


## CONTROLLED DOCUMENT

TECHNICAL DATASHEET FOOD – PRODUCT WHITE CHOCOLATE – NEVADO	CODE: PBOG-DD-FT-118 EDITION: 6	
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## IDENTIFICATION

**Name:** White chocolate.

**Brand:** LUKER CACAO – NEVADO.

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

**Ingredients:** Sugar, cocoa butter, milk powder, emulsifier (soy lecithin) and natural vanilla flavor.

**Country:** Colombia.

**Production process:** White chocolate is a blend of sugar, cocoa butter, milk powder and emulsifier; which has been refined, conching, tempered, molded, solidified and finally packaged.

## STORAGE AND TRANSPORTATION RECOMMENDATIONS

**Shelf life:** 14 months 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	Defined white chocolate, free of foreign odors and flavors	Sensory analysis
Color	Creamy white	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	%	38,0 – 42,0	AOAC 963.15 – Nuclear Magnetic Resonance (NMR)
Viscosity	Pa * s	0,900 - 1,500	IOCCC 2000 – Casson Model
Yield value	Pa	6,000 - 10,000	IOCCC 2000 – Casson Model
Particle size	microns	20 - 25	Micrometer

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
A/P Listeria monocytogenes	A/P	ABSENT	REVEAL 2.0 (9807) A.O.A.C Certificate No. 041101

### PACKAGING SPECIFICATIONS

**Presentation:** Bag 200 g, 2.5 kg; box 10 kg and 20 kg.

**Packing:** Bag: PET+NYLON+PE; PET + LDPE white.

**Packaging:** Bag 200g (box x 12 units); Bag 2,5 kg and 20 kg; Box 10 kg 1800 - 2200 und/kg (0,5 gr ± 0,05).

**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)

Peanuts, nuts and their derivatives (0)

Shellfish and their derivatives (0)

Fish and its derivatives (0)

Eggs and their derivatives (0)

Dried fruits and their derivatives (0)

Milk and its derivatives (including lactose) (1)

Soy and its derivatives (1)

Sulfur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/liter expressed as SO<sub>2</sub> (0)

Celery and its derivatives (0)

Mustard and its derivatives (0)

Sesame seeds and their derivatives (0)

Mollusks and their derivatives (0)

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.

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

**GauchtGourmet**™ 17401 TRITON SCHERTZ TX 78154

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

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 GFCCO 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 white chocolate in a melting tank.

Be sure the temperature be between 45 °C (113 °F) and under 50 °C (122 °F).

Make a crystallization curve and place in a mold the chocolate at a temperature of 27.5 – 29.5 °C (81.5 – 85.1 °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	580 kcal	<b>Total fat</b>	<b>39 g</b>
Energy	2430 KJ	Saturated fat	25 g
		Trans fatty acids	0 g
<b>Total protein</b>	<b>5 g</b>	<b>Cholesterol</b>	<b>11 mg</b>
<b>Total carbohydrates</b>	<b>53 g</b>	<b>Sodium</b>	<b>79 mg</b>
Sugars	45 g	Calcium	189,84 mg
Dietary fiber	0 g	Iron	0,07 mg
		Vitamin A	94,16 UI
		Vitamin C	1,45 mg

EDITED BY	REVIEWED BY	APPROVED
Research and Development	Quality control manager, regulatory affairs professional	Research and Development Director