

choc·o·lait	Technical Product Specification	
	Choc-o-lait DARK chocolate ganache stick bulk x 24units ENG - pallet 100x120cm	
COVC002Z	(ENG)	Page 1 of 3

Version: 1

Creation date: 13/08/2021

PRODUCT DESCRIPTION

Dark chocolate - Dissolves in hot milk

1 INGREDIENTS

EN - Dark chocolate with ganache-Dissolve in hot milk - **Ingredients:** sugar, cocoa mass, cocoa butter, anhydrous **MILK** fat, emulsifier: lecithins (**SOYA**), natural flavouring. Cocoa solids: 49% minimum. May contain traces of hazelnuts.

2 PRODUCT SPECIFICATION

2.1 Sensorial data

Colour: Dark brown
 Appearance: glossy square cube
 Consistency: solid
 Odour: Smell specific of chocolate
 Flavour: Taste specific of dark chocolate

2.2 Chemical and physical characteristics

<u>PARAMETER</u>	<u>TARGET %</u>
Moisture	2,3 - 3
Ash	1,15 -1,50

2.3 Microbiological risks

<u>PARAMETER</u>	<u>TARGET (cfu/gram)</u>
Enterobacteriaceae	<10
Salmonella	Absent/25g
Coliforms	<10
Yeast and mould	<100
Listeria Monocytogenes	Absent/25g
Escherichia coli	<10

2.4 Methodes of treatment

Tempering

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3 GMO-STATUS

Our products do not contain or consist of GMO.

Not applicable - no ingredients, carriers or micro-organisms derived GM sources. No specific labelling is required for the product on the basis of the Commission Regulation (EC) 1829/2003 and CE N° 1830/2003.

4 ALL EU LAW APPLICABLE

The product and the packaging materials used are in accordance to the applicable EC regulations mentioned below:

Directive 2000/36/EC of the European Parliament and of the Council of 23 June 2000 relating to cocoa and chocolate products intended for human consumption;

Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives;

Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs;

Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety;

Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers;

Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs;

Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs;

Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin;

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food;

Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food.

5 GROUP OF CONSUMER

This product is not suited for diabetics and people with milk, soy and/or hazelnut allergie.

6 NUTRITIONAL COMPOSITION

<u>CONSTITUENTS</u>	Per 100g	
Energy (kJ)	2472	kJ
Energy (kcal)	594	kcal
Fat (g)	43	g
Of which saturates	26	g
Carbohydrates (g)	45	g
Of which sugars	42	g
Protein (g)	4,4	g
Salt (g)	0	g

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7 CODE TRACEABILITY

LOT CODE	00XXXAAAAAAAA 0 = year of production -2 X = refers to which day it was produced in that year A = article number
BEST BEFORE	DD/MM/YYYY

8 LOGISTIC

	<u>Content</u>	<u>Net</u>	<u>Gross</u>	<u>Dimension (mm)</u>	<u>remark</u>
Unit	Flowpack stick: sleeve: YES manual: NO	33g	38g	35x35x145H	No ean - standard sleeve incl nutr table in 5 languages
Carton:	24units MoMe carton			212x168x97H	Ean:5425019402727
layer	31 cartons				
Pallet	17x31/527cartons			1000x1200x1800H	

9 DIVERS

Transport & storage: The optimum storage and transport temperatures are 12 - 20°C.

Shelf life: Production date + 12 months Guaranteed upon delivery: 8 months

Manufacturer: Ciocorom – Romania

GN-code: 18069019 - Chocolate, chocolate, products

STAMP	Approved
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