

**Product** 01510651 vers. 1 SFERETTE CHOCOLATE 580 16

**State:** Approved by RAQ on 07/07/2011

**Product description**

glossy spherules made of dark chocolate.

**Sales name**

dark chocolate.  
Cocoa: 47% min.

**Ingredients**

sugar, cocoa liquor, cocoa butter, emulsifier lecithin (soya), vanillin.

**Physical-chemical analysis**

|                                |                 |
|--------------------------------|-----------------|
| fat (1) _____                  | 26 % min.       |
| total dry cocoa content _____  | 47 % min.       |
| sucrose _____                  | 52 % ± 1        |
| moisture (K.F.) _____          | 1.2% max        |
| apparent specific weight _____ | 820-880 g/l     |
| dimensions _____               | diameter 4-7 mm |
| nr. of pieces / 100g _____     | 550-610         |

(1) extraction by Soxhlet and petroleum ether after hydrolysis with hydrochloric acid.

**Microbiological standards**

|                               |                 |
|-------------------------------|-----------------|
| aerobic plate count (1) _____ | 5000 CFU/g max. |
| yeasts (2) _____              | 25 CFU/g max.   |
| molds (2) _____               | 25 CFU/g max.   |
| coliforms (3) _____           | <10 CFU/g       |
| E.coli (4) _____              | <10 CFU/g       |
| salmonella (5) _____          | absent/25 g     |

(1) ISO 4833:91  
(2) ISO 7954:87  
(3) ISO 4832:91  
(4) ISO 16649-2:01  
(5) ISO 6579:93

**Storage & shelf-life**

at least 18 months in original package in cool (20°C max), dry storage.

**Packaging**

16 kg (net) carton, containing 8 polypropylene tubs with polythene bag inside of 2 kg each.

Transport at 20°C max.

**Nutritional information**

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g  
(OBTAINED BY CALCULATION)

Product

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|                     |      |      |
|---------------------|------|------|
| 1. Energy           | 490  | kcal |
|                     | 2040 | kJ   |
| 2. Protein (N*6.25) | 7    | g    |
| 3. Carbohydrate     | 55.4 | g    |
| of which sugars     | 52.5 | g    |
| polyols             | 0    | g    |
| starch              | 2.9  | g    |
| 4. Fat              | 26.5 | g    |
| of which saturated  | 16.3 | g    |
| mono-unsaturated    | 9.4  | g    |
| poly-unsaturated    | 0.8  | g    |
| cholesterol         | 0    | mg   |
| 5. Food fibre       | 5.3  | g    |
| 6. Sodium Na        | 0.03 | g    |

### Allergens

ACCORDING TO WHAT STATED IN THE LEGISLATION 2003/89/EC:

Cereals containing gluten and products thereof \_\_\_\_\_  
 Crustaceans and products thereof \_\_\_\_\_  
 Eggs and products thereof \_\_\_\_\_  
 Fish and products thereof \_\_\_\_\_  
 Peanuts and products thereof \_\_\_\_\_  
 Soybeans and products thereof: \_\_\_\_\_ X (soya lecithin)  
 Milk and products thereof (including lactose) \_\_\_\_\_ CC  
 Nuts and products thereof \_\_\_\_\_ CC  
 Celery and product thereof \_\_\_\_\_  
 Mustard and products thereof \_\_\_\_\_  
 Sesame seeds and products thereof \_\_\_\_\_  
 Sulphur dioxide and sulphites at conc. of more  
 than 10 mg/kg \_\_\_\_\_  
 Lupin and products thereof \_\_\_\_\_  
 Molluscs and products thereof \_\_\_\_\_

Key: X = present; (ingredient which contains it)

CC = the presence due to cross contamination cannot be excluded.