




LOGISTICS SHEET

Issued on: 24-1-2022

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



Dark Chocolate Batons – Bake stable bittersweet chocolate

Legal denomination	Dark chocolate 46% min.*cocoa	*Calculated after deduction of optional ingredients, according to the current Directive 2000/36/EC
List of ingredients	Sugar, cocoa mass, cocoa butter, emulsifier: SOYA lecithin, vanilla flavour**. May contain MILK.	**According to Regulation (EC) N°1334/2008 on flavourings
 Shape	Batons	
Packaging	Chocolate batons 12 * 1,65 kg	
Size	8 cm	
Recipe code	HC4627ACSTC19Z8A70	
Sales code	1246969	
 Customs code	1806.32.90	
Shelf life	24 months from production date	
 EAN code unit	5 420062 812048	
EAN code box	5 420062 813045	
Pallet Type	Wood pallet (80*120 cm)	
Unit	1,65 kg box	
Unit/Box	12	
Box/Pallet	24	
Layer/Pallet	2	
Box/Layer	12	
Dimensions/unit	24,7 * 8,7 * 10,2 cm	
Dimensions/box	27,6 * 25,6 * 41,7 cm	
Dimensions/pallet	80 * 120 * 98,4 cm	
Layer height	41,7 cm	
Gross weight	(weight of product and packaging)	
Gross weight/unit	1,7 kg	
Gross weight/box	20, 7 kg	
Gross weight/pallet	517 kg	
Net weight	(weight of product without packaging)	
Net weight/unit	1,65 kg	
Net weight/box	19,8 kg	
Net weight/pallet	475,2 kg	

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.

SPECIFICATION SHEET

Issued on: 24-1-2022

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



Dark Chocolate Batons – Bake stable bittersweet chocolate

Legal denomination	Dark chocolate 46% min.*cocoa	Cocoa solids*	46% min.
List of ingredients	Sugar, cocoa mass, cocoa butter, emulsifier: SOYA lecithin, vanilla flavour**. May contain MILK.	Fat content	27% min.



Shape	Batons
Size	8 cm
Recipe code	HC4627ACSTC19Z8A70
Sales code	1246969



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.



Suitable for:
Bakery applications

*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. 27 %	
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.

Energy (kJ)	2159
Energy (kcal)	517
Fat (g)	27,8
of which saturated (g)	16,8
of which mono-unsaturated (g)	9,7
of which polyunsaturated (g)	1,2
Carbohydrates (g)	57,2
of which sugars (g)	52,8
of which starch (g)	2,0
Fibre (g)	7,0
Protein (g)	5,4
Salt (mg)	5,16

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: **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.