

SPECIFICATION SHEET

Issued on: 19-3-2021

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



SENSATION 72 - Belgian Dark Chocolate - Chocolate dots

Legal denomination Belgian dark couverture chocolate
73% min.* cocoa

Cocoa solids* 72% min.

List of ingredients Cocoa mass, sugar, cocoa butter,
emulsifier: SOYA lecithin, vanilla extract**.
May contain MILK.

Fat content 44% min.

Viscosity



Shape Chocolate dots

Size 11 - 14 mm

Recipe code HC7445AC70

Sales code E2760

Suitable for:

Ganache

Cakes

Pastries

Desserts

Pralines

Ice-creams



Shelf life 24 months from production date

Storage Keep cool (10-20°C) and dry (relative
humidity <60%). No exposure to strong
odours and/or direct sunlight.

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



Chemical and physical characteristics:

Total fat content	min. 44%	
Moisture	max. 1,0%	IOCCC n°3 - 1952
Fineness	max. 22 µm	Micrometer
Viscosity	0,5 - 0,9 Pa.s	ICA-Method 46-2000
Yield Value	2 - 8 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)	2450
Energy (kcal)	590
Fat (g)	45,3
of which saturated (g)	27,3
of which mono-unsaturated (g)	15,9
of which polyunsaturated (g)	1,9
Carbohydrates (g)	31,6
of which sugars (g)	25,0
of which starch (g)	3,1
Fibre (g)	10,8
Protein (g)	8,1
Salt (mg)	15,01

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: **Soya**

Used on the production line: Milk and products thereof (including lactose)

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

Issued on: 19-3-2021

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



SENSATION 72 - Belgian Dark Chocolate - Chocolate dots

Legal denomination Belgian dark couverture chocolate
73% min.* cocoa

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

List of ingredients Cocoa mass, sugar, cocoa butter, emulsifier: SOYA lecithin, vanilla extract**. May contain MILK.

**According to Regulation (EC) N°1334/2008 on flavourings



Shape Chocolate dots
Packaging Chocolate dots in 2 * 10 kg bags
Size 11 - 14 mm
Recipe code HC7445AC70
Sales code E2760



Customs code 1806.20.10
Shelf life 24 months from production date



EAN code unit 5 420062 814455
EAN code box 5 420062 815452

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

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.