

Product Specification

<u>Product Name:</u> Dark Chocolate Chunks (8 x 8 x 6mm)

Product Code: IPR.CHUNKD.750

<u>Description:</u> Dark Chocolate Chunks (8 x 8 x 6mm)

<u>Appearance:</u> Small, dark brown chocolate chunks

<u>Taste & Odour:</u> Typical of dark chocolate, free from foreign odours or flavours

<u>Texture:</u> Firm pieces

Ingredient Composition:

Sugar58.5%Cocoa Mass33.0%Cocoa Butter8.0%Emulsifier: Soya Lecithin<0.5%</td>Natural Vanilla Flavouring<0.5%</td>

Physical & Chemical Parameters:

<u>Specification</u> <u>Test Method</u>

Total Fat Content: $26.0 \pm 1.5\%$ O.I.C.C.C.14 (1972) Moisture: Max 1.0% O.I.C.C.C.1 (1952) Particle size: 12-30% of the dry fatfree substance is > 30 micron.O.I.C.C.C.116(1990)

Typical Dimensions

Length 7.0 - 9.0 mm Width 6.0 - 10.0 mm Height 5.0 - 7.0 mm

Typical Values:

Dry Cocoa Solids: 40.6%
Dry Fat Free Cocoa Solids: 14.0% min
Cocoa Butter: 26.0%

Microbiological Standards:

| | <u>Maximum</u> | <u>Method</u> |
|---------------------|----------------|---------------|
| Total Plate Count: | 5000 cfu/g | ISO4833 |
| Yeast: | 50 cfu/g | ISO7954 |
| Mould: | 50 cfu/g | ISO7954 |
| Enterobacteriaceae: | 10 cfu/g | ISO21528-2 |
| Salmonella: | Absent in 25g | ISO6579 |
| Coliforms: | 10 cfu/g | ISO4832 |
| E. Coli: | Absent in 1g | ISO16649-2 |
| | | |

Nutritional Information:

Average Quantity (Indicative Values)

| Total Fat: | 26.0 g/100g |
|-----------------------------|---------------|
| of which saturates: | 16.3 g/100g |
| of which mono unsaturates: | 8.8 g/100g |
| of which poly unsaturates: | 0.9 g/100g |
| of which trans fatty acids: | 0.0 g/100g |
| of which milk fat: | 0.0 g/100g |
| of which cholesterol: | 0.0 mg/100g |
| Total Carbohydrate: | 60.6 g/100g |
| of which starch: | 1.7 g/100g |
| of which sugars: | 58.5 g/100g |
| of which polyols: | 0.0 g/100g |
| Total Protein: | 3.8 g/100g |
| of which milk protein: | 0.0 g/100g |
| Fibre: | 6.1 g/100g |
| Energy: | 506 kcal/100g |
| | 2116 kJ/100g |
| Vitamin A: | 10.0 μg/100g |
| Sodium: | 3.4 mg/100g |

The nutritional values are all indicative data. The values originate from theoretical results. The expressed data comprise relevant nutritional components only. Therefore the sum does not equal 100%.

Allergen Information:

| | <u>Present</u> |
|---|-------------------|
| Cereals containing gluten & products thereof: | No |
| Crustaceans & products thereof: | No |
| Eggs & products thereof: | No |
| Fish & products thereof: | No |
| Peanuts & products thereof: | No |
| Soybeans & products thereof: | Yes |
| Milk & products thereof including lactose: | May contain trace |
| Tree nuts & products thereof: | No |
| Celery & products thereof: | No |
| Mustard & products thereof: | No |
| Sesame & products thereof: | No |
| Sulphur dioxide & sulphites (> 10ppm): | No |
| Lupins & products thereof: | No |
| Molluscs & products thereof: | No |
| | |

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Genetic Modification Status:

Product contains no genetically modified ingredients and no genetically modified materials have been used in its manufacture.

<u>Irradiation Information</u>

Neither the product nor its ingredients have not been subjected to ionising radiation.

Special Dietary Suitability:

Suitable for Coeliacs: Yes Suitable for Vegetarians: Yes Suitable for Vegans: No

Religious Suitability:

Suitable for Kosher: No Certified: No Suitable for Halal: Yes Certified: No

Suggested Ingredient Listing:

Sugar; Cocoa mass; Cocoa butter; Emulsifier: soya lecithin; Natural vanilla flavouring

Pack Size: 750g

<u>Packaging:</u> Transparent square PET Jars with screw lids with integral shaker.

Storage Conditions:

Store in clean, dry conditions, at 12 - 20°C, max. 70% relative humidity, away from direct light.

Shelf Life:

24 months from the date of manufacture.

Version No.: V2

Date of Issue: 19 August 2013

Issued by: S Blanchard

Signed: