

# SPECIFICATION SHEET

Issued on: 21-2-2023

Validity: valid till one year from printed date and supersedes all previous specifications of the same product



## Chunks - Belgian Dark Chocolate



**Legal denomination** Belgian dark chocolate  
48% min.\* cocoa

**Cocoa solids\*** 48% min.

**Fat content** 26% min.

**List of ingredients** Cocoa mass, sugar, emulsifier: SOYA lecithin, vanilla extract\*\*. May contain MILK.



**Shape** Chocolate chunks

**Size** 10 \* 10 \* 4 mm

**Recipe code** HC4927AGCHC0008Q70

**Sales code** 1220339

**Suitable for:**  
**Cakes**

**Bakery**



**Shelf life** 24 months from production date

**Storage** Keep cool (10-20°C) and dry (relative humidity <60%). No exposure to strong odours and/or direct sunlight.



\*Calculated after deduction of optional ingredients, according to the current Directive 2000/36/EC

### Chemical and physical characteristics:

Total fat content	min. 26 %	
Moisture	max. 1,0%	IOCCC n°3 - 1952

\*\*According to Regulation (EC) N°1334/2008 on flavourings

### Microbiological characteristics:

Below microbiological performance criteria are guaranteed for the above mentioned product:

Salmonella	absent / 250 g	ISO 6579 (2002) PCR
Enterobacteriaceae	max.10 / g	ISO 21528 (2004)
Yeasts	max. 50 / g	ISO 21527-2 (2008) YGC 72h/30°C
Moulds	max. 50 / g	ISO 21527-2 (2008) YCG 72h/30°C
Total plate count	max. 5000 / g	ISO 4833-1 (2013) PCA 48h/37°C

### Major sources of allergens and derivatives:

In accordance with Regulation (EC) N° 1169/2011.

Present in this recipe: **Soya**

Used on the production line: Milk and products thereof (including lactose)

We purchase a volume of cocoa from Rainforest Alliance Certified™ farms equivalent to the volume used in this product.

For more see: [www.velichegourmet.com/sustainability](http://www.velichegourmet.com/sustainability).

### Nutritional values (/100g):

The below nutritional values are indicative data. They are obtained by calculation and based on the contribution of each ingredient in the finished product. Ingredients data come from literature and/or supplier technical sheets. Energy values are calculated following Regulation (EC) N° 1169/2011.

Energy (kJ)	2126
Energy (kcal)	509
Fat (g)	27,1
of which saturated (g)	16,3
of which mono-unsaturated (g)	9,4
of which polyunsaturated (g)	1,2
Carbohydrates (g)	55,2
of which sugars (g)	49,9
of which starch (g)	2,4
Fibre (g)	8,3
Protein (g)	6,4
Salt (mg)	6,03

# LOGISTICS SHEET

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May contain MILK.

\*Calculated after deduction of optional ingredients, according to the current Directive 2000/36/EC

\*\*According to Regulation (EC) N°1334/2008 on flavourings



Shape  
Chocolate chunks

Packaging  
Chocolate chunks in 8 kg box

Size  
10 \* 10 \* 4 mm

Recipe code  
HC4927AGCHC0008Q70

Sales code  
1220339



Customs code  
1806.20.30

Shelf life  
24 months from production date



EAN code unit  
5 420062 810525

Pallet Type  
Wood pallet (100\*120 cm)

Unit  
8 kg box

Box/Pallet  
80

Layer/Pallet  
8

Box/Layer  
10

Dimensions/unit  
38,2 \* 28,2 \* 14,2 cm

Dimensions/pallet  
100 \* 120 \* 128,6 cm

Layer height  
14,2 cm

Gross weight  
(weight of product and packaging)

Gross weight/unit  
8,39 kg

Gross weight/pallet  
691 kg

Net weight  
(weight of product without packaging)

Net weight/unit  
8 kg

Net weight/pallet  
640 kg

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