

SPECIFICATION SHEET

Issued on: 27-1-2022

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



OBSESSION 30 - Belgian White Chocolate - Chocolate dots



Legal denomination Belgian white chocolate
30% min.* cocoa

List of ingredients Sugar, cocoa butter, whole MILK powder, emulsifier: SOYA lecithin, vanilla extract**.

Cocoa solids* 30% min.

Fat content 36% min.

Viscosity



Shape Chocolate dots

Size 11 - 14 mm

Recipe code HB3137ABDC0020A70

Sales code 1263380



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 Mousses
Cakes
Pastries
Desserts
Enrobing/Moulding
Pralines



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

Chemical and physical characteristics:

Total fat content	min. 36%	
Moisture	max. 1,5 %	IOCCC n°3 - 1952
Fineness	max. 22 µm	Micrometer
Viscosity	0,6 - 1,1 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.

Energy (kJ)	2420
Energy (kcal)	580
Fat (g)	37,6
of which saturated (g)	22,8
of which mono-unsaturated (g)	12,9
of which polyunsaturated (g)	1,6
Carbohydrates (g)	54,5
of which sugars (g)	53,3
of which starch (g)	0,0
Fibre (g)	0,0
Protein (g)	5,9
Salt (mg)	218,38

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: 0

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

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Shape Chocolate dots
Packaging Chocolate dots in 2 * 10 kg bags
Size 11 - 14 mm
Recipe code HB3137ABCD0020A70
Sales code 1263380



Customs code 1704.90.30
Shelf life 18 months from production date



EAN code unit 5 420062 814240
EAN code box 5 420062 815247

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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