

Product specification

Button 12mm Sensation72 dark 2x10 kg RA MB



General information	
Article number:	2102760
Article description:	Button 12mm Sensation72 dark 2x10 kg RA MB
Legal description:	Dark chocolate
Intrastat number:	18062010
EAN Code: (Bag)	5420062814455
EAN Code: (Box)	5420062815452
UPC Code (Bag)	887542026985
UPC Code (Box)	887542026992
General disclosure:	

Ingredients			
	% in recipe	Origin	Source
cocoa mass	64,3		
sugar	24,8		
cocoa butter	10,4		
extract - vanilla	< 1		
emulsifier - E322 SOYA	< 1		

Allergens			
(definitions following EC directives 1169/2011/EC) +: contains as ingredient -: free from ?: may contain traces or unknown			
GLUTEN	-	Lactose	?
CRUSTACEANS	-	wheat	-
EGGS	-	barley	-
FISH	-	spelt	-
PEANUTS	-	kamut	-
SOYA	+	almonds	-
MILK	?	hazelnuts	-
NUTS	-	walnuts	-
CELERY	-	cashews	-
MUSTARD	-	pecan nuts	-
SESAME	-	Brazil nuts	-
SULPHUR DIOXIDE AND SULPHITES >10mg/kg	-	Pistachionuts	-
LUPIN	-	Macadamianuts	-
MOLLUSCS	-	rye	-

Nutritional value (per 100g)	
Source Nutritional value:	Based on literature
energy	591,0 kcal
energy	2452,0 kJ
fat	45,3 g
saturates fat	27,3 g
carbohydrates	31,6 g
sugars	25,0 g
protein	8,1 g
salt	0,02 g
dietary fiber	10,8 g
mono unsaturated fatty acids	15,9 g
poly unsaturated fatty acids	1,9 g
trans-fatty acids	0,4 g
Water	880,0 mg

Chemical parameters		
Parameters	Value	Bias
total dry cocoa solids	74,1 %	Min.
dry non-fat cocoa solids	29,2 %	Min
dry milk solids	0,0 %	+/- 1
milk fat	0,0 %	+/- 0,5

Microbiological parameters			
	Max. value	Unit of Measure	Method
COLIFORM	<10	CFU/g	Conform ISO 4832
EColi	<1	CFU/g	Conform ISO 16649-3
Salmonella	Absent	/250g	AFNOR BRD-07/6-07/04
TPC	<5 000	CFU/g	Conform ISO 4833-1
Mold	<50	CFU/g	AFNOR BKR 23/11-12/18
Yeast	<50	CFU/g	AFNOR BKR 23/11-12/18
Enterobacteriaceae	<10	CFU/g	AFNOR BRD 07/24-11/13

Organoleptic parameters	
Taste	Bitter - typical dark chocolate taste
Smell	Sweet - typical dark chocolate scent
Structure	Crispy - melts in the mouth

Shelflife and storage conditions	
Shelflife	24 Month
Storage	12-20°C no fluctuations, dry(<65% RH), free from sunlight and foreign odours

Packaging						
Bag/Box	2					
Box/One-way pallet 100x120cm	50					
Layers/One-way pallet 100x12	5					
Box/Layer	10					
Net weight (+/-)	20,000	KG				
Gross weight (+/-)	21,068	KG				
Packaging	Material	Used as	Weight (g)	Height (mm)	Length (mm)	Width (mm)
Corner profile 1,5M 3mm		Tertiary packaging	284	0,0	0,0	0,0
Pallet 100x120 HT		Tertiary packaging	20100	0,0	1200,0	1000,0
Label blanco 150x100mm		Tertiary packaging	2	0,0	150,0	100,0
Top-bottom sheet transparent		Tertiary packaging	5	0,0	1600,0	1400,0
Paper sheet		Tertiary packaging	100	0,0	0,0	0,0
Stretch foil		Tertiary packaging	1000	0,0	0,0	0,0
Tape 48mm x 990m transparent		Tertiary packaging	2	0,0	0,0	0,0
Box outer Veliche 394x297x339	cardboard	Secondary packaging	549	0,0	0,0	0,0
Bag+zipper Veliche10kg		Primary packaging	37	300,0	150,0	475,0
Label front Sensation72 150x160mm		Tertiary packaging	2	0,0	150,0	160,0
Label back Sensation 100x180mm		Tertiary packaging	2	0,0	180,0	100,0

Additional information	
Halal	Certified
Kosher	Certified
RFA	MB certified
Vegan	Not suitable
Vegetarian	Suitable
Origine	Produced in Belgium