

# SPECIFICATION SHEET

Issued on: 27-1-2022

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



## ESSENTIAL 54 - Belgian Dark Couverture Chocolate - Chocolate dots



**Legal denomination** Belgian dark couverture chocolate  
54% min.\* cocoa

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



**Shape** Chocolate dots

**Size** 11 - 14 mm

**Recipe code** HC5536AECD0020A70

**Sales code** 1263321



**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.



**Cocoa solids\*** 54% min.

**Fat content** 35% min.

**Viscosity**

**Suitable for:**  
Ganache  
Mousses  
Cakes  
Pastries  
Desserts  
Enrobing/Moulding  
Ice-creams

\*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. 35,0 %	
Moisture	max. 1,0%	IOCCC n°3 - 1952
Fineness	max. 22 µm	Micrometer
Viscosity	0,8 - 1,6 Pa.s	ICA-Method 46-2000
Yield Value	6 - 16 Pa	ICA-Method 46-2000

### 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.

Energy (kJ)	2310
Energy (kcal)	550
Fat (g)	35,9
of which saturated (g)	21,6
of which mono-unsaturated (g)	12,6
of which polyunsaturated (g)	1,6
Carbohydrates (g)	48,5
of which sugars (g)	43,9
of which starch (g)	2,1
Fibre (g)	7,3
Protein (g)	5,6
Salt (mg)	5,41

### 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) YGC 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: **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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Shape Chocolate dots  
Packaging Chocolate dots in 2 \* 10 kg bags  
Size 11 - 14 mm  
Recipe code HC5536AECDC0020A70  
Sales code 1263321



Customs code 1806.20.10  
Shelf life 24 months from production date



EAN code unit 5 420062 814219  
EAN code box 5 420062 815216

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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