



SPECIFICATION

Dunkle Schokolade/ Dark chocolate/ Chocolat noir

**46/54/27 NF
14627XX758**

certification:

Declaration: Dark chocolate
acc to directive 2000/36/EC cocoa solids 44 % minimum

Composition:

Sugar	53,70 %	fat free cocoa solids	approx.	17,9 %
Cocoa mass	39,60 %			
Cocoa butter	6,00 %			
Soya lecithin E 322	0,70 %			

Chemical and Physical characteristics

Total fat content	approx.	27,0 %
Water content	max.	1,0 %
Fineness		30 - 34 µm

Method

NIR - calibrated to IOCCC 14/1972
NIR - calibrated to IOCCC 1/1952
Micrometer

Microbiological characteristics (to §64 LFGB)

Total plate count	max. 5000 cfu / g	ISO 4833
Yeast	max. 50 cfu / g	ISO 21527-2
Mould	max. 50 cfu / g	ISO 21527-2
Enterobacteriaceae	max. 10 cfu / g	ISO 21528
E. coli	neg. / g	ISO 16649
Salmonella	neg. / 25g	ISO 6579

Recommended storage conditions and shelf life

Liquid: in heatable tank with mixer at 45-60°C,
should be used within 4-6 weeks
Solid: 15-20°C, rel. humidity <60%
in odour free atmosphere , 24 months

Delivery / packaging

in tanker

different options

Allergen advice

The product contains soya lecithin and may contain traces of milk ingredients.



GMO advice

The product does not contain genetically modified raw materials, thus according to EC regulations 1829/2003 and 1830/2003 there is no labeling required.

Our products are analysed on a regular basis upon organoleptic, chemical and microbiological aspects according to current European food law.

Nutritional information per 100g (calc. acc. to regulation 1169/2011/EC; mandatory information in bold)

Energy	506 kcal	2100 kJ		
Fat	27,0 g		of which saturated fatty acids	16,7 g
			mono-unsaturated fatty acids	9,5 g
			poly-unsaturated fatty acids	0,8 g
Carbohydrates	56,4 g		of which sugar	53,8 g
			starch	2,6 g
Protein	4,7 g			
Salt	0,01 g			
Sodium	3 mg			
Fibre	6,6 g			

Nutrient content information is indicative of composition but not intended as definitive or complete. It is not intended for use in determining specific nutrient labeling values in finished products containing this ingredient as the responsibility for determining label information lies with the finished product manufacturer. Organic matter such as contained in products of this nature is subject to variation in nutritional composition. We disclaim any and all warranties, whether express or implied, including the implied warranty of merchantability. Our responsibility for claims arising from breach of warranty, negligence or any other cause shall not include consequential, special or identical damages, even if we have been made aware of the possibility of this damages, and is limited to the purchase price or the product. None of the statements made herein shall be construed as a grant, either as grant, either express or implied, of any license under any patent held by Schokinag Schokolade-Industrie GmbH or other parties.

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Replaces:

Version

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