regulation (EC) N°1334/2008 on flavourings

Shape	Chocolate dots
Packaging	Chocolate dots in 2 * 10 kg bags
Size	11 - 14 mm
Recipe code	HL3234ANCDC0020A70
Sales code	1230465
Customs code	1806.20.10
Shelf life	18 months from production date
EAN code unit	5 420062 810860
EAN code box	5 420062 811867
Pallet Type	Wood pallet (100*120 cm)
Unit	10 kg bag
Unit/Box	2
Box/Pallet	50
Layer/Pallet	5
Box/Layer	10
Dimensions/unit	47,5 * 28 * 15 cm
Dimensions/box	39,4 * 29,7 * 33,3 cm
Dimensions/pallet	100 * 120 * 148,2 cm
Layer height	33,3 cm
Gross weight	(weight of product and packaging)
Gross weight/unit	10,081 kg
Gross weight/box	20,71 kg
Gross weight/pallet	1056 kg
Net weight	(weight of product without packaging)
Net weight/unit	10 kg
Net weight/box	20 kg
Net weight/pallet	1000 kg

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