


CONTROLLED DOCUMENT

TECHNICAL DATASHEET FOOD – PRODUCT DARK CHOCOLATE 58% CACAO - MISTERIO	CODE: PBOG-DD-FT-113 EDITION: 5	
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IDENTIFICATION

Name: Dark chocolate 58% Cacao
Brand: LUKER CACAO – MISTERIO

Product description: Dark chocolate couverture produced from a mix of Fino de Aroma cocoas. For use as couverture, for moulding and as an ingredient for confectionary.

Ingredients: Cocoa mass, sugar, cocoa butter, emulsifier (soy lecithin) and natural vanilla flavor.
Country: Colombia.

Production process: Obtained from by combining cocoa mass, sugar, cocoa butter, emulsifier; these are then mixed, refined and subjected to conching, tempering, molding, solidification and packaging.

STORAGE AND TRANSPORTATION RECOMMENDATIONS

Shelf life: 2 years from manufacture date in recommended storage.

Store in a cool, dry place at temperature between 18 – 20 °C (64.4 – 68 °F) and relative humidity below 65%.
Away from the wall and floor to avoid humidity transfer.

Keep away from heat, light and strong odors.

PRODUCT PROPERTIES

SENSORY PROPERTIES		
PROPERTY	SPECIFICATION	METHOD-EQUIPMENT
Flavor and odor	Characteristic of dark chocolate, free of foreign odors and flavors	Sensory analysis
Color	Characteristic of dark chocolate	Sensory analysis
Appearance	Solid paste	Sensory analysis

PHYSICOCHEMICAL PROPERTIES			
PROPERTY	UNIT	SPECIFICATION	METHOD
Moisture	%	1.0 max.	AOAC 931.04 – Gravimetric analysis in halogen moisture analyzer
Fat	%	36,0 – 39,0	AOAC 963.15 – Nuclear Magnetic Resonance (NMR)
Viscosity	Pa * s	0,800 - 1,500	IOCCC 2000 – Casson Model
Yield value	Pa	6.000 - 12.000	IOCCC 2000 – Casson Model
Particle size	microns	20 - 25	Micrometer

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

GauchtGourmet 17401 TRITON SCHERTZ TX 78154

PHONE: 210-277- 7930 FAX: 210-497- 2364 EMAIL: INFO@GAUCHOGOURMET.COM

MICROBIOLOGICAL PROPERTIES			
PROPERTY	UNIT	SPECIFICATION Maximum	METHOD
Total germ count	CFU/g	10.000	AOAC 966.23/ Depth plate count
Yeasts and molds	CFU/g	<100	SOLERIS DYM-109
Enterobacteriaceae	CFU/g	<10	ISO 21528-2/ Depth plate count
Total coliform	CFU/g	<10	ISO4832 /NTC 4458/ Depth plate count
Escherichia coli	CFU/g	<10	ISO4832 /NTC 4458/ Depth plate count
Staphylococcus aureus (+)	CFU/g	<10	ISO 6888/ NTC 4779/ Surface plate count
Bacillus Cereus	CFU/g	<10	ISO 7932/ NTC 4679/ Surface plate count
A/P Salmonella sp	A/P	ABSENT	REVEAL 2.0 (9803) A.O.A.C Certificate No. 960801

PACKAGING SPECIFICATIONS

Presentation: Bag 1,0 kg and 2,5 kg; Box 20 kg.

Packing: Bag: PET + Nylon + LDPE white EVOH; Cardboard: LDPE blue.

Packaging: Box 10 kg (10 units 1,0 kg); Box 10 kg (4 units 2,5 kg) and Box 20 kg.

Labeling: Contains information regarding:

- Product name.
- Ingredients.
- Sanitary Registry
- Production batch.
- Expiration date.
- Net weight.
- Manufacturer and address.
- Country.
- Storage conditions - **“Store in a cool, dry place”**

SAFETY INFORMATION

Allergen information

Cereals containing gluten and their derivatives (0)	Sulfur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/liter expressed as SO ₂ (0)
Peanuts, nuts and their derivatives (0)	
Shellfish and their derivatives (0)	
Fish and its derivatives (0)	Celery and its derivatives (0)
Eggs and their derivatives (0)	Mustard and its derivatives (0)
Dried fruits and their derivatives (0)	Sesame seeds and their derivatives (0)
Milk and its derivatives (including lactose) (*)	Mollusks and their derivatives (0)
Soy and its derivatives (1)	

Does not contain (0). Contains (1). May contain traces (*).

Non GMO statement: Produced from non genetically modified organism raw materials. In compliance with EC regulations 1829 and 1830 of 2003.

Pesticides: In compliance with limits established by technical regulation EC 396 of 2005.

PROPERTY		UNIT	SPECIFICATION	METHOD
Heavy metals	Arsenic	ppm	1.0 max.	AOAC 968,15
	Mercury	ppm	0.1 max.	AOAC 999.11
	Lead	ppm	1.0 max.	AOAC 999.11
	Copper	ppm	50 max.	AOAC 999.11
Mycotoxins	Aflatoxins (Sum of G1, G2, B1, B2)	ppb	10 max.	AOAC 994.08 - LC-MSMS
Gluten		ppm	Max. 20	Analysis with GFCO approval
Foreign material		--	Absent	AOAC 965.38
Pesticides		--	According to European Union Legislation	GC-MSMS / LC-MSMS

INSTRUCTIONS FOR USE

- Deposit the desired amount of dark chocolate in a melting tank.
- Be sure the temperature be between 45 °C (113 °F) and under 55 °C (131 °F).
- Make a crystallization curve and place in a mold the chocolate at a temperature of 29-31 °C (84.2 – 87.8 °F).

USES

INTENDED USE: In food and as a raw material in the confectionery and pastry industries.

UNINTENDED USE: Consumption after expiration date, or under inappropriate storage conditions. These can alter the sensory, physicochemical and microbiological properties.

CERTIFICATIONS

Product certification: OU Kosher.

Management systems: GMP- HACCP, ISO 9001, BASC.

NUTRITIONAL INFORMATION

Nutritional information based on 100 g:

Energy	560 kcal	Total fat	36 g
Energy	2346 KJ	Saturated fat	21 g
		Trans fatty acids	0 g
Total protein	6 g	Cholesterol	0 mg
Total carbohydrates	53 g	Sodium	0 mg
Sugars	41 g	Calcium	87,07 mg
Dietary fiber	8 g	Iron	1,20 mg
		Vitamin A	0 IU
		Vitamin C	0 mg

EDITED BY	REVIEWED BY	APPROVED
Design and Development.	Quality control manager, regulatory affairs professional, food safety manager.	Design and Development Director

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