

GENERAL INFORMATION

Denomination ORGANIC HAITI DARK CHOCOLATE CHIPS 72%

Cooperative name and country		FECCANO, Haiti		<u>Product picture :</u> 
Processing country		Italy		
Gross weight (g)	15115	Net weight (g)	15000	
Dry weight (g)	/	Storage temperature	18 °C < T° < 20°C	
Shelf life	18 months	Guaranteed shelf life	150 days	
Storage conditions		Cool and dry place		
VAT		6,00%		

PRODUCT CERTIFICATION(S)	x		Organic farming		ESR, Eco-Cert	x		SPP
			Fairtrade, Max Havelaar®	Others:				

INGREDIENTS

Cocoa mass from Haiti°, cane sugar°, cocoa butter°

Cocoa: 72% minimum in chocolate

° from Fair Trade and Organic Farming

ALLERGENS

Contain:	Absence
May contain:	Traces of milk

NUTRITIONAL VALUES
(for 100g/100 mL)

Energy value (kcal)	578
Energy value (kJ)	2397
Fat (g)	42,1
of which saturates (g)	25,2
Carbohydrates (g)	35,4
of which sugars (g)	27,4
Proteins (g)	9,5
Salt (g)	0

MICROBIOLOGICAL CRITERIA

Criteria	Target
Total plate	5000
yeast	50
Moulds	50
Total coliforms	<10
E.Coli	Absence
Salmonelle spp.	Absence
Coagulase positive staphylococci	Absence

CHEMICO PHYSICAL CRITERIA

Criteria	Target
Pesticides	< LD

DATA SHEET

11497



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HAITI DARK CHOCOLATE CHIPS 72%

V02

29/03/2019

MANUFACTURING PROCESS DESCRIPTION

Chocolate is produced from melted cocoa mass, mixed with sugar and cocoa butter. The preparation is then conched: operation necessary to reveal chocolate flavours. Conching can last 7 to 12 hours.
Then preparation is molded and packed.

PRIMARY PACKAGING (SKU)

Packaging component		Material(s)	
Bag		Polyamide / polyethilen	
Recycled SKU packaging ?	No	Use of vegetable inks ?	Yes
Recycled parcel package ?	No	Packaging weight (g)	115

PALLETISING

EAN code	Delivery unit	SKU	Layer/pallet	Gross weight (g)	Net weight (g)	Dimensions (mm)		
						Height	Width	Depth
9 173 0343	SKU			15115	15000	590	390	100
	PARCEL			15115	15000	590	390	100
	LAYER	4		60460	60000	100	800	1200
	PALLET	40	10	629600	600000	1150	800	1200
Type of palett used :				Europe				

COMMENTS

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