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|  <i>Ciocolatieri</i> 1946 ICAM S.p.A. Via Pescatori 53 23900 Lecco Via Caio Plinio 5/7 22030 Orsenigo | PRODUCT SPECIFICATIONS | Doc. 080008416 | P:1/4 |
| | 080008416 DARK CHOCOLATE COUV. MABEL COCOA 56% 15K | Granted by Quality Assurance | |

PRODUCT NAME : Dark chocolate (Minimum cocoa solids: 56%)

INGREDIENTS: Cocoa paste, Sugar, Cocoa butter, Emulsifier: **Soya** lecithin. Natural flavor (vanilla). **May contain traces of milk proteins. Gluten free.**

MINIMUM COCOA SOLIDS: 56%

Dimensional characteristics

| | | | |
|--|-------------------------|------------------|-----------------------------|
| PACKAGING UNIT: | EAN Code: | Weight (KG): 15 | L/w/h (cm): n/a X n/a X n/a |
| SHIPPING UNIT: | EAN Code: 8006070184161 | Nr. of Pieces: 1 | L/w/h (cm): 40 X 60 X 12 |
| Pallet Load (boxes per layer/nr. of layers): 4 X 10 = 40 | | | |

Storage & Shelf life

| | |
|----------------------------|--|
| STORAGE CONDITION: | Store in a cool and dry place, Temp. 18°C max/64°F max. RH: 50 % max |
| SENSORY SHELF LIFE: | 30 months |

Composition

| | |
|----------------------------|---------|
| Cocoa paste | 46,14 % |
| Sugar | 41,48 % |
| Cocoa butter | 11,86 % |
| Emulsifier : Soya lecithin | 00,50 % |
| Natural flavor (vanilla) | 00,02 % |

Declarations of conformity:


HACCP: The product complies with Regulation 853/2004/EC

GMO: The product is GMO free and is not manufactured from GMO raw materials. Therefore it is not subject to labeling under Regulation 1829/2003/EC and Regulation 1830/2003/EC concerning the traceability and labeling of food and feed products produced from GMO and any amending legislation.

IRRADIATION: The product has not been submitted to irradiation treatment according to Directive 1999/2/EC, 1999/3/EC concerning foods and food ingredients treated with ionizing radiation.

CONTAMINANTS: Residual of contaminants in accordance with Regulation 1881/2006/EC and amendments.

PACKAGING: The packaging materials are in compliance with relevant legislation with particular reference to Regulation 1935/2004/EC for food contact materials.

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Allergens

| Allergen | Presence/Absence (+/-) | Possibility accidental presence (YES/NO) |
|--|------------------------|--|
| Egg, egg derivatives, albumen | - | NO |
| Celery and their derivatives | - | NO |
| Soya and soya derivatives | + | |
| Nuts and nuts derivatives | - | NO |
| Milk, dairy products, lactose | - | YES |
| Sesame seed and sesame seeds derivatives | - | NO |
| Lupin and their derivatives | - | NO |
| Sulphite at concentrations of at least 10mg/l | - | NO |
| Fish and their derivatives | - | NO |
| Shellfish and their derivatives | - | NO |
| Crustaceans and their derivatives | - | NO |
| Cereal and their derivatives with gluten >20 mg/kg | - | NO |
| Mustard and their derivatives | - | NO |
| Peanuts and peanut derivatives | - | NO |

Chemical-physical characteristics

| Analysis | UM | Value | Tolerance | Method |
|-----------------------------|------|-------------|-----------|---------------------------|
| Fat content (on dry matter) | % | 36 - 38,5 | | Lab.004 (refractometry) |
| Moisture | % | 1,0 | max | Lab.001 (K. Fischer) |
| Nominal particle size | µm | 19 | max | Lab.010 (micrometry) |
| Plastic viscosity (40° C) | Pa.s | 0,80 - 1,20 | | Lab.012 (Casson) |

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Microbiological characteristics

| Analysis | UM | m* | M* | Method |
|------------------------|-----------|----------|------------------|--------------------------------|
| TVC | cfu/g | 5000 n=1 | 10000 n=5 c=1 | Lab.020.2 (PCA 32°Cx48h) |
| Moulds | cfu/g | 50 n=1 | 500 n=5 c=1 | Lab.020.7 (RB 20°Cx5d) |
| Yeast | cfu/g | 50 n=1 | 500 n=5 c=1 | Lab.020.7 (RB 20°Cx5d) |
| Coliforms bacteria | cfu/g | <10 n=1 | 50 n=5 c=1 | Lab.020.3 (Petrifilm 35°Cx48h) |
| E. coli | in 0.1 g | Neg. n=1 | - | Lab.020.4 (Petrifilm 37°Cx48h) |
| Staphylococcus coag. + | in 0.01 g | Neg. n=1 | - | Lab.020.6 (BP 37°Cx48h) |
| Salmonella spp. | in 100g | Neg. n=1 | - | ISO 6579:2002 |

* Sampling plans according to ICMSF: Microorganisms in Food 2. Sampling for microbiological analysis: Principles and specific applications, Second edition, 1986 ("n"= number of samples; "m"= reference value; "M"= the upper limit which should not be exceeded; "c"= number of samples allowed to fall between "m" and "M").

Nutritional characteristics

| Average analysis for 100 g | UM | (Calculation) |
|----------------------------|------|---------------|
| Energy | kJ | 2349 |
| Energy | kcal | 565 |
| Fat | g | 37,4 |
| Of which saturates | g | 22,1 |
| Carbohydrate | g | 46,9 |
| Of which sugars | g | 41,3 |
| Fibre | g | 6,8 |
| Protein | g | 6,7 |
| Salt | g | 0,0 |

Certifications



Kosher

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Halal



Vegan



Lfree

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