

Material specifications

Dark chocolate

**Noir Oxanti
OXA-F1**

1.Ingredients

Cocoa mass - sugar - cocoa butter -
emulsifier:soy lecithin (E322) - flavouring:natural vanilla

Cocoa mass : 61.8%
Sugar : 32.4%
Cocoa butter : 5.4%
Soya lecithin : 0.4%
Flavouring : natural vanilla
may contain traces of milk

2.Specifications&Analysis.

ANALYSIS

Total fat content :38.8+/- 1%
Viscosity not available yet
Yield value not available yet
Fineness :max 3%>30 µm
Moisture :max 1.0%

METHOD

O.I.C.C.C.
HAAKE RV 20/CASSON/O.I.C.C.C.
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Sieve 317 mesh, hole 30 µm
O.I.C.C.C.

BACTERIOLOGY

Total plate count :max.5000/g
Yeast :max.50/g
Moulds :max.50/g
Enterobacteriaceae :max.10/g
Coliforms :max.10/g
E.coli :absent/g
Salmonella :absent/25g

NUTRITIONALS VALUES

Total proteins : 7.9%
Total carbohydrates : 36.7%
Total fat : 38.8%
of which Saturated : 23.5%
Monounsaturated : 13.7%
Polyunsaturated : 1.7%
Trans fat :<1%
Milk fat : 0.0%
Fiber : 10.3%
Energetical value : 528Kcal/100g
Energetical value : 2195 Kj/100g

3.Shelf life.

Solid form: 16-20°C,max. 60% relative humidity.
Shelf life : 24 months in an area free from foreign flavours.

4.Packaging.

solid form: 20 kg bag; 2x5 kg box

5.Pest control details and sanitation

SGS Sanitec n.v contract.