

# SPECIFICATION SHEET

Issued on: 24-1-2022

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



## Drops - Belgian Dark Chocolate



**Legal denomination** Belgian dark chocolate  
48% min.\* cocoa

**Cocoa solids\*** 48% min.

**Fat content** 26% min.

**List of ingredients** Cocoa mass, sugar, emulsifier: SOYA lecithin, vanilla extract\*\*. May contain MILK.



**Shape** Chocolate drops  
**Size** 7500/kg

**Suitable for:**  
**Cakes**

**Bakery**



**Recipe code** HC4927AGDVC0010A70  
**Sales code** 1221964

**Shelf life** 24 months from production date



**Storage** Keep cool (10-20°C) and dry (relative humidity <60%). No exposure to strong odours and/or direct sunlight.

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

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

### Chemical and physical characteristics:

Total fat content min. 26 %  
Moisture max. 1,0% IOCCC n°3 - 1952

### 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

Energy (kJ)	2127
Energy (kcal)	509
Fat (g)	27,4
of which saturated (g)	16,3
of which mono-unsaturated (g)	9,7
of which polyunsaturated (g)	1,1
Carbohydrates (g)	55,3
of which sugars (g)	49,8
of which starch (g)	2,4
Fibre (g)	8,3
Protein (g)	6,4
Salt (mg)	6,03

### Major sources of allergens and derivatives:

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

Present in this recipe: **Soya**

Used on the production line: Milk and products thereof (including lactose)

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](http://www.velichegourmet.com/sustainability).

# LOGISTICS SHEET

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## Drops - Belgian Dark Chocolate



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**48% min.\* cocoa**

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**May contain MILK.**

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

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



Shape **Chocolate drops**  
Packaging **Chocolate drops in 10 kg box**  
Size **7500/kg**  
Recipe code **HC4927AGDVC0010A70**  
Sales code **1221964**



Customs code **1806.20.30**  
Shelf life **24 months from production date**



EAN code unit **5 420062 810723**

Pallet Type **Wood pallet (100\*120 cm)**

Unit **10 kg box**  
Box/Pallet **90**  
Layer/Pallet **9**  
Box/Layer **10**

Dimensions/unit **37,6 \* 27,6 \* 16,9 cm**  
Dimensions/pallet **100 \* 120 \* 167,1 cm**  
Layer height **16,9 cm**

Gross weight **(weight of product and packaging)**  
Gross weight/unit **10,47 kg**  
Gross weight/pallet **962 kg**

Net weight **(weight of product without packaging)**  
Net weight/unit **10 kg**  
Net weight/pallet **900 kg**

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