

GENERAL INFORMATION

Denomination

ORGANIC HAITI DARK COUVERTURE CHOCOLATE 72%

Cooperative name and country

FECCANO, Haiti

Product picture :

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

x



Organic farming



ESR, Eco-Cert

x



SPP

CERTIFICATION(S)



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

10504



DARK COUVERTURE CHOCOLATE HAITI 72%

SQ.FT.076.BE

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	
SKU packaging recyclable ?	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
9 172 9835	SKU			15115	15000	590	390	100
91729832	PARCEL	1		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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