 <i>Ciocolatieri</i> 1946 ICAM S.p.A. Via Pescatori 53 23900 Lecco  Via Caio Plinio 5/7 22030 Orsenigo	<b>PRODUCT SPECIFICATIONS</b>	<b>Doc. 080006800</b>	<b>P:1/4</b>
	<b>080006800 ORGANIC DARK CHOC COUV PERU BAGUA NATIVO</b>	Granted by Quality Assurance	

**PRODUCT NAME:** Organic dark chocolate (Cocoa: 81% minimum)

**INGREDIENTS:** Organic cocoa from Perù, Organic cane sugar, Organic cocoa butter, Organic fat reduced cocoa powder, Organic vanilla extract . **May contain traces of dairy products. Gluten-free.**

**MINIMUM COCOA SOLIDS:** 81%

### *Dimensional characteristics*

<b>PACKAGING UNIT:</b>	EAN Code: 8006070068003	Weight (KG): 4	L/w/h (cm): n/a X n/a X n/a
<b>SHIPPING UNIT:</b>	EAN Code: 8006070168000	Nr. of Pieces: 3	L/w/h (cm): 32 x 22,5 x 30
	Pallet Load (boxes per layer/nr. of layers): 12 x 4 = 48		

### *Storage & Shelf life*

<b>STORAGE CONDITION:</b>	Store in a cool and dry place, Temp. 18°C max/64°F max. RH: 50 % max
<b>SENSORY SHELF LIFE:</b>	30 months

### *Composition*

Organic cocoa from Perù	51,97 %
Organic cane sugar	18,00 %
Organic cocoa butter	15,00 %
Organic fat reduced cocoa powder	15,00 %
Organic vanilla extract	00,03 %

### **Declarations of conformity:**


**HACCP:** The product complies with Regulation 853/2004/EC

**GMO:** The product is GMO free and is not manufactured from GMO raw materials. Therefore it is not subject to labeling under Regulation 1829/2003/EC and Regulation 1830/2003/EC concerning the traceability and labeling of food and feed products produced from GMO and any amending legislation.

**IRRADIATION:** The product has not been submitted to irradiation treatment according to Directive 1999/2/EC, 1999/3/EC concerning foods and food ingredients treated with ionizing radiation.

**CONTAMINANTS:** Residual of contaminants in accordance with Regulation 1881/2006/EC and amendments.

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### Allergens

Allergen	Presence/Absence (+/-)	Possibility accidental presence (YES/NO)
Egg, egg derivatives, albumen	-	NO
Celery and their derivatives	-	NO
Soya and soya derivatives	-	NO
Nuts and nuts derivatives	-	NO
Milk, dairy products, lactose	-	YES
Sesame seed and sesame seeds derivatives	-	NO
Lupin and their derivatives	-	NO
Sulphite at concentrations of at least 10mg/l	-	NO
Fish and their derivatives	-	NO
Shellfish and their derivatives	-	NO
Crustaceans and their derivatives	-	NO
Cereal and their derivatives with gluten >20 mg/kg	-	NO
Mustard and their derivatives	-	NO
Peanuts and peanut derivatives	-	NO

### Chemical-physical characteristics

Analysis	UM	Value	Tolerance	Method
Fat content (on dry matter)	%	43,5 - 46		Lab.004 ( refractometry )
Moisture	%	1,0	max	Lab.001 (K. Fischer)
Nominal particle size	µm	17	max	Lab.010 ( micrometry )

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### Microbiological characteristics

Analysis	UM	m*	M*	Method
TVC	cfu/g	5000 n=1	10000 n=5 c=1	Lab.020.2 (PCA 32°Cx48h)
Moulds	cfu/g	50 n=1	500 n=5 c=1	Lab.020.7 (RB 20°Cx5d)
Yeast	cfu/g	50 n=1	500 n=5 c=1	Lab.020.7 (RB 20°Cx5d)
Coliforms bacteria	cfu/g	<10 n=1	50 n=5 c=1	Lab.020.3 (Petrifilm 35°Cx48h)
E. coli	in 0.1 g	Neg. n=1	-	Lab.020.4 (Petrifilm 37°Cx48h)
Staphylococcus coag. +	in 0.01 g	Neg. n=1	-	Lab.020.6 (BP 37°Cx48h)
Salmonella spp.	in 100g	Neg. n=1	-	ISO 6579:2002

\* Sampling plans according to ICMSF: Microorganisms in Food 2. Sampling for microbiological analysis: Principles and specific applications, Second edition, 1986 ("n"= number of samples; "m"= reference value; "M"= the upper limit which should not be exceeded; "c"= number of samples allowed to fall between "m" and "M").

### Nutritional characteristics

Average analysis for 100 g	UM	(Calculation)
Energy	kJ	2405
Energy	kcal	580
Fat	g	44,7
Of which saturates	g	25,9
Carbohydrate	g	27,7
Of which sugars	g	18,2
Fibre	g	12,1
Protein	g	10,8
Salt	g	0,0

### Certifications



NOP



**Organic** Organic recipe number: R000354

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**Kosher**



**Halal**



**Vegan**

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