

SPECIFICATION SHEET

Issued on: 27-1-2022

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



EMOTION 58 - Belgian Dark Couverture Chocolate - Chocolate dots



Legal denomination Belgian dark couverture chocolate
58% 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 HC5938AGCDC0020A70
Sales code 1230457



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* 58% min

Fat content 37% 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. 37%	
Moisture	max. 1,0%	IOCCC n°3 - 1952
Fineness	max. 22 µm	Micrometer
Viscosity	0,5 - 1,0 Pa.s	ICA-Method 46-2000
Yield Value	2 - 8 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)	2349
Energy (kcal)	564
Fat (g)	38,0
of which saturated (g)	22,9
of which mono-unsaturated (g)	13,3
of which polyunsaturated (g)	1,6
Carbohydrates (g)	45,0
of which sugars (g)	40,0
of which starch (g)	2,3
Fibre (g)	8,0
Protein (g)	6,0
Salt (mg)	7,36

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.

LOGISTICS SHEET

Issued on: 27-1-2022

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



EMOTION 58 - Belgian Dark Couverture Chocolate - Chocolate dots



Legal denomination
Belgian dark couverture chocolate
58% min.* cocoa

List of ingredients
Cocoa mass, sugar, cocoa butter, emulsifier:
SOYA lecithin, vanilla extract**.
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 dots
Packaging
Chocolate dots in 2 * 10 kg bags
Size
11 - 14 mm
Recipe code
HC5938AGCDC0020A70
Sales code
1230457



Customs code
1806.20.10
Shelf life
24 months from production date



EAN code unit
5 420062 810846
EAN code box
5 420062 811843

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

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.