


CONTROLLED DOCUMENT

TECHNICAL DATASHEET FOOD - PRODUCT DARK CHOCOLATE 46% CACAO - SELVA	CODE: PBOG-DD-FT-110 EDITION: 5	
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IDENTIFICATION

Name: Dark chocolate 46% Cacao

Brand: LUKER CACAO - SELVA

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: Sugar, cocoa mass, 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	%	32,0 - 34,0	AOAC 963.15 - Nuclear Magnetic Resonance (NMR)
Viscosity	Pa * s	1,200 - 2,200	IOCCC 2000 - Casson Model
Yield value	Pa	4.000 - 12.000	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 / AOAC 2015.13 - Petrifilm™ Count Plate
Yeasts and molds	CFU/g	<100	ISO 21527-2 - Depth plate count / Soleris® Direct Yeast and Mold Test. AOAC® Performance TestedSM - Certificate No. 051301 / AOAC 2014.05 - Petrifilm™ Count Plate
Enterobacteriaceae	CFU/g	<10	ISO 21528-2 - Depth plate count / AOAC 2003.01 - Petrifilm™ Count Plate
Total coliform	CFU/g	<10	ISO4832 - Depth plate count / AOAC 998.08 Petrifilm™ Count Plate
Escherichia coli	CFU/g	<10	ISO4832 - Depth plate count / AOAC 998.08 Petrifilm™ Count Plate
Staphylococcus aureus (+)	CFU/g	<10	ISO 6888 - Surface plate count
Bacillus Cereus	CFU/g	<10	ISO 7932 - Surface plate count
A/P Salmonella sp	A/P	ABSENT	ANSR for Salmonella. AOAC® Performance TestedSM - Certificate No. 061203

PACKAGING SPECIFICATIONS

Presentation: Bag 20 kg and 2,5 kg; Bar 50 g and 125 g; Bag 1 kg.

Packing: Bag: PET + LDPE white; Bar: BOPP MATTE (20 micros) + BOPP METALLIZED (17 micros); Cardboard.

Packaging: Box 10 kg (4 units 2,5 kg); Box 10 kg (10 units 1 kg); Box 20 kg; Box 200 units for 125 kg; display for 24 units 50 g.

Labeling: Contains information regarding:

- Product name.
- Ingredients.
- 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) (*)

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

Soy and its derivatives (1)

Sulfur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/liter expressed as SO₂ (0)

Celery and its derivatives (0)

Mustard and its derivatives (0)

Sesame seeds and their derivatives (0)

Mollusks and their derivatives (0)

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

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

GauchtGourmet 17401 TRITON SCHERTZ TX 78154

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

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	542,95 kcal	Trans Fatty Acids	0 g
Energy	2271,70 kJ	Cholesterol	0 mg
Total Protein	3,57 g	Sodium	0,54 mg
Total Carbohydrates	60,72 g	Potassium	223,71 mg
Sugars	53,38 g	Calcium	50,13 mg
Including added sugars	53,37 g	Iron	0,75 mg
Dietary Fiber	4,56 g	Vitamin A	0 UI (0 mcg)
Total Fat	32,87 g	Vitamin C	0 mg
Saturated Fat	19,50 g	Vitamin D	0 mcg

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